PRANZO
(LUNCH)

BARI
RISTORANTE

ANTIPASTI

TAGLIERE DI CARNE 29
prosciutto di parma, mortadella, finocchiona, bresaola, lardo crostini, olives, cornichons, "carta musica"

CARPACCIO DI MANZO ** 26
Piedmontese beef tenderloin, baby arugula, shaved reggiano, lemon caper truffle dressing

AVOCADO CRAB CAKE 29
breaded flash fried avocado wrapped crab cake, lemon aioli

TAGLIERE DI FORMAGGI 27
truffled pecorino, parmigiano, double cream brie, piave vecchio, honeycomb, berries, marcona almonds, "carta musica".

POLPO ARROSTO* 25
charred octopus, potato cream, toasted hazelnuts, kale chips, tomato & olive salsa

FRITTO MISTO 22
fried calamari, rock shrimp, calabrian chili aioli

ZUPPE E INSALATE

MINESTRONE 12
seasonal vegetable, fregola

ROASTED TOMATO SOUP* 13
zucchini pearls, basil oil

INSALATA CAPRESE* 20
heirloom tomatoes, imported burrata, marinated eggplants, aged balsamic

INSALATA DI GRANCHIO* 30
jumbo lump crabmeat, heirloom tomatoes, baby arugula, grilled asparagus, roasted tomato vinaigrette

INSALATA CESARE 15
classic caesar salad

BARBABIETOLE E CAPRINO* 17
roasted beets, Texas goat cheese, baby kale, toasted pistachios, honey balsamic dressing

INSALATA DI GAMBERI * 24
grilled shrimp, grilled romaine, baby heirloom tomatoes, bell peppers, avocado, stracciatella, white balsamic dressing

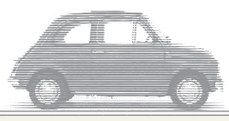
INSALATA DI ARAGOSTA * 36
poached lobster, baby gems, citrus supreme, avocado, hearts of palm, citrus dressing

INSALATA DI BRESAOLA* 27
bufala mozzarella, arugula, melons, shallot white balsamic dressing

INSALATA DELLA CASA * 13
mixed greens, baby heirloom tomatoes, carrots, persian cucumbers, pickled onions, house dressing

ADD ONS

Grilled Shrimp 12
Chicken Breast 12
Ōra King Salmon * 16
Grilled Beef * 16



BAR DI FRUTTI DI MARE

VASSOIO DI FRUTTI DI MARE ** 59
seafood platter, 6 oysters, 4 mussels, 4 clams, 4 prawns

COCKTAIL DI GAMBERI * 29
4 prawns, old & new world sauces

AHI TONNO ** 26
avocado mousse, agrumato oil, spicy mango chutney, vegetable confetti

TORRE BARI ** 159
12 oysters, 8 mussels, 8 clams, 6 prawns, maine lobster, jumbo lump crabmeat, ahi tuna

OSTRICHE D`ACQUA FREDDA ** 1 Dz - 36 / 1/2 Dz - 20
cold water oysters, classic accoutrement

ESCARGOYSTERS * 1/2 Dz - 24
baked oysters with parsley garlic sambuca butter

CAVIALE

Osetra * 149
Kaluga * 96

*Gluten Free - *Raw *Cooked To Order *Undercooked
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
If you have a food allergy or specific dietary needs, please inform your server

BARI™
RISTORANTE

PORTATA PRINCIPALE

SCALOPPINE DI VITELLO 34
pan-seared thin veal cutlets, jumbo asparagus, roasted fingerling potatoes, lemon sauce

POLLO MATTONE * 33
1/2 free range deboned chicken, sautéed spinach, mushrooms medley, marsala sauce

RISOTTO AL PESTO * 29
carnaroli rice with basil pesto, sautéed shrimp, tomato confit, olive dust

CHICKEN BLT * 23
pesto, shallot mayo, fries

TARTUFO BURGER * 26
truffle mayo & cheese, braised onions, arugula, shaved truffle, fries

TAGLIATA DI MANZO ** 48
all natural grass fed beef, baby arugula, parmesan shavings, roasted marbled potatoes and shallots, balsamic demi sauce

FILET MIGNON ** 55
8 oz beef tenderloin, jumbo asparagus, potato gratin, Barolo demi

ŌRA KING SALMON ** 39
caponata, bell pepper sauce

BRANZINO ALLA GRIGLIA * 20
citrus frisee fennel salad, sauteed broccolini, citrus saffron sauce

TRUFFLE PASTA MKP
finished in a parmigiano wheel, fresh shaved truffles, served table-side

PASTA FATTA IN CASA

SPAGHETTI POMODORO E BASILICO 28
pachino tomatoes, imported stracciatella cheese, basil

TAGLIOLINI NERI 39
squid ink pasta, lobster meat, rock shrimp, pink vodka sauce

GNOCCHI DI RICOTTA 27
ricotta potato dumplings, tomato fondue, basil, eggplants "al funghetto"

PAPPARDELLE BOLOGNESE 29
homemade three meats ragù, shaved parmesan cheese

SPAGHETTI ALLE VONGOLE 29
littleneck clams, tomato confit, pistachio pesto, white wine sauce

RAVIOLI MAREMMANI 26
filled with homemade ricotta & spinach, cacio e pepe

PIZZA

MARGHERITA 20
san marzano tomato sauce, agerola fior di latte cheese, fresh basil

TARTUFATA 26
agerola fior di latte cheese, mushrooms, mascarpone, tomato confit, truffle essence
Add fresh truffle MKP

PROSCIUTTO 27
agerola fior di latte cheese, baby arugula, prosciutto di parma, parmesan shavings

PROSCIUTTO E FUNGHI 24
san marzano tomato sauce, agerola fior di latte, imported ham, wild mushrooms

CAPRICCIOSA 25
san marzano tomato sauce, agerola fior di latte cheese, imported ham, artichokes, olives

CALABRESE 23
san marzano tomato sauce, agerola fior di latte cheese, nduja, calabrian sopressata

SALSICCIA 25
san marzano tomato sauce, agerola fior di latte cheese, homemade sausage, marinated peppers

CALZONE 28
fior di latte cheese, homemade ricotta, salame, mortadella, ham, schiacciata piccante, tomato sauce

CONTORNO 10

Roasted Vegetables Roasted Fingerling Potatoes Potato Gratin Creamy Polenta
Grilled Asparagus Sautéed Spinach Caponata Sautéed Mushrooms

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