

ANTIPASTI

TAGLIERE DI CARNE	28	TAGLIERE DI FORMAGGI	26
prosciutto di parma, mortadella, finocchiona, bresaola, olives, apricots, cornichons, “carta musica”		truffled pecorino, parmigiano, double cream brie, piave vecchio, honeycomb, berries, marcona almonds, “carta musica”	
CARPACCIO DI MANZO * **	26	POLPO ARROSTO *	25
piedmontese beef tenderloin, baby arugula, shaved reggiano, lemon caper truffle dressing		charred octopus, roasted potato cream, hazelnuts, olives, tomato & roasted garlic sauce	
CRAB FINGERS “SCAMPI”	29	FRITTO MISTO	21
with sautéed asparagus in a spicy lemon butter sauce		fried calamari, shrimp, artichokes, calabrian chili aioli	
CULACCIA E MELONE *	25	FRIED BURRATA	18
24 months culaccia di parma, melon balls, burrata, EVOO		breaded burrata, pesto, focaccia, on top of marinara sauce	

ZUPPE E INSALATE

MINISTRONE	12	INSALATA CAPRESE *	19
seasonal vegetables, fregula		heirloom tomatoes, imported burrata, marinated eggplants, aged balsamic	
ROASTED TOMATO SOUP *	12	INSALATA DELLA CASA *	14
croutons, basil crema		mixed greens, baby heirloom tomatoes, carrots, persian cucumbers, pickled onions, house dressing	
BARBABIETOLE E CAPRINO *	17	INSALATA CESARE	16
roasted beets, texas goat cheese, baby kale, toasted pistachios, honey balsamic dressing		classic caesar salad	
INSALATA DI BRESAOLA *	25	INSALATA DI GAMBERI *	26
bufala mozzarella, arugula, melons, candied pecans, shallot white balsamic dressing		grilled romaine, baby heirloom tomatoes, bell peppers, avocado, stracciatella, white balsamic dressing	
INSALATA DI GRANCHIO	28	INSALATA DI ARAGOSTA *	35
frisee, arugula, avocado, green apple, grilled mango, roasted mango dressing		poached lobster, baby gems, citrus supremes, avocado, hearts of palm, citrus dressing	



ADD ONS: Grilled Shrimp 12 | Faroe Salmon 16 | Chicken Breast 12 | Grilled Beef 18

BAR DI FRUTTI DI MARE

VASSOIO DI FRUTTI DI MARE * **	55	TORRE BARI * **	159
seafood platter, 6 oysters, 4 mussels, 4 clams, 4 prawns		12 oysters, 8 mussels, 8 clams, 6 prawns, maine lobster, jumbo lump crabmeat, ahi tuna	
COCKTAIL DI GAMBERI *	27	OSTRICHE D'ACQUA FREDDA * **	1 Dz - 36 1/2 Dz - 20
4 prawns, old & new world sauces			
AHI TONNO * **	24	ESCARGOYSTERS **	1/2 Dz - 22
avocado mousse, agrumato oil, spicy mango chutney, vegetable confetti		baked oysters with parsley, garlic, sambuca butter	

CAVIALE

Osetra **	149	Kaluga **	90
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*Gluten Free **Raw/Undercooked
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

PORTATA PRINCIPALE

SCALOPPINE AL LIMONE 32	FILET MIGNON * ** 52
pan-seared thin veal cutlets, jumbo asparagus, roasted fingerling potatoes, lemon sauce	8 oz beef tenderloin, jumbo asparagus, potato gratin, barolo demi
POLLO MARSALA 28	BRANZINO ALLA GRIGLIA * 37
free range breasts, marsala mushroom sauce, roasted potatoes	pesto, cherry tomato sauce, sautéed broccolini
FAROE ISLAND SALMON * ** 35	SPAGHETTI POMODORO E BASILICO 26
zoodles aglio e olio, tomato lemon butter sauce	pachino tomatoes, imported stracciatella cheese, basil
SCALOPPINE SORRENTINA ** 34	PAPPARDELLE BOLOGNESE 27
pan seared think veal cutlets, topped with cherry tomato sauce and bufala mozzarella, sautéed broccolini	homemade three meats ragu, shaved parmesan cheese
RISOTTO AL PESTO * 30	TAGLIATELLE NERE 35
carnaroli rice with basil pesto, olive dust, tomato confit, prawns	squid ink pasta, lobster meat, rock shrimp, pink vodka sauce



EGG WHITE OMELETTE * 19	STEAK AND EGGS 30
spinach, mushrooms, avocado, charred tomatoes, fruit salad	grass-fed steak, mascarpone grits, wild mushrooms, two farm fresh eggs sunny side up, Barolo demi
HAM OMELETTE 18	LOBSTER OMELETTE 28
imported ham, bell peppers, broccolini, onions, mushrooms, fior di latte, breakfast potatoes	lobster meat, heirloom tomatoes, asparagus, goat cheese, chives, hollandaise sauce, petite salad & fresh fruit

ITALIAN BREAKFAST ** 20	CRAB AVOCADO TOAST * 27
two farm fresh eggs sunny side up, grilled asparagus, charred tomato, avocado, olives, prosciutto	toasted focaccia, crushed avocado, jumbo lump crab meat, tomatoes, arugula, poached eggs, hollandaise sauce
PROSCIUTTO BENEDICT * 17	SALMON BENEDICT 20
english muffin, prosciutto di Parma, poached eggs, hollandaise sauce, breakfast potatoes	english muffin, two fresh farm eggs poached, smoked salmon, hollandaise sauce, chives, fruit salad
BARI HASH ** 27	CESTO DI PASTICCERIA 14
roasted potatoes, marinated bell peppers, shallots, spinach, braised short ribs, mushroom, two fresh farm eggs poached, hollandaise sauce	chocolate croissant, raspberry pastry, plain croissant filled with whipped ricotta, almond croissant
FRITTATA ** 17	BELGIAN WAFFLES 16
aged texas goat cheese, spinach, potatoes, mushrooms, bell peppers, onion, petite salad	mixed berries, whipped ricotta, mint syrup

PIZZA

MARGHERITA 20	CALABRESE 24
san marzano tomato sauce, agerola fior di latte cheese, fresh basil	san marzano tomato sauce, agerola fior di latte cheese, nduja, calabrian sopressata
TARTUFATA 27	SALSICCIA 25
agerola fior di latte cheese, mushrooms, mascarpone, tomato confit, truffle essence	san marzano tomato sauce, agerola fior di latte cheese, homemade sausage, marinated peppers

CONTORNO 10

roasted vegetables roasted fingerling potatoes potato gratin creamy polenta
grilled asparagus sautéed spinach sautéed brussel sprouts sautéed broccolini sautéed mushrooms
sausage patty bacon 2 eggs any style

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