
BARBALU

SALAD

Organic Mesclun, Root Vegetables, Shaved Parmigiano | 9.00
Arugola, Tomatoes and Shaved Parmigiano | 9.00
Baby Spinach, Gorgonzola, Crispy Pancetta | 10.00
Roasted Red Beets, Pistachio and Goat Cheese | 11.00
Mozzarella di Bufala and Eggplant Caponatina | 14.00
Roasted Shrimp, Cannellini Beans, Red Onion and Celery | 13.00
Toasted Seasonal Vegetables Salad | 12.00

SANDWICH

Roasted Chicken, Walnuts, Apple and Homemade Mayonnaise | 9.00
Tomato, Mozzarella and Basil | 9.00
Imported Tuna, Arugola and Homemade Caper Mayonnaise | 9.00
Speck, Toma and Balsamic Glaze | 9.00
Prosciutto di Parma, Artichoke Pesto and Parmigiano | 9.00
Spicy Soppresata, Provolone and Eggplant Caponatina | 9.00
Bresaola, Lemon Goat Cheese, Arugola and Truffle Oil | 9.00
Roasted Zucchini, Marinated Eggplant and Artichoke Pesto | 9.00

PASTA

Penne with Tomatoes, Mozzarella and Basil | 14.00
Penne with Gorgonzola, Arugola and Walnuts | 15.00
Meat Lasagna | 16.00
Spinach and Ricotta Ravioli with Butter, Sage and a touch of Tomato | 16.00
Fettuccine alla Bolognese | 16.00
Rigatoni with Salmon and Mushroom | 16.00
Spaghetti alla Chitarra with Sausage alla Norcina | 15.00
Fettuccine with Shrimp, Cherry Tomatoes and Zucchini | 16.00
Rigatoni with Vegetable all'Ortolana | 16.00

WHOLE WHEAT AND GLUTEN FREE AVAILABLE

SECONDI

Veal Scaloppine with Mushrooms | 20.00
Meatballs and Mashed Potatoes | 20.00
Potato Crusted Salmon with Saffron Sauce | 20.00
Oven Roasted Monkfish al Gratin | 22.00

DOLCI

Tiramisu | 7.00
Torta di Pinoli | 7.00
Chocolate Cake and Almond | 7.00
Fruit Tarte | 7.00

DRINKS

Still Water | 3.50/6.00
Sparkling Water | 3.50/6.00
Aranciata | 3.00
Limonata | 3.00
Coca Cola | 3.00

CAFFE

Espresso | 3.00
Double Espresso | 4.00
Cappuccino | 4.00
Americano | 3.00
Hot Tea | 3.00

ALL MAJOR CREDIT CARDS ACCEPTED
18% GRATUITY ADDED TO PARTY OF 6 OR MORE

