

BARBARESCO

RESTAURANT - BAR

Appetizers

Bruschetta 10.00

Seared, pepper-crusted tuna and diced tomato, tossed with lemon-infused olive oil atop toasted foccacia bread.

Calamari Fritti 8.50

Fried Calamari Hand-breaded, served with a lightly spicy Marsala-Tomato sauce.

Zucchini Fritti 6.50

Fried tender zucchini, served with a lightly spicy Marsala-tomato sauce.

Carpaccio di Manzo 9.00

Beef Carpaccio, fresh arugula, parmesan shavings drizzled with Modena balsamic reduction.

Seared Scallops 13.99

Seared Sea Scallops topped with a prosciutto-orange butter & black peppercorn-orange sauce.

Portobello alla Gorgonzola 9.50

Roasted Portobello mushrooms served with a creamy gorgonzola and hearts of palm sauce.

Carpaccio di Salmone 12.95

Salmon Carpaccio, fresh arugula, parmesan shavings drizzled with Modena balsamic reduction.

Gamberi Agli Mone 9.00

Sautee jumbo shrimp with a garlic & lemon sauce.

Italian Meatballs 10.00

Campagna Meatballs, Beef and Veal meatballs with a buffalo mozzarella center served in a cast iron pot with plenty of San Marzano tomato sauce.

Sausage, Polenta & Onions 6.00

Grilled Italian Sausage, caramelized onions and slices of grilled polenta.

Goat Cheese Caserole 9.00

Layers of roasted tomatoes, caramelized onions and black olives topped with melted basil goat cheese. Served with toasted foccacia crostinis.

Clams al Vino Bianco 9.00

Wine-steamed fresh clams with lemon, garlic and parsley. The Pinot Grigio you didn't drink last night, our clams will gladly die for.

Piatti di Formaggi 15.99

A selection of Artisanal Italian cheeses; Pecorino Toscano, Fontina Val'd Aosta, Taleggio, Parmigiano Reggiano & Gorgonzola are served with grapes and apples. (plenty for two)

Soup & Salad

ICaprese Salad 8.99

Campagna Buffalo Mozzarella, Heirloom Tomatoes & Fresh basil. Extra-virgin olive oil and Modena balsamic reduction.

Siena Salad 6.99

Mixed field greens with diced mango, apple, pecans, cashews, and goat cheese. Tossed with a creamy honey-yogurt dressing.

Caesar Salad 5.99

Our own Caesar salad, garlic croutons & parmigiano reggiano shavings on fresh romaine lettuce.

Genovese Salad 6.99

Spinach salad with tomato, onions, artichokes, roasted garlic & honey balsamic vinaigrette.

House Salad 5.00

Mixed field greens salad, carrot curls, cherry tomatoes and our spicy Italian vinaigrette.

Artichoke Soup 7.00

Artichoke soup with black truffle essence and mushroom ragu.

Bisque di Pomodoro 7.00

Tomato bisque crafted in the old fashion way-topped with goat cheese croutons

Add Grilled Chicken...\$5
Add Salmon...\$7 or
Add Shrimp...\$2.50(ea.)
to any salad

Pasta & Risotto

Red Ravioli 15.00

House-made ravioli filled with Veal, Spinach, Ricotta & Parmesan cheeses, served on a creamy Alfredo sauce, slow-roasted tomatoes and veal reduction.

Casareccia Sorrentina 15.00

Artisanal pasta cooked on a cast iron pot, topped with pomodoro sauce then baked with ricotta cheese, and buffalo mozzarella.

Pappardelle al Ragù Toscano 18.00

Wide egg pasta with a traditional Tuscan ragu, meat, sausage & porcini mushrooms on a hearty tomato base.

Squid-ink Linguine with Clams 18.00

Squid-ink Linguine, white wine steamed clams with parsley-garlic and lemon.

Spaghetti all' Americana 14.00

This is our version of Spaghetti with meatballs Spaghetti all' Americana as it's known in Italy.

Penne Rigate all Gorgonzola 14.00

Penne rigatte pasta, tossed with garlic & asparagus and topped with a creamy gorgonzola cheese sauce.

Tagliolini di Limone Primavera 16.00

Thin lemon-scented pasta served with a medley of fresh vegetables and lightly tossed with extra-virgin olive oil.

Fettuccine Marsala 17.00

Fettuccine tossed with butter and parsley, served with porcini mushrooms and lightly breaded chicken breast on a Marsala cream sauce.

Risotto di Mare 24.00

A combination of fresh clams, shrimp and scallops plus grated tomatoes and roasted Italian sweet peppers makes our seafood risotto a true delicacy.

Risotto di Pollo 15.00

Thin slices of Chicken breast involtini, filled with spinach and prosciutto atop parmesan risotto then drizzled with a Modena Balsamic reduction.

Risotto al Limone 12.00

Fresh lemon risotto with Mascarpone cheese and a zesty lemon garnish.

Risotto Funghi 14.00

Mixed wild mushrooms and rich red wine.

Carne – Pollo – Pesce

Piccolo Filet 24.00

8 oz. tenderloin filet, broiled to perfection served with mashed potatoes and crispy leeks.

Herb & Garlic Filet 29.00

12 oz. tenderloin filet, infused with garlic and aromatic herbs and broiled to perfection. Served with Herb-roasted potatoes.

Rib Eye Morella 26.00

16 oz. Angus rib eye steak topped with diced mushrooms and a morel mushroom & brandy sauce served with mashed potatoes and tomato al Pesto.

Bone in Rib Eye 29.00

A generous 20 oz. bone-in rib eye. Rich sangiovese wine sauce, mashed potatoes and crispy leeks.

New York Fiorentina 25.00

14 oz. New York Strip, basted with a rosemary-garlic extra-virgin olive oil served with an eggplant, zucchini, squash and tomato "torta".

Veal Chop Valdostana 29.00

14 oz. Veal chop, lightly filled with Fontina Val d'Aosta cheese and fresh sage. Served with mash potatoes valdostana and grilled asparagus.

Dry Rubbed Rock of Lamb 29.00

Dry rubbed Rack of lamb in the style of my Basque friend. Served with mashed potatoes and grilled asparagus. Not necessarily Italian, but delicious.

Roasted Chicken 17.00

Roasted chicken breast with a Balsamic and raspberry glaze, Herb-roasted potatoes and tomato al Pesto.

Mezzo Pollo 19.00

Half chicken roasted in a cast iron pot then steamed in its own juices with potatoes, garlic & rosemary.

Rosemary Salmon 19.00

Pan-seared fresh salmon infused with rosemary and garlic, served on a bed of mashed potatoes.

Pan-seared fresh Pink Snapper 29.00

Pan-seared fresh pink snapper filet, served atop cannellini bean puree and sweet green peas with a tomato juice reduction.

Branzino 26.00

Mediterranean Sea Bass steamed in Extra-virgin olive oil with parsley, lemon, shallots & capers.

Scampi AgliMone 23.95

Sautee jumbo shrimp with a garlic & lemon sauce. Served with an eggplant, zucchini, squash and tomato "torta".

Citrus Tuna 27.00

Seared rare and served with a citrus glaze, served atop sautéed spinach and drizzled with a balsamic reduction.

Scampi Piccanti 23.95

Spicy scampi shrimp sautéed over shallots and garlic with a zesty beer sauce, cherry tomatoes and fresh basil.

Lobster Fillet 29.00

Half lobster tail broiled paired with a 6 oz. Angus tenderloin filet on with a Mustard and white wine sauce accompanied by tomato al pesto and herb-roasted potatoes.

Contorni / Sides

Mashed potatoes:

- "al burro" (with butter) 5.00

- "valdostana" (with fontina cheese and sage) 6.00

Grilled Asparagus 6.00

Spinach with garlic, shallots & white wine 5.00

Glazed baby Carrots 5.00

Tuscan Macaroni (house specialty) 6.00

Papa al Horno 5.00

Pasta al Vostro Modo 7.00

A side order of your choice of pasta topped with your choice of sauce. Choose your pasta from:

Fettuccine,
Penne Rigate,
Spaghetti
Linguine di Grano Intero (whole wheat pasta)

Choose your sauce from:

Al Burro (butter and parsley),
Alfredo (creamy parmesan sauce)
Pomodoro e Basilico (Italian tomato sauce and fresh basil)
Gorgonzola (creamy gorgonzola cheese sauce)

Dolci / Dessert

Chocolate Hazelnut Cake 9.00

House made chocolate and hazelnut cake with Nutella sauce & topped with Gianduja Gelato.

Vanilla & Pican Sponge Roll 8.00

Vanilla & Pecan sponge cake filled with pecan-vanilla cream, covered with coffee butter-cream and rolled onto a crunchy short-bread crumble.

Tre Panna Cotte 8.00

Our trio of panna cotta made with fresh vanilla bean, one topped with strawberry glaze, one with caramel and one with espresso glaze.

Tiramisu 9.00

Served on a martini glass, layers of chocolate flavored mascarpone, espresso mascarpone and a house made lady finger cake soaked in marsala & kaluha. Plus liquid espresso caramel

Gelato 6.00

Artisanal, authentic Italian Gelati, Dark Chocolate, Gianduja, Vanilla, White Chocolate & Tiramisu.

Sorbetti 6.00

Peach, Raspberry, Lemon-lime, Mango.

You can combine up to three flavors or mix gelato & sorbetto.