

## SECONDI PIATTI

### **Costoletta alla Milanese \$28**

Veal Chop Milanese served with Baby Arugula and Grape Tomato

### **Ossobuco di Vitello \$28**

Veal Ossobuco served over Risotto alla Milanese

### **Bistecca di Manzo alla Griglia \$28**

Grilled Prime Sirloin Steak with Roasted Red Bliss Potatoes

### **Half Grill Chicken \$20**

Half Chicken Grill served with Roasted Potatoes

### **Scottadito D'Agnello \$28**

Grilled Baby Lamb Chops served with Roasted Potatoes

### **Gran Grigliata di Carne \$36**

Mixed Grilled Meat Platter served With Mix Green Salad

### **Filetto Di Salmone alla Griglia \$22**

Grilled Filet of Salmon served with Sautee Spinach

### **Branzino del Mediterraneo al Forno \$26**

Whole Mediterranean Sea Bass served with Sauteed Spinach

### **Filetto di Snapper alla Piastra \$26**

Red Snapper Filet Served with Grill Vegetables

### **Gran Grigliata di Pesce \$32**

Mixed Grilled Seafood Platter Served with Mix Green Salad

Please inquire about private parties

[BarItaliaNYC@yahoo.com](mailto:BarItaliaNYC@yahoo.com)

212-249-5300

## INSALATE

### **Misticanza di Stagione \$10**

Arugola, Endive, Radicchio and Shaved Parmigiano Reggiano in a Citronetta Dressing

### **Insalata di Fagiolini \$13**

String Beans , Caciocavallo Cheese Cherry Tomatoes in Vinaigrette Dressing

### **Insalata di Indivia \$13**

Endive, Avocado & Cherry Tomatoes topped with Shaved Parmigiano in Citronette Dressing

### **Insalata di Spinacini \$13**

Baby Spinach, Apples & Crispy Bacon in Vinaigrette Dressing

### **Carpaccio di Rape Rosse \$13**

Red Beets, Asparagus and Goat Cheese In Balsamic Dressing

### **Insalata di Pollo \$14**

Grill Chicken with Avocado, Pearls of Mozzarella and Cherry Tomato over Romaine Hearts

### **Insalata di Tonno \$13**

Tuna , Asparagus , Avocado , Capers In Balsamic Vinaigrette Dressing

## **GLI AFFETTATI**

Choice of

Prosciutto Crudo

Speck del Tirolo

Bresaola

Salame

Capocollo

**\$10**

## **I FORMAGGI**

Choice of

Taleggio

Asiago

Parmigiano Reggiano

Gorgonzola Dolce

Mozzarella di Bufala

**\$10**

**Tasting Platter (choice of 3) \$24**

## ANTIPASTI

### **Bruschetta \$10**

With Tomatoes Concasse', Cream of Eggplant and Roasted Red Peppers

### **Prosciutto e Arugola \$15**

Imported Italian Parma Prosciutto  
Served with arugola

### **Carpaccio di Manzo al Tartufo \$16**

Beef Carpaccio with Arugola, Shaved Parmigiano and Truffle Oil

### **Polenta Gratinata \$15**

Polenta Cake With Porcini Mushrooms  
And Caciocavallo Cheese

### **La Caprese di Bar Italia \$14**

Pearl of Mozzarella  
Cherry Tomato in Extra Virgin Olive Oilz

### **Fritto Misto \$15**

Fried Calamari, Shrimp  
served with Tartare Sauce

### **Tonno al Balsamico \$18**

Sliced Seard Tuna with Braised Fennel  
In Balsamic Dressing

### **Tartare di Salmone \$17**

Tartare of King Salmon

### **Polipetto alla Griglia \$18**

Grilled Octopus served  
over Chickpeas Cream

### **Baccala' Mantecato \$15**

Whipped Cod Fish served with  
Toasted Bread

### **Cozze alla Mediterranea \$14**

Mussels sauteed with Cherry Tomato  
in Garlic and White Wine Sauce

## PRIMI PIATTI

### **Zuppa di Pesce \$15**

Traditional Fish Soup

### **Minestrone \$10**

Vegetarian Vegetable Soup

### **Zuppa del Giorno \$12**

Soup of the Day

### **Tagliolini al Tartufo \$21**

Home made Tagliolini in Butter,  
Parmigiano and Truffle Oil Sauce

### **Pappardelle al Funghi \$20**

Home made Pappardelle with  
Mixed Mushrooms, Truffle Oil  
and Parmigiano

### **Cavatelli al Ragu` di Vitello \$18**

Home made Cavatelli with  
Veal Ragu

### **Gnocchi di Patate al Taleggio e Pere \$18**

Home made Potato Gnocchi  
With Taleggio and Pear

### **Crespelle di Ricotta e Asparagi \$18**

Home Made Crepes filled with Fresh Ricotta  
Asparagus and Besciamelle

### **Spaghetti alla Chitarra al Pesto \$18**

Fresh Spaghetti  
with Pesto sauce

### **Tagliolini alle Vongole \$20**

Home made Tagliolini with  
Clams

### **Risotto del Giorno P/A**

Risotto of the Day

## EXECUTIVE CHEF

Denis Franceschini