

SECONDI PIATTI

Costoletta alla Milanese 32

Veal Chop Milanese served with Baby Arugola and Grape Tomato

Ossobuco di Vitello 32

Veal Ossobuco served over Risotto alla Milanese

Bistecca di Manzo alla Griglia 32

Grilled Prime Sirloin Steak with Roasted Red Bliss Potatoes

Half Grill Chicken 22

Half Chicken Grilled served with Roasted Potatoes

Scottadito D'Agnello 30

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 24

Grilled Filet of Salmon served with Sautéed Spinach

Branzino del Mediterraneo al Forno 26

Whole Mediterranean Sea Bass served with Sautéed Spinach

Filetto di Snapper alla Piastra 26

Red Snapper Filet Served with Grilled Vegetables

Gran Grigliata di Pesce 34

Mixed Grilled Seafood Platter Served with Mix Green Salad

Please inquire about private parties
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

Grilled 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 16

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 Oils

Fritto Misto 16

Fried Calamari, Shrimp
Served with Tartare Sauce

Tonno al Balsamico 18

Sliced Seared 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

Cozze alla Mediterranea 15

Mussel's sautéed 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 22

Homemade Tagliolini in Butter,
Parmigiano and Truffle Oil Sauce

Pappardelle al Funghi 20

Homemade Pappardelle with
Mixed Mushrooms, Truffle Oil
and Parmigiano

Cavatelli al Ragu` di Vitello 18

Homemade Cavatelli with
Veal Ragu

Gnocchi di Patate al Taleggio e Pere 18

Homemade Potato Gnocchi
With Taleggio and Pear

Crespelle di Ricotta e Asparagi 18

Homemade 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 20

Risotto of the Day

EXECUTIVE CHEF

Denis Franceschini