



BARBARESCO

RESTAURANT - BAR

PRIMI PIATTI - FIRST COURSES

APPETIZERS

- Carpaccio di Manzo Angus tenderloin, arugula, capers, red onions, shaved parmesan, dijon aioli 9
- Portobello alla Gorgonzola Grilled portobello, palm hearts, creamy gorgonzola sauce 8
- Polpete di Campania Veal meatballs with a fresh mozzarella center, tomato passata 10
- Garlic Shrimp Basil-garlic & lemon sauce, cibatta toast points 10
- Goat cheese casserole Basil-goat cheese, roasted tomatoes, olives and caramelized onions 9
- Capesante Dorati Two bay Scallops, polenta and crispy prosciutto, orange black pepper glaze 13
- Mussels al Vino Bianco P.E.I. Mussels, steamed on white wine, shallots & whole garlic 12
- Piato della Salumeria A selection of Italian cheeses, cold cuts, olives and fruit 9

SOUPS & SALADS

- Zuppa di Lenticchie Green lentil soup with a delicate garnish of carrots, celery & pancetta 7
- Bisque di Pomodori Starch and cream free Tomato Bisque 7
- Insalata Caprese Tomatoes, Fresh basil & Fresh Mozzarella, extra virgin olive oil & balsamic glaze 10
- Insalata all'Italiana Mix field greens salad, cherry tomatoes and carrots with house Italian dressing 6
- Insalata Caesar Romaine hearts, garlic croutons and shaved parmigiano-reggiano 8
- Insalata Siena Mixed field greens with diced mango, apple, pecans and goat cheese tossed with a creamy honey-yogurt dressing 8
- Insalata di Spinaci Baby spinach, blue cheese, candied pecans and red onions, roasted garlic & honey balsamic dressing 8

PASTA

- Zitti alla Gorgonzola Grilled chicken, fresh asparagus, gorgonzola cream sauce 16
- Shrimp Fettuccine all'Alfredo Sauteed large gulf shrimp, house alfredo sauce 18
- Farfalle Ceci Prosciutto Bow tie pasta, fresh sweet peas and prosciutto, light chicken-broth butter sauce 14
- Penne all'Arrabiata Grilled Italian sausage, fresh garlic-red pepper tomato sauce 14
- Lasagne Bolognese Layers pasta, rustic beef & pancetta ragù, a blend of ricotta and parmigiano-reggiano, pomodoro sauce 15

RISOTTO

- Risotto di Porcini e Nocciole Imported porcini mushrooms, hazelnuts, porcini glaze and shaved parmigiano-reggiano 15
- Risotto di Zucca Butternut squash, sage butter 15
- Risotto al Limone Fresh lemon supremes, mascarpone cheese 14
- Risotto Fruti di Mare Seafood risotto, saffron & mascarpone cheese 23





SECONDI - ENTREES

STEAKS, CHOPS & POULTRY

Chicken Picatta Lemon-caper white wine butter sauce, mixed vegetables and a side of spaghetti 18

Roasted Half Chicken Herb and butter roasted chicken, pan juices & white wine reduction, root vegetable confit 21

Costata di Maiale Broiled double-cut marinated pork chop, orange-red wine reduction, creamy polenta and root vegetable confit 22

Veal Scalopini alla Marsala Sweet & dry marsala wine reduction, veal jus & cream, side of spaghetti 22

Parsley-Garlic Crusted Rack of Lamb creamy polenta, grilled asparagus, sweet roasted garlic sauce 39

Slow Braised Beef Rib Sangiovese-beef jus, creamy polenta & root vegetable confit 24

Rib-eye con Porcini 16 ounce Angus rib-eye steak, imported porcini mushroom and brandy sauce, mashed potatoes & grilled asparagus 30

Spezzantino di Manzo Hearty beef casserole, braised over a slow fire, with a thick chianti sauce 22

Piccolo Filet 8 ounce Angus, sautee mixed vegetables & asiago-gratin potatoes 30

Bistecca Fiorentina 16 ounce Angus New York strip, rosemary-garlic, grilled asparagus & asiago-gratin potatoes 30

Terra e Mare Angus tenderloin filet & half cold water lobster tail 38

FISH & SHELLFISH

Salmone Rosamarino Pan basted on extra virgin olive oil, garlic, rosemary, mixed vegetables & creamy polenta 24

Gulf Snapper Light lemon-garlic hollandaise, mixed vegetables 28

Flounder Involtini Black olive tapenade, tomato passata & french green beans 26

Lemon-butter Shrimp Large gulf shrimp, pan seared, light lemon-garlic hollandaise 24

Whole Lobster Tail Grilled cold water 8 ounce tail 36

SIDE DISHES

Tuscan Macaroni House specialty mac-n-cheese 6

Gnocchi Brown butter and sage 8

Grilled Asparagus Sea salt & Espelette pepper 8

Sauteed Spinach Shallots, garlic & extra virgin olive oil 5

18% gratuity added to parties of 7 or more guests
**consuming raw or under cooked meat, poultry, seafood or eggs may increase your risk of food-borne illness.

