

bar.vetro

a restaurant by *Vivolo*

BRUSCHETTE

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| MARINATED CANNELLINI BEANS <i>TOPPED WITH PARMIGIANO CHEESE</i> | 6 |
| FRESH TOMATO, RED ONION, CAPERS AND MINT | 6 |
| AVOCADO, TOMATO, RED ONION AND BASIL | 7 |
| BAKED ARTICHOKE DIP | 7 |

INSALATE

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| CAESAR SALAD WITH CUCINA VIVOLO CROUTONS | 9 / 12 |
| BABY ARUGULA, RIBBONS OF ZUCCHINI, PROSCIUTTO DI PARMA, PARMIGIANO SHAVINGS & AN EXTRA VIRGIN OLIVE OIL AND LEMON DRESSING | 9 / 12 |
| BAR.VETRO CHOPPED SALAD WITH GREENS, GARDEN VEGETABLES, MOZZARELLA, SOPRESSATA, ANCHOVY AND A RED WINE VINEGAR DRESSING | 9 / 12 |
| SMOKED SALMON AND GOAT CHEESE ON TOAST POINTS OVER ARUGULA WITH CAPERS, RED ONIONS AND LEMON DRESSING | 10 / 13 |
| FRUTTI DI MARE FEATURING CALAMARI, CONCH, OCTOPUS, MUSSELS, SHRIMP AND CELERY OVER ARUGULA WITH EXTRA VIRGIN OLIVE OIL AND LEMON | 11 / 14 |
| ITALIAN COBB SALAD WITH GRILLED CHICKEN, PANCETTA AND A CREAMY GORGONZOLA DRESSING | 11 / 14 |

ANTIPASTI

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| MEATBALLS MADE WITH A BLEND OF PORK, VEAL AND BEEF, PREPARED IN A SPICY RAGU | 10 |
| ROLLED EGGPLANT STUFFED WITH RICOTTA CHEESE IN A PLUM TOMATO SAUCE | 10 |
| SMOKED SALMON WITH RED ONION, CAPERS AND HARD BOILED EGG | 11 |
| BURRATA WITH PROSCIUTTO DI PARMA | 12 |
| MARINATED ROASTED RED PEPPERS WITH CAPERS AND FRESH BASIL | 9 |
| SAUTEED SHRIMP OVER SPINACH IN A LEMON SAUCE | 12 |
| BAKED CLAMS WITH HERB INFUSED BREAD CRUMBS | 11 |

PER LA TAVOLO

MARINATED MIXED OLIVES 6

ITALIAN DISCO FRIES WITH CREAMY GORGONZOLA CHEESE, PANCETTA AND TRUFFLE OIL 9

CHUNKS OF PARMIGIANO AND SOPPRESSATA 9

CALAMARI FRITTI SERVED WITH A SPICY TOMATO SAUCE 10

ZUCCHINI FRITTI WITH MALT VINEGAR 9

ENTREE

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| TORTELLINI STUFFED WITH A BLEND OF CHEESES IN A CREAM SAUCE WITH PROSCIUTTO AND PEAS | 15 |
| LASAGNE PREPARED WITH A BOLOGNESE STYLE MEAT SAUCE | 15 |
| FUSILLI CALABRESE, FRESH TWISTED PASTA TOSSED WITH FRESH VEGETABLES | 15 |
| MEZZE RIGATONI WITH MEATBALLS AND SWEET ITALIAN SAUSAGE IN A TOMATO SAUCE | 15 |
| CAPELLINI WITH SHRIMP, ZUCCHINI, FRESH TOMATO AND GARLIC | 17 |
| SCIALATIELLI PREPARED IN A SPICY TOMATO SAUCE WITH EGGPLANT AND RICOTTA SALATA CHEESE | 15 |
| CAVATELLI WITH SAUSAGE, CANNELLINI BEANS AND ESCAROLE | 15 |
| PACCHERI, LARGE TUBULAR PASTA PREPARED WITH MUSHROOMS AND A PORCINI TRUFFLE SAUCE | 16 |
| CHOICE OF A COMBINATION OF ANY TWO PASTAS | 17 |
| EGGPLANT PARMIGIANO LAYERED WITH FRESH MOZZARELLA AND TOMATO SAUCE | 16 |
| CHICKEN PANINI WITH SAUTEED ONIONS, FONTINA CHEESE AND AN ESPRESSO BBQ SAUCE, SERVED WITH HAND CUT FRIED POTATOES | 12 |
| CHICKEN PAILLARD WITH PORTOBELLO MUSHROOM AND SAUTEED BROCCOLI RABE | 17 |
| CHICKEN MILANESE TOPPED WITH ARUGULA GREENS AND FRESH TOMATO | 7 |
| FILET OF SALMON IN A HONEY AND SOY GLAZE, SERVED OVER JULIENNE VEGETABLES | 19 |
| SOLE MILANESE PANINI WITH ARUGULA, TOMATO AND TARTAR SAUCE, SERVED WITH HAND CUT FRIED POTATOES | 15 |
| PAN SEARED BRANZINO IN A LEMON SAUCE WITH CAPERS, SERVED WITH JULIENNE VEGETABLES | 22 |
| VEAL SCALOPPINE WITH MUSHROOMS IN A VIN SANTO WINE SAUCE WITH A SPLASH OF CREAM | 21 |
| 10oz HAMBURGER WITH GORGONZOLA CHEESE, ARUGULA AND TOMATO, SERVED WITH HAND CUT FRIED POTATOES | 12 |
| STEAK PANINI WITH ARUGULA, TOMATO AND A HORSRADISH SAUCE, SERVED WITH HAND CUT FRIED POTATOES | 15 |

CONTORNI

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| CHOICE OF BROCCOLI, SPINACH, BROCCOLI RABE OR ESCAROLE WITH GARLIC AND EXTRA VIRGIN OLIVE OIL | 8 |
| SEASONAL MUSHROOMS SAUTEED WITH SHALLOTS, BUTTER AND WHITE WINE | 7 |
| PEAS SAUTEED WITH MUSHROOMS, SHALLOTS AND PROSCIUTTO | 7 |
| MASHED, ROASTED OR HAND CUT FRIED POTATOES | 7 |