

# bar.vetro

a restaurant by *Vivolo*

## BRUSCHETTE

<b>ITALIAN CANNELLINI HUMMUS</b> <i>WITH ROASTED PEPPER</i>	6
<b>FRESH TOMATO AND REGGIANITO CHEESE</b>	6
<b>MARINATED AVOCADO, TOMATO AND RED ONIONS</b>	7
<b>BAKED ARTICHOKE DIP</b>	7

## ANTIPASTI

<b>MEATBALLS MADE WITH A BLEND OF PORK, VEAL AND BEEF, PREPARED IN A SPICY RAGU</b>	10
<b>ROLLED EGGPLANT STUFFED WITH RICOTTA CHEESE IN A PLUM TOMATO SAUCE</b>	10
<b>KALE SAUTEED WITH EXTRA VIRGIN OLIVE OIL, GARLIC AND SPICY PEPPERONCINI OVER RICOTTA CHEESE</b>	9
<b>PRINCE EDWARD ISLAND MUSSELS IN A FRAGRANT TOMATO SAUCE WITH GARLIC</b>	12
<b>ROLLED SKIRT STEAK WITH FONTINA CHEESE AND PROSCIUTTO</b>	10
<b>SAUTEED SHRIMP OVER SPINACH IN A LEMON SAUCE</b>	12
<b>BAKED CLAMS WITH HERB INFUSED BREAD CRUMBS</b>	11

## INSALATE

<b>BABY SPINACH, PANCETTA, MUSHROOMS, GOAT CHEESE AND A WARM VINAIGRETTE DRESSING</b>	9
<b>CAESAR SALAD WITH CUCINA VIVOLO CROUTONS</b>	9
<b>FRISEE, APPLE, GORGONZOLA CHEESE, WALNUTS AND A VINAIGRETTE DRESSING</b>	9
<b>BAR.VETRO CHOPPED SALAD WITH GREENS, GARDEN VEGETABLES, MOZZARELLA, SOPRESSATA, ANCHOVY AND A RED WINE VINEGAR DRESSING</b>	9

## PER LA TAVOLO

<b>MARINATED MIXED OLIVES</b>	5
<b>PESTO DEVEILED EGGS WITH CRISP PROSCIUTTO</b>	7
<b>CHUNKS OF PARMIGIANO AND SOPRESSATA</b>	9
<b>CALAMARI FRITTI SERVED WITH A SPICY TOMATO SAUCE</b>	9
<b>ZUCCHINI FRITTI WITH MALT VINEGAR</b>	9

## PRIMO PIATTO

<b>TORTELLINI STUFFED WITH A BLEND OF CHEESES IN A CREAM SAUCE WITH PROSCIUTTO AND PEAS</b>	16
<b>LASAGNE PREPARED WITH A BOLOGNESE STYLE MEAT SAUCE</b>	17
<b>FUSILLI CALABRESE, FRESH TWISTED PASTA SERVED WITH A PESTO SAUCE WITH CHOPPED FRESH TOMATO</b>	17
<b>MEZZE RIGATONI WITH SWEET ITALIAN SAUSAGE AND MEATBALLS IN A TOMATO SAUCE</b>	17
<b>FETTUCINE WITH SHRIMP, ZUCCHINI, FRESH TOMATO AND GARLIC</b>	19
<b>WHOLE WHEAT PENNE WITH FRESH TOMATO, CAPERS AND MINT</b>	16
<b>BUCATINI PREPARED IN AN AMATRICIANA STYLE SAUCE WITH GUANCIALE AND PLUM TOMATO</b>	17
<b>PACCHERI, LARGE TUBULAR PASTA PREPARED WITH MUSHROOMS AND A PORCINI TRUFFLE SAUCE</b>	18
<b>LINGUINE WITH A WHITE CLAM SAUCE</b>	18
<b>CHOICE OF A COMBINATION OF ANY TWO PASTAS</b>	19

## SECONDO PIATTO

<b>EGGPLANT PARMIGIANO LAYERED WITH FRESH MOZZARELLA AND TOMATO SAUCE</b>	17
<b>CHICKEN PAILLARD WITH PORTOBELLO MUSHROOM AND SAUTEED BROCCOLI RABE</b>	19
<b>BREAST OF CHICKEN TOPPED WITH SAUTEED KALE AND MOZZARELLA IN A LEMON AND WHITE WINE SAUCE</b>	19
<b>CORNISH HEN IN A GARLIC AND WINE SAUCE, SERVED OVER MASHED POTATOES</b>	20
<b>BROOK TROUT WITH CARAMELIZED ONION AND RAISINS, PREPARED VENETIAN STYLE</b>	21
<b>FILET OF SALMON PREPARED IN A MUSTARD SAUCE, SERVED WITH ROASTED POTATOES</b>	21
<b>FILET OF GROUPER PREPARED WITH GARLIC AND RED WINE VINEGAR, SERVED WITH BROCCOLI AND ROASTED POTATO</b>	22
<b>GRILLED BRANZINO IN A LEMON SAUCE WITH CAPERS, SERVED WITH JULIENNE VEGETABLES</b>	22
<b>PORK CHOP WITH A BLUEBERRY COMPOTE, SERVED WITH MASHED POTATOES</b>	19
<b>VEAL SCALOPPINE WITH PROSCIUTTO DI PARMA, IN A SAGE STUDDERED WINE SAUCE, SERVED WITH ESCAROLE</b>	21
<b>VEAL SCALOPPINE DREDGED IN PARMIGIANO, WITH PEAS AND MUSHROOMS IN A LEMON SAUCE</b>	21
<b>10oz HAMBURGER WITH GORGONZOLA CHEESE, ARUGULA AND TOMATO, SERVED WITH HAND CUT FRIED POTATOES</b>	14
<b>SIRLOIN STEAK WITH AN HERB BUTTER AND HAND CUT FRIED POTATOES</b>	24

## CONTORNI

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