

bar.vetro

a restaurant by *Vivolo*

BRUSCHETTE

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

ANTIPASTI

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

INSALATE

WEDGE OF HEAD LETTUCE, PANCETTA, TOMATO, AND A CREAMY GORGONZOLA CHEESE DRESSING	9
CAESAR SALAD WITH CUCINA VIVOLO CROUTONS	9
BABY ARUGULA, RIBBONS OF ZUCCHINI, PROSCIUTTO DI PARMA, PARMIGIANO SHAVINGS AND AN EXTRA VIRGIN OLIVE OIL AND LEMON DRESSING	9
BAR.VETRO CHOPPED SALAD WITH GREENS, GARDEN VEGETABLES, MOZZARELLA, SOPRESSATA, ANCHOVY AND A RED WINE VINEGAR DRESSING	9

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

PRIMO PIATTO

TORTELLINI STUFFED WITH A BLEND OF CHEESES IN A CREAM SAUCE WITH PROSCIUTTO AND PEAS	17
LASAGNE PREPARED WITH A BOLOGNESE STYLE MEAT SAUCE	17
FUSILLI CALABRESE, FRESH TWISTED PASTA TOSSED WITH FRESH VEGETABLES	17
MEZZE RIGATONI WITH MEATBALLS AND SWEET ITALIAN SAUSAGE IN A TOMATO SAUCE	17
CAPELLINI WITH SHRIMP, ZUCCHINI, FRESH TOMATO AND GARLIC	19
SCIALATIELLI PREPARED IN A SPICY TOMATO SAUCE WITH EGGPLANT AND RICOTTA SALATA CHEESE	17
CAVATELLI WITH SAUSAGE, CANNELLINI BEANS AND ESCAROLE	17
PACCHERI, LARGE TUBULAR PASTA PREPARED WITH MUSHROOMS AND A PORCINI TRUFFLE SAUCE	18
LINGUINE WITH A WHITE CLAM SAUCE	19
CHOICE OF A COMBINATION OF ANY TWO PASTAS	19

SECONDO PIATTO

EGGPLANT PARMIGIANO LAYERED WITH FRESH MOZZARELLA AND TOMATO SAUCE	17
CHICKEN PAILLARD WITH PORTOBELLO MUSHROOM AND SAUTEED BROCCOLI RABE	19
CHICKEN MILANESE TOPPED WITH ARUGULA GREENS AND FRESH TOMATO	9
CORNISH HEN IN AN ESPRESSO BARBERCUE SAUCE, SERVED OVER MASHED POTATOES	21
BROOK TROUT PREPARED IN A BROWN BUTTER AND SAGE SAUCE, SERVED WITH POTATO GNOCCHI	21
FILET OF SALMON IN A HONEY AND SOY GLAZE, SERVED OVER JULIENNE VEGETABLES	21
FILET OF GROUPER PREPARED WITH A SPICY FRA DIAVOLO STYLE TOMATO SAUCE SERVED WITH A TWIST OF LINGUINE	22
PAN SEARED BRANZINO IN A LEMON SAUCE WITH CAPERS, SERVED WITH JULIENNE VEGETABLES	24
PORK CHOP PREPARED WITH SPICY VINEGAR PEPPERS, SERVED WITH MASHED POTATOES	20
VEAL SCALOPPINE WITH PROSCIUTTO DI PARMA, IN A SAGE STUDDED WINE SAUCE, SERVED WITH ESCAROLE	23
VEAL SCALOPPINE WITH MUSHROOMS IN A VIN SANTO WINE SAUCE WITH A SPLASH OF CREAM	23
10oz HAMBURGER WITH GORGONZOLA CHEESE, ARUGULA AND TOMATO, SERVED WITH HAND CUT FRIED POTATOES	14
SIRLOIN STEAK WITH AN HERB BUTTER AND HAND CUT FRIED POTATOES	26

CONTORNI

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