

Bar Ti Amo

Espresso – Ristorante – Italian Salotto Bar

Menú Pranzo e Cena – Lunch and Dinner Menu

Contemporary Healthy Trattoria Style Menu

Simple, delicious, Italian healthy and flavorful recipes, Buon Appetito!

Salads - Appetizers – Italian Egg Recipes

- Bruschette con pomodori e capperi \$ 9 VG** Bruschette with fresh tomatoes and capers
Bruschette con melanzane alla norma \$ 9 VG Bruschette with eggplants in a tomato sauce
Gamberi saltati in guazzetto \$ 14 Shrimp sauteed in a white wine, fresh tomatoes and olive oil sauce
Polpette Toscane \$ 14 Tuscan Meat Balls with tomato sauce
Penne Pomarola \$ 10 VG Penne with Tomato Sauce
Prosciutto San Daniele and Burrata \$ 16 Prosciutto plate with Burrata Cheese with Balsamic
Mortadella e Grana Padano \$ 12 Mortadella and Grana Padano Cheese
Affettati misti \$ 20 (serves 2) Prosciutto, Salami, Mortadella and Olives Platter
Salmone affumicato e cavolella \$ 16 Smoked salmon atop thinly sliced green cabbage salad
Burrata con ciliegini e balsamico \$ 14 V Burrata cheese with Cherry tomatoes and balsamic
Uova al pomodoro \$ 12 V^* (The Best) 3 Eggs sauteed with Carrettiera spicy tomato sauce
Uova alla strascicata \$ 14^*3 Eggs sauteed with creamy braised beef
Omelette mortadella e mozzarella \$ 14^*3 Eggs omelette Mortadella & Mozzarella
Omelette di chiare con spinaci, pollo e fontina \$ 14 *Egg Whites omelette with Spinach, Chicken & Fontina

Panini – Soups - Salads

- Prosciutto e fontina \$ 13** Parma Prosciutto and Fontina cheese
Salmone e mozzarella \$ 13 Smoked Salmon and Mozzarella
Melanzane e zucchini \$ 12 Eggplants and Zucchini VG
Mortadella e burrata \$ 13 Mortadella and Burrata
Minestrone di verdure \$ 10* Fresh Mix Veggie Soup VG
Pasta e Fagioli \$ 13 Beans & Pasta Soup VG
Insalata mista di campo, olio ev e balsamico \$ 7*VG Insalata Mista field greens balsamic olive oil dressing
Cavolella, ciliegini, capperi, olive, ev e mostarda \$ 10*VG Green & Red Salad (cabbage, tomatoes, olives)
Farro, cetrioli, pomodori e olive \$ 9 VG Farro Salad with cucumber, tomato and olives
Farro, cetrioli, asparagi, olive e gamberi \$ 14 Farro, cucumber, asparagus, olives and shrimp

Pasta (Mains)

(all pasta can be made with gluten free penne pasta)

- Penne pomodori freschi e rucola \$ 16 VG** Penne with fresh Tomatoes & Arugula
Fusilli broccoli capperi olive \$ 16 Fusilli broccoli capers olives
Rigatoni al ragù di maiale \$ 18 Rigatoni pork ragù
Fettuccine Alfredo \$ 18 Fettuccine Alfredo sauce
Risotto Asparagi \$ 19 VG Asparagus Risotto
Agnolotti alla panna \$ 19 Agnolotti with cream sauce
Ravioli al ragù \$ 19 Ravioli Bolognese Sauce
Agnolotti con brasato \$ 18 Agnolotti with braised Tuscan beef
Rigatoni al ragù di pollo \$ 18 Rigatoni chicken ragù
Spaghetti con gamberi e pomodoro piccante \$ 19 Spaghetti with shrimp in a light spicy tomato sauce

Add on to Salads and Pastas

- Roasted Chicken Breast \$ 12* – Salmon Filet 6 oz \$ 14* – 2 Fried Egg \$ 7* – 2 Hard Boiled eggs \$ 6*
Tuscan Pecorino Cheese \$ 10* - Carrettiera Spicy tomato sauce \$ 8* – Sautéed Shrimp \$ 14*

Main Courses

- Verdure \$ 15** Sautéed Broccoli Spinach Green Beans Carrots
Cotolette d'agnello \$ 29^* Grilled lamb chops
Spezzatino di Manzo \$ 19* Tuscan Braised Beef
Petto di pollo \$ 18* Oven Roasted Chicken Breast
Bistecca di lombatello \$ 29^* Hanger beef steak with balsamic
Petto di pollo con Fontina \$ 23* Chicken breast sautéed with butter, topped with Fontina, light cream sauce
Salmone alla puttanesca \$ 26^* Salmon Puttanesca tomato sauce with olives and capers
Spezzatino di Maiale \$ 19* Tuscan Braised Pork

Veggie and Legumes Sides (all Vegan and Gluten Free)

- | | |
|---|--|
| Asparagi, carote, zucchini e capperi \$ 13
Sautéed asparagus, carrots, zucchini, capers | Asparagi alla griglia \$ 9 Grilled Asparagus |
| Broccoli Saltati \$ 9 Sautéed Broccoli | Ceci bolliti \$ 8 Boiled chickpeas |
| Lenticchie in umido \$ 9 Braised Lentils | Broccoli, fagiolini e spinaci \$ 14
Sautéed Broccoli and Green Beans |

Bread & Tuscan evoo

Tuscan Demi Baguette and EVOO \$ 4

Italian Desserts \$ 8

**Italian Vegan Cake – Tiramisú – Italian Chocolate Cake – Cannoli – Flourless Chocolate Cake
Hazelnut Truffle – Spumoni Bomba – Limoncello Truffle – Mixed Berry Tart**

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Italian Whites Rosé and Sparkling + Champagnes

Cantina Andriano Pinot Grigio Alto Adige \$ 38
Kurtatsch Pinot Grigio DOC \$ 39 **BTG \$ 12**
Kurtatsch Sauvignon Blanc, \$ 48 **BTG \$ 13**
Stemmari Chardonnay Sicily \$ 29 **BTG \$ 10**
Frescobaldi Pomino Chardonnay Tuscany \$ 45
Ferragamo Lamelle Chardonnay \$ 59

Prosecco Zonin \$ 37 **BTG \$ 10**
Carpineto Sangiovese Rosé \$ 49 **BTG \$ 12**
Ca del Bosco Cuvée Prestige \$ 99
N.V. Veuve Cliquot “Yellow Label” Champagne \$ 169
N.V. Moët Chandon White Star Champagne \$ 149
N.V. Perrier- Jouët Champagne Brut \$ 120

Tuscan Reds

Chianti Classico Borgo Scopeto \$ 39 **BTG \$ 12**
Chianti Classico Melini “Terrarossa” \$ 45
Chianti Classico Cecchi \$ 44
Chianti Classico Castelvechi, \$ 54
Brancatelli, Cabernet \$ 54
Rocca di Frassinello Le Sughere \$ 66
Ferragamo Il Borro, Toscana \$ 120

Brunello 2017 Poggio Landi \$ 124
2020 Lucente, Toscana \$ 60
Vino Nobile Montepulciano Cerro \$ 52 **BTG \$ 13**
Chianti Cl Gran Selezione Volpaia \$ 105
Rosso di Montalcino Caparzo \$ 50
Antinori Il Bruciato, Bolgheri \$ 59
Ferragamo Polissena Sangiovese \$ 89

Italian Reds

Bottega Vinaia Pinot Noir \$ 39 **BTG \$ 12**
Chiarlo Nebbiolo \$ 60 **BTG \$ 14**
Marchesi di Barolo Barbaresco \$ 119
Pecchenino Barolo San Giuseppe \$ 130
Marcarini La Moira Barolo \$ 119
Le Ragose Ripasso \$ 42 **BTG \$ 12**

Righetti Amarone \$ 75
Zironda Amarone \$ 75
Cabernet Stemmari \$ 49
Masi Amarone \$ 145
Planeta Etna Rosso \$ 72
Benanti Etna Rosso \$ 56

American White Wines

Bernardus Chardonnay, CA \$ 62
Decoy Chardonnay Sonoma \$ 34
Ferrari Carano Chardonnay CA \$ 39 **BTG \$ 12**

Ramey Russian River Chardonnay CA \$ 75
Trefethen Napa Chardonnay CA \$ 66
Sterling Napa Chardonnay \$ 36

American Red Wines

Cabernet Franciscan CA \$ 40 **BTG 12**
Cabernet BV Napa \$ 75
Buehler Cabernet, CA \$ 62
Routestock Cabernet, CA \$ 54
Cabernet Decoy Limited, CA \$ 58
Cabernet Girard, CA \$ 85
Cabernet Starmont, CA \$ 52
Cabernet Roth Alexander Valley, CA \$ 49

Pinot Noir Artesia Carneros \$ 52
Pinot Noir Decoy, CA \$ 42
Pinot Noir Kings Ridge Willamette \$ 44 **BTG \$ 12**
Pinot Noir Evolution by Sokol Blosser, WA \$ 49
Pinot Noir Van Duzer, WA \$ 63
Pinot Noir Ken Wright, WA \$ 54

Bar Ti Amo Italian Specialty Cocktails

Classic Aperol Spritz \$ 12
Prosecco, Aperol, Club Soda

Limoncello Lemon Drop \$ 14
Limoncello, Vodka

Negroni Sbagliato \$ 14
Campari, Prosecco, Sweet Vermouth

Easy Bellini \$ 12
Prosecco, peach puree

Rossini \$ 12
Prosecco, Strawberries

Limoncello Gin Collins \$ 13
Limoncello, Gin, Club Soda

Classic Negroni \$ 14
Gin, Campari, Sweet Vermouth

Puccini \$ 12
Prosecco, Mandarins

Aperitini \$ 14
Tequila, Campari, Aperol

Italian Paloma \$ 14
Tequila, Aperol, grapefruit juice

Milano Torino \$ 14
Campari, Sweet Vermouth

Italian Espresso Martini \$ 15
Espresso, Tia Maria, Vanilla vodka

Bar Ti Amo Mocktail: Ginger beer, mint leaves, peach puree \$ 8

Italian Beers \$ 7 : Moretti – Peroni – Manabrea

Rest of the World Beers \$ 6 : Corona – Heineken – Modelo – Miller Lite – Sweetwater 420 - Stella Artois – Heineken 0.0

Italian mineral Water 1 liter glass bottle

Acqua Panna still \$ 5 San Pellegrino sparkling \$ 5

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