

Bar Ti Amo

Espresso – Ristorante – Italian Salotto Bar

Menú Cena – 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
Gamberi saltati in guazzetto \$ 14 Shrimp sauteed in a white wine, fresh tomatoes evoo 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
Antipasto Toscano con affettati e olive \$ 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

Panini – Soups - Salads

- Prosciutto e fontina \$ 13** Parma Prosciutto and Fontina cheese
Salmone e mozzarella \$ 13 Smoked Salmon and Mozzarella
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 evoo 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 con Carrettiera, broccoli, melanzane e olive \$ 16 VG Fusilli, broccoli, eggplant, olives, spicy tomato sauce
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
Lasagna Bar Ti Amo \$ 18 Fresh Pappardelle Lasagna with Bolognese and Bechamel 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* – Sauteed Shrimp \$ 14* - Shaved Parmigiano \$ 8

Main Courses

- Verdure \$ 15 VG** Sauteed 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 sauteed 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
Broccoli Saltati \$ 9 Sautéed Broccoli
Lenticchie in umido \$ 9 Braised Lentils

- Asparagi alla griglia \$ 9** Grilled Asparagus
Ceci bolliti \$ 8 Boiled chickpeas
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**

^Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase your risk of foodborne illness, especially if you have certain medical conditions. *=Gluten free VG=Vegan V=Vegetarian
We are here to please you and appreciate your business! Our Family Recipes cannot be changed. Thank you for your understanding.
Please note due to the high cost of ingredients all food and beverage menu items sales are final

Bar Ti Amo

Espresso – Ristorante – Italian Salotto Bar

Menú Pranzo e Cena – Lunch and Dinner Menu

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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. Moet 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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Use of loud volume electronic devices (iPads, tablets, cell phones etc...) is not allowed on the premises at any time.

A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE