

Bar Ti Amo

Espresso – Ristorante – Italian Salotto Bar

Menú Pranzo – Lunch Menu

Tuesday Wednesday Thursday Friday 11am to 3PM

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

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

Uova al pomodoro \$ 12 V^* (The Best) 3 Eggs sauteed with Carrettiera spicy tomato sauce

Mortadella e Grana Padano \$ 12 Mortadella Grana Cheese

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 alla strascicata \$ 14^* 3 Eggs sauteed with creamy braised beef

Panini – Soups – Salads

ALL LUNCH PANINIS COME WITH SIDE SALAD

Prosciutto e fontina \$ 13

Parma Prosciutto and Fontina cheese

Salmone Mozzarella \$ 13 Smoked Salmon Mozzarella

Minestrone di verdure \$ 10*

Fresh Mix Veggie Soup VG

Pasta e Fagioli \$ 13 Beans & Pasta Soup VG

Cavolella, ciliegini, capperi, olive, ev e mostarda \$

10*VG Green & Red Salad (cabbage, tomatoes, olives)

Melanzane e zucchini \$ 12 Eggplants and Zucchini VG

Mortadella e burrata \$ 13 Mortadella and Burrata

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 Main Course Size

ALL LUNCH PASTAS COME WITH SIDE SALAD

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

Penne pomodori freschi e rucola \$ 16 VG

Penne with fresh Tomatoes & Arugula

Fusilli Carrettiera, broccoli, melanzane 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

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

ALL LUNCH MAINS COME WITH SIDE SALAD

Cotolette d'agnello \$ 29^* Grilled lamb chops

Spezzatino di Manzo \$ 19* Tuscan Braised Beef

Petto di pollo \$ 18* Oven Roasted Chicken Breast

Salmone alla puttanesca \$ 26^* Salmon tomato sauce, 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

Bar Ti Amo

Espresso – Ristorante – Italian Salotto Bar

Menú Pranzo e Cena – Lunch and Dinner Menu

Contemporary Healthy Trattoria Style 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. 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

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase your risk of foodborne illness, especially if you have certain medical conditions.

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.

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