

BAR TI AMO

ESPRESSO - RISTORANTE - ITALIAN SALOTTO BAR

ANTIPASTI

TUSCAN DEMI BAGUETTE AND EVOO \$4
toasted baguette with olive oil
ANTIPASTO TOSCANO \$29
prosciutto, salami, mortadella, and olives platter (serves 2)
BRUSCHETTE CON POMODORI E CAPPERI \$9 (VG)
bruschette with fresh tomatoes and capers
BURRATA CON CILIEGINI E BALSAMICO \$14 (VT)
burrata cheese with cherry tomatoes and balsamic
PENNE POMAROLA \$10 (VG)
penne with tuscan tomato sauce

INSALATA

INSALATA MISTA DI CAMPO, OLIO EV E BALSAMICO \$7 (VG) (GF)
insalata mista field greens balsamic evoo dressing
FARRO, CETRIOLI, POMODORI E OLIVE \$9 (VG)
farro salad with cucumber, tomato and olives
CAVOLO CILIEGINI CAPPERI OLIVE, EV E MOSTARDA \$10 (VG) (GF)
green & red salad (cabbage, tomatoes, olives)
FARRO, CETRIOLI, ASPARAGI, OLIVE E GAMBERI \$14
farro, cucumber, asparagus, olives and shrimp

SIDES

ROASTED CHICKEN BREAST \$10
SALMON FILET 6 OZ \$14
2 FRIED EGG \$7
2 HARD BOILED EGGS \$6
TURKEY BACON \$4
SAUTEED SHRIMP \$14
BACON \$4
ITALIAN SAUTEED POTATOES WITH BUTTER AND PARMIGIANO \$9
ITALIAN HOT SAUCE \$4
CARAMEL SAUCE \$3 (GF)
CARRETTIERA SPICY TOMATO SAUCE \$8 (GF)

BRUNCH

UOVA AL POMODORO (THE BEST) \$12 (VT) (GF)
3 eggs sauteed with carrettiera spicy tomato sauce
UOVA ALLA STRASCICATA \$14 (GF)
3 eggs sauteed with creamy braised beef
UOVA BENEDETTE FIORENTINE \$16
eggs, spinach, bacon, hollandaise
OMELETTE MORTADELLA E MOZZARELLA \$14 (GF)
3 eggs omelette mortadella & mozzarella
OMELETTE DI CHIARE CON POLLO E FONTINA \$14 (GF)
egg white omelette with chicken & fontina
PANCAKE CON RICOTTA DOLCE E MIRTILLI \$14
pancake with sweet ricotta & blueberries
PANCAKE CON SCIROPPO D'ACERO ORGANICO E MIRTILLI \$14
pancake with organic maple syrup & blueberries

PASTRIES

BUTTER CROISSANT \$4
CHOCOLATE CROISSANT \$5
WHIPPED CREAM CROISSANT \$5
VEGAN FRUIT TORTA \$6

BEVERAGES

APEROL SPRITZER \$12
MIMOSAS \$12 (bottomless \$20)
BELLINI \$12 (bottomless \$20)
ITALIAN BLOODY MARY \$14
ESPRESSO MARTINI \$14
VODKA SUNRISE \$14

DESSERTS

TIRAMISÚ \$8
ITALIAN CHOCOLATE CAKE \$8
CANNOLI \$8
FLOURLESS CHOCOLATE CAKE \$8
HAZELNUT TRUFFLE \$8
SPUMONI BOMBA \$8
LIMONCELLO TRUFFLE \$8
MIXED BERRY \$8
ITALIAN VEGAN CAKE \$8

MAIN

(all pasta can be made with gluten free penne pasta)
SPAGHETTI CARBONARA \$19
eggs, bacon, and parmigiano
FETTUCCINE ALFREDO \$18
fettuccine with alfredo sauce
RAVIOLI AL RAGÙ \$19
ravioli with bolognese sauce
SPAGHETTI CARRETTIERA \$15
spaghetti spicy tomato
SPAGHETTI CON GAMBERI \$19
spaghetti with shrimp in a light spicy tomato sauce
COTOLETTE D'AGNELLO \$29 (GF)
grilled lamb chops
SALMONE ALLA PUTTANESCA \$26 (GF)
salmon puttanesca
MERLUZZO SALTATO \$29
pan seared fresh cod filet, mista garnish

VEGGIE

ASPARAGI, CAROTE, ZUCCHINE E CAPPERI \$13 (VG)
sautéed asparagus, carrots, zucchini, capers
BROCCOLI SALTATI \$8 (VG)
sautéed broccoli
ASPARAGI ALLA GRIGLIA \$9 (VG)
grilled asparagus
BROCCOLI, FAGIOLINI E SPINACI \$14 (VG)
sautéed broccoli and green beans

PANINI

PROSCIUTTO E FONTINA \$13
prosciutto and fontina cheese
SALMONE MOZZARELLA \$13
smoked salmon and mozzarella
UOVA, FONTINA, PANCETTA \$14
eggs, fontina, and bacon
MORTADELLA E BURRATA \$13
mortadella and burrata

CROISSANTS

PROSCIUTTO E FONTINA \$11
parma, prosciutto, and ontina
SALMONE MOZZARELLA \$11
smoked salmon and mozzarella
UOVA E PANCETTA \$10
eggs and bacon
MORTADELLA E BURRATA \$11
mortadella and burrata



BAR TI AMO
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WE USE BRISTOT TIZIANO 1919 RISERVA
DOMENICO BRISTOT COFFEE BEANS
FROM ITALY

COFFEE

ESPRESSO SINGLE \$4 | DOUBLE \$5
ICED COFFEE 16 OZ \$4
CAPPUCCINO \$5 | TO GO \$6
MACCHIATO CALDO \$4.50
LATTE 12 OZ \$5
MACHA LATTE \$7
AMERICANO \$4 | TO GO \$5
HOT CHOCOLATE \$5 | TO GO \$6
DIRTY CHAI \$8
SHAKERATO DOUBLE ESPRESSO \$5
DRIP COFFEE 12 OZ \$3 | 16 OZ \$4

FLAVORS

\$ 0.55
VANILLA
HAZELNUT
GHIRARDELLI CHOCOLATE
GHIRARDELLI CARAMEL
GHIRARDELLI WHITE CHOCOLATE

CREAMERS

\$ 0.50
ALMOND
SOY
OAT

TEA

(ask your server about our
seasonal flavors)
16 OZ \$4
EARL GREY
ENGLISH BREAKFAST
MINT

JUICE

12 OZ \$8
SUCCO VERDE GREEN JUICE
spinach, arugula, green apple, celery,
cucumbers
SUCCO GIALLO YELLOW JUICE
pineapple, mango, turmeric
SUCCO D'ARANCIA ORANGE JUICE
freshly squeezed oranges

REST OF THE WORLD BEERS

\$6
CORONA
HEINEKEN
MODELO
MILLER LITE
SWEETWATER 420
STELLA ARTOIS
HEINEKEN 0.0

ITALIAN WHITES ROSÉ AND SPARKLING

CANTINA ANDRIANOPINOT 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

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

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

ITALIAN BEERS

\$7
MORETTI
PERONI
MANABREA

MOCKTAILS & ACQUA

GINGER BEER \$8
MINT LEAVES \$8
PEACH PUREE \$8
ACQUA PANNA STILL \$5
SAN PELLEGRINO SPARKLING \$5

TUSCAN REDS

CHIANTI CLASSICO BORGO SCOPETO
\$39 BTG \$12
CHIANTI CLASSICO MELINI
"TERRAROSSA" \$45
CHIANTI CLASSICO CECCHI \$44
CHIANTI CLASSICO CASTELVECCHI \$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

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

SPECIALTY COCKTAILS

CLASSIC APEROL SPRITZ \$12
prosecco, aperol, club soda
EASY BELLINI \$12
prosecco, peach puree
CLASSIC NEGRONI \$14
gin, campari, sweet vermouth
ITALIAN PALOMA \$14
tequila, aperol, grapefruit juice
LIMONCELLO LEMON DROP \$14
limoncello, vodka
ROSSINI \$12
prosecco, strawberries
PUCCINI \$12
prosecco, mandarins
MILANO TORINO \$14
campari, sweet vermouth
NEGRONI SBAGLIATO \$ 14
campari, prosecco, sweet vermouth
LIMONCELLO GIN COLLINS \$ 13
limoncello, gin, club soda
APERITINI \$ 14
tequila, campari, aperol
ITALIAN ESPRESSO MARTINI \$ 15
espresso, tia maria, vanilla vodka

GF - GLUTEN FREE
VG - VEGAN
VT - VEGETARIAN

AMOR CH'A NULLO AMATO AMAR PERDONA