da BARBARA

Antipasti

POLPETTINE DI BARBARA $ 27
Delicate meatballs of filet mignon gently braised in slow-simmered tomato essence

BURRATA Imported from Puglia $ 30
With Roasted Butternut Squash and carrots with toasted walnuts and perfumed sage oil.

SHRIMP SCENTED WITH BRANDY $ 27
Delicate shrimp sautéed with aromatic brandy, served on a silky cream of fresh corn.

TUNA TARTARE WITH AUTUMN APPLES & HAZELNUTS $ 32
Crisp apples, with citrus, toasted hazelnuts, served with warm focaccia crostini.

VELOUTE' OF THE DAY $ 20
Silky soup with the freshest seasonal ingredients. Please ask your host about today's featured velouté.

GREEN SEASONAL FINDS (PLANT BASED) $ 17
Green vegetables and herbs, lightly dressed with extra virgin olive oil and aged balsamic.

FRESH BAKED FOCACCIA (PLANT BASED) $ 9

Paste

TAGLIOLINI AL LIMONE E ZAFFERANO $ 29
Golden saffron tagliolini in lemon cream, delicately scented with fresh zest, finished with sautéed shrimp and chives.

POMODORO ESSENCE TAGLIOLINI $ 27
Blend of five or more fresh tomato varieties, slow-cooked for rich, layered flavor

TORTELLI OF THE DAY $ 33
Handmade fresh each day with the finest seasonal ingredients. Ask your host for today's special filling.

GNOCCHI OF THE DAY $ 32
Ask your host for today's special sauce.

Secondi

FILET MIGNON ROLL $ 49
Filet mignon rolled with 24-month Parmigiano Reggiano and Prosciutto di Parma, gently braised in Barolo and Marsala, perfumed with sweet caramelized onions, rosemary, and sage.

SHORT RIBS BRASATO $ 49
Tender short ribs braised slowly in red wine with carrots, celery, and onions infused with aromatic herbs.

MAIALINO AL LATTE $ 45
Tender pork loin, gently slow-cooked in milk with garlic, rosemary, sage, and thyme, finished in a delicate, silken cream.

SEA BASS $ 48
Delicately roasted sea bass, accompanied by a velvety roasted red bell pepper and onion cream, enriched with olive tapenade.

MEDITERRANEAN CAULIFLOWER ROAST $ 30
Thick-cut roasted cauliflower, with briny Italian capers, Italian olives, sweet cherry tomatoes, and a bouquet of fresh herbs. (PLANT BASED)

Contorni

SCALLOPED POTATO $ 10
Thinly sliced potatoes layered with rich, creamy sauce, garlic and rosemary

SAUTÉED MUSHROOMS (PLANT BASED) $ 10
Gently sautéed in extra virgin olive oil, garlic and finished with sea salt and fresh thyme.

ENGLISH PEAS & SPRING ONIONS $ 10
Sweet peas and tender spring onions, gently sautéed in butter with a touch of cream.

Dessert

DESSERTS OF THE DAY $ 19
Ask your host about today's featured desserts, crafted daily by our chef, to highlight seasonal ingredients and classic Italian flavors.