



## The Antipasto Bar

A market selection of fresh bites

Each item	\$4 <sup>00</sup>
3 items	\$10 <sup>00</sup>
5 items	\$16 <sup>50</sup>

Please inquire about today's offerings.

## Bar Bambino Lunch Trios

**Soup / Salad / Panino** ..... \$13<sup>50</sup>  
A cup of soup, green salad, and half of the panino of the day.

**Soup / Salad / Pasta** ..... \$14<sup>50</sup>  
A cup of soup, green salad, and a half order of pasta of the day.

## Antipasti, Insalate e Zuppe

**Olive all' ascolana** ..... \$6<sup>50</sup>  
Andrea's aunt's recipe. Green cerignola olives stuffed with veal, prosciutto, and pecorino. Breaded and fried.

**Mixed olives and pickles** ..... \$5<sup>50</sup>  
Italian olives marinated with citrus and herbs + house-pickled vegetables.

**Minestra del giorno** ..... \$7<sup>50</sup>  
Soup of the day.

**Shaved fennel and citrus salad** ..... \$8<sup>00</sup>  
Classic southern Italian winter harvest dish. Ours with blood oranges, EVOO, and Parmigiano-Reggiano.

**Grilled octopus and radicchio salad** ..... \$10<sup>50</sup>  
Marinated and grilled octopus served on a salad of chicory tossed with a *balsamico* dressing.

**Crisp pork belly and soft boiled egg with chicory salad tossed in anchovy dressing** ..... \$14<sup>50</sup>

**Grilled prawns on a salad of arugula, cannellini beans, and roasted sweet pepper** ..... \$14<sup>50</sup>

## Affetatti e Formaggi

**Pranzo Plate** ..... \$13<sup>50</sup>  
Classic Bar Bambino: salumi, *grissini*, pickles, and greens.

A selection of artisan, regional and international cheeses, served with walnut bread.

Small (for 1 - 2)	\$13 <sup>00</sup>
Medium (for 3 - 4)	\$19 <sup>00</sup>
Large (for 5 - 7)	\$25 <sup>00</sup>

A selection of house, artisan, and imported cured meats.

Small (for 1 - 2)	\$12 <sup>00</sup>
Medium (for 3 - 4)	\$18 <sup>00</sup>
Large (for 5 - 7)	\$23 <sup>00</sup>

## Bruschette e Panini

**Egg, truffle salt, Parmigiano-Reggiano bruschetta** ..... \$11<sup>50</sup>

**Beans-n-greens bruschetta** ..... \$9<sup>50</sup>  
Slow-cooked cannellini beans layered on garlic-sauteed chard.

**Baccala Mantecato bruschetta** ..... \$10<sup>50</sup>  
A pillowy pureé of salt cod and potatoes.

**Chicken and roasted butternut squash with sage pesto** ..... \$10<sup>50</sup>

**Goat's milk cheese, balsamic glazed portabello mushroom, and shaved radicchio** ..... \$10<sup>50</sup>

**Roasted pork with dried cherry mostarda, crispy onions, arugula and mustard aioli** ..... \$12<sup>50</sup>  
Porchetta-style panino: distributed on the streets of ancient Rome to maintain order.

## Pasta e Piatti

**Gargati with beet greens, house-smoked ricotta, and cinnamon** ..... \$13<sup>50</sup>  
A Venetian recipe showing spice route influence with our smoked ricotta adding warmth and depth.

**Trofie with cream and sausage sauce** ..... \$14<sup>50</sup>  
A small twist of pasta with a sauce of fresh cream, Parmigiano-Reggiano, and house-made sausage.

**Polpette** ..... \$15<sup>50</sup>  
House-ground veal, pork, and beef. Finished in a rich tomato, chard, and onion sauce.

**Polpette di melanzane** ..... \$14<sup>50</sup>  
For the vegetarian in all of us...eggplant, pine nuts, with a touch of raisin; finished in a light tomato sauce. Meaty, but no meat in sight.