



BAR'CINO

Restaurant Week Winter 2019

Nov 1-10th

Lunch 2 Course \$20

First Course

White bean soup, basil pesto

Bruschetta, prosciutto, fig, goat cheese

Arugula, marinated cannellini beans, chicories, parmesan, lemon vinaigrette

Tuscan kale, avocado, pine nut parmesan, sun-dried tomato vinaigrette

Second Course

Margherita pomodoro, fontina, parmesan, evoo, scallion, basil

Piadini, oven roasted chicken, arugula, chicories, parmesan

Paccheri, roasted chicken, evoo confit tomato, broccoli rabe, parmesan

Piadini evoo poached tuna, cannellini beans, kale, and romaine

Italian farro, grilled vegetables, tomato, feta, pistachios, citrus vinaigrette

with choice of protein, pulled roasted chicken, pan roasted salmon, poached shrimp.



BAR'CINO

Dinner 3 Course \$35

First Course

White bean soup, basil pesto

Bruschetta, prosciutto, fig, goat cheese

Romaine and kale caesar, parmesan, anchovy, lemon, crushed croutons

Tuscan kale, avocado, pine nut parmesan, san dried tomato vinaigrette

Second Course

Rigatoni Bolognese parmesan

Tagliatelli, roasted rhode island mushrooms, asparagus, basil pesto, parmesan

Prosciutto, fig, arugula fontina, gorgonzola

Italian farro risotto ,roasted rhode island mushrooms, charred radicchio, roasted pepper sauce

Chicken milanese white beans, arugula, chicories, salsa verde

Roasted salmon, fennel, snap pea, Tuscan kale, confit tomato, risottos, roasted pepper sauce

Third Course

Choice of:

Gelatos

Vanilla or Salted Caramel

Lemon mascarpone cake