

Barcibo Enoteca

Italian Wine Bar & Kitchen

Salame

Faiccoss dry soppressata
Culatello
Cacciatorini (hunter's salame)
Bresaola (dry aged cured beef)
Wild Boar Cacciatorini
Hot Capicolla
Prosciutto di Parma 24 mos. (add/\$3.)
Speck (Alto Adige)

Formaggi

Pecorino Oro Antico
(hard sheep's milk, Toscana)
Grana Padano
Sottocenere al Tartufo (add \$3.)
Taleggio
LaTur (soft goat, sheep & cow)
Gorgonzola Dolce
Piave (hard cows milk Veneto)
Asiago Pressato (young cows milk)
Reggiano 24 months (add \$3.)
Bufala mozzarella

Selections: 1 for \$9. 3 for \$18. 5 for \$25.

Crostini (Choose) 1 for \$7. 3 for \$16. 5 for \$23.

Ricotta w/ roasted peppers and capers
Soppressata, gorgonzola and honey
Shrimp, artichokes, white wine and lemon
Prosciutto, imported buffalo mozzarella and pesto
Bacala (codfish) w/ white beans & calamata puree
Burrata, oven roasted tomato and basil
Speck, taleggio & calamata puree

Primi I Secondi

Bowl of house marinated olives	7.
Soup of the day	p/a
Arugula salad w/ red onions	8.
Imported ricotta w/thyme and honey	9.
Beets, shaved fennel, arugula & green apple salad	14.
Traditional Caesar salad with imported anchovies	11.
Burrata, crispy pancetta, beefsteak tomatoes & arugula	19.
Marinated pulpo, calamari and shrimp salad	19.
Grilled chicken breast w/ artichokes, shiitake & dried tomato	22.
Grilled whole calamari w/ white beans & sautéed spinach	21.
Sweet sausages w/ broccoli rabe and gigante beans	19.
Baked veal meatball crostini with tomato and fontina	17.
Seared Fillet of Beef w/ spinach, mushrooms & gorgonzola	27.

Risotti

Wild mushrooms w/ parmigiana & olio di tartufo	19.
Shrimp, spinach, basil and tomato	23.
Sweet sausage, native corn, artichokes, peas and pecorino	22.

Panini

Braised beef short ribs, asiago, & cured red peppers	19.
Prosciutto, bufala mozzarella, fresh tomato and pesto	16.
3 Formaggi with shitake and tartufo	14.
Chicken, broccoli rabe, fontina and roasted tomato	16.

Dolci

Gala apple cobbler w/ vanilla gelato	12.
Valrhona chocolate mousse torte w/ fresh strawberry	11.
Hazelnut gelato w/ poached pears	12.
Pear, Lemon Sorbetti	9.
Tiramisu in the raw	9.
Nutella Panini	9.
Hazelnut Gelato	9.