

BARI 167

Restaurant Week

FEBRUARY 19th-MARCH 3th

Lunch Menu

Available for Dine in only · \$20

· **FIRST COURSE CHOICES** ·

Soup of the Day

Mista Salad

Baby greens topped with shaved parmesan cheese

Bruschetta

Marinated fresh tomatoes, red onion, arugula and crumbled goat cheese

· **SECOND COURSE CHOICES** ·

Penne Vodka

Vodka, cream & tomato sauce

Eggplant Rollatini

Filled with spinach & ricotta, topped with melted mozzarella, served in tomato sauce

Grumo Panini

Chicken with broccoli rabe and fresh mozzarella cheese

Pizza Margherita

Tomato sauce, fresh mozzarella and basil · 12"

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Restaurant Week

FEBRUARY 19th-MARCH 3th

Dinner Menu

Available for Dine in only · \$40

· FIRST COURSE CHOICES ·

Insalata Con Tonno

Marinated yellow fin tuna over mixed greens with sun dried tomatoes, chickpeas & lemon dressing

Cozze in Brodo

Mussels in white wine sauce

Grilled Octopus

Over baby arugula & cherry tomatoes with a balsamic glaze

Baked Beets

Brick oven baked beets topped with walnuts and gorgonzola in a balsamic reduction

· SECOND COURSE CHOICES ·

Chicken Rollatini

Chicken stuffed with roasted peppers, asparagus & cheese in a red wine sauce

Beef Brasciola

2 pieces of beef stuffed with bacon, grated cheese, garlic & marinara sauce over orecchiette pasta

Squid Ink Fettuccine

With shrimp, calamari, mussels, cherry tomatoes, garlic & oil sauce

Sea Bass Caperata

Cherry tomatoes, capers, white wine & lemon sauce