

2023

Bar Lui, Menu, Date unknown

BAR
LUI

APPETIZERS

Mozzarella Affumicata

Roulade of Smoked Mozzarella with Sun Dried Tomatoes and Marinated Zucchini \$4.75

Torta di Melanzane

Layered Paté of Eggplant, Spinach, Roasted Peppers and Fontina with a Red Pepper Purée \$3.50

Raviolini Fiorentini

Florentine Style Dumplings Filled with Eggplant and Goat Cheese in Consommé with Diced Plum Tomatoes and Tarragon Leaf \$4.95

Polenta con Asparagi

Deep Fried Polenta with Asparagus Butter, Mascarpone Cheese and Asparagus Tip Garnish \$3.75

Bisque di Aragosta

Fresh Lobster Bisque with Croutons and an accompaniment of Mild Roast Garlic and Basil Mayonnaise – Chef's Specialty \$5.75

Ostriche Fritte

Deep Fried Long Island Bluepoint Oysters with Fried Spinach Served with a Spicy Red Pepper Mayonnaise \$4.75

Calamari Fritti

Deep Fried Calamari Rings \$4.25

Funghi alla Brace con Erbe

Wood Grilled Wild Mushrooms in Season with Herbs and Garlic \$5.75

Tonno Pepato

Loin of Tuna Seared Rare with Cracked White Pepper, Belgian Endive and Watercress Garnish \$5.25

Insalata Mista

Radicchio, Boston Lettuce, Arugula & Tomato with Balsamic Vinegar \$3.50

Insalata di Caprino

Salad of Field Greens with Baked Chevré, Roasted Pear, Croutons and a Hazelnut Vinaigrette \$5.75

BREAD

Focaccia

Pizza Bread with Red Pepper, Sweet Onions, Duck Cracklings, Parmesan Cheese and Toasted Pine Nuts \$4.50

Pane Aglio e Olio

Tuscan Garlic Bread Grilled with Saffron Butter and Parmesan \$3.00

Spiedini alla Romana

Deep Fried Brochette of Bread, Fresh Mozzarella, Prosciutto and Sage with a Sauce of Anchovy and Olive Oil \$4.75

PASTA

Rigatoni al Sugo

Rigatoni with Wild Porcini Mushrooms and Fennel Sausage in a Spicy Tomato Sauce \$8.75

Penne alla Matriciana

Penne with a Sauce of Crushed Tomato, Garlic, Pancetta and Roast Eggplant \$7.75

Ravioli ai Quattro Formaggi

Ravioli Filled with Four Cheeses—Ricotta, Fontina, Gorgonzola & Parmesan—Served with a Sweet Tomato Sauce \$8.50

Tagliatelle al Pesto e Limone

Tagliatelle with Lemon Pesto and Sun Dried Tomatoes \$9.25

Vermicelli Sciacca

Shrimp, Mussels, Red Snapper, Scallops & Lobster with Vermicelli in a Tomato Garlic Fish Broth \$12.75

Anitra con Fettuccine al Zafferano

Saffron Fettuccine with a Duck Bolognese, Confit of Duck, Pecorino Cheese, Chopped Italian Parsley \$10.50

Linguine Frivole

Linguine with a Light Sauce of Shiitake Mushrooms, Artichokes, Garlic, Sun Dried Tomatoes, Olive Oil, Herbs and White Wine \$9.75

PIATTI PRINCIPALI

MAIN COURSES

Pollo Arrosto

Roasted Chicken with Fresh Rosemary and Goat Cheese \$8.75

Salsiccia alla Griglia

Trio of Wood Grilled Sausages: Italian Hot, Sweet and Lamb, with Grilled Onions, Pepper Chutney, a Roast Pepper Served with a Dijon Mustard Sauce \$9.95

Pollo Ripieno con Due Sughì

Baked Breast of Chicken Filled with Chicken Mousse and Served with Two Sauces—Garlic Cream and Wild Mushroom \$9.25

Filetto di Bue alla Griglia

Wood Grilled Filet Mignon Bordelaise with Grilled Radicchio, Gorgonzola Fondue and Served with a Potato Galette \$14.50

Paillard di Vitello alla Griglia

Grilled Paillard of Veal with Crushed Garlic and Parsley Purée Served with Grilled Endive \$13.75

Carpaccio con Rugola e Formaggio Parmigiano

Thinly Sliced Filet of Beef, Virgin Olive Oil, Arugula and Slivers of Parmesan Cheese \$10.25

PESE

Salmone alla Griglia Ciambrotti

Filet of Salmon Grilled with Eggplant, Tomato and Red Onions priced accordingly

Pesce del Giorno

Fish of the Day priced accordingly

Insalata di Frutti di Mare

Italian Seafood Salad with Scallop Wafers, Shrimp, Mussels and Squid in a Corriander Mint Marinade \$12.95

VEGETABLES

Verdure Mista

Grilled Marinated Mixed Vegetables with Sesame, Served Chilled \$3.00

Spinaci Aglio e Olio

Sautéed Spinach with Garlic and Olive Oil \$2.50

PIZZA

Served from 10:30 'til closing

Pizza Margherita

Pizza with Tomato, Fresh Basil and Mozzarella \$6.75

Pizza Firenze

Pizza with Goat Cheese, Sun Dried Tomato, Pesto and Arugola \$7.95

Pizza Quattro Stagioni

Pizza with Tomato, Spinach, Prosciutto, Artichokes, Mushrooms and Mozzarella \$7.95

Pizza Verdure

Pizza with Summer Vegetables, Fresh Herbs and Fontina \$6.75

DESSERTS

Tiramisú

Layers of Rum Soaked Sponge Cake with a Mascarpone Vanilla Custard \$4.50

Gelato di Pistacchio

Pistachio Ice Cream Sundae with White Chocolate Sauce \$4.95

Torta di Cioccolato

Terrine of Light and Dark Chocolate with Truffle Sauce \$4.75

Frutta Fresca

An Assortment of Fresh Fruit in Season \$4.00

WINE

RED/ROSSO

di Montalcino , Tenuta Caparzo	\$14.00
Spanna del Piemonte , Giancarlo Travaglini	\$12.00
Bricco del Drago , Cascina Drago	\$19.00
Dolcetto d'Alba , Tenuta Montanello	\$15.00
Sodi San Niccolo , Castellare di Castellina	\$26.00
Aglianico del Vulture , Fratelli d'Angelo	\$19.00
Chianti Classico Riserva , San Polo	\$18.00
Chianti Classico Riserva , Badia a Coltibuono	\$20.00
Chianti Classico Black Rooster , Villa Banfi	\$13.00

WHITE/BIANCO

Verdicchio Classico , Fazi Battaglia	\$14.00
Pinot Bianco Cru , Roberto Zeni	\$16.00
Gambellara , Zonin	\$12.00
Frascati Superiore , Fontana Candida	\$12.00
Pomino , Frescobaldi	\$16.00
Greco di Tufo , Mastroberardino	\$20.00
Gavi , Balbiano	\$12.00
Pinot Grigio , Livio Felluga	\$20.00

SPUMANTE/CHAMPAGNE

Berlucchi Cuvee Imperiale	\$24.00
Louis Roederer Cour Royal	\$36.00
Louis Roederer Cristal	\$75.00

BEER

TAP

New Amsterdam Beer	\$2.25
Heineken	\$2.25
Molson Golden Ale	\$2.25

BOTTLE

Panama Light	\$2.75
Bass Ale	\$2.75
Dos Equis	\$2.75
Rolling Rock Long Neck	\$2.50

WATER

San Pellegrino	\$2.00
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