

CASA
BAROTTI

→ FOCACCERIA ←

APERITIVO / HAPPY HOUR
[4:00-6:30PM DAILY]

Complimentary bites with choice of alcoholic beverage. Drink prices on back!



PIATTI FREDDI / COLD PLATES

OLIVE E TARALLI	Marinated Castelvetrano olives, Taralli from Puglia	6
BURRATA E POMODORI	Creamy Burrata, tomato, basil	14
ACCIUGHE	Imported Sicilian anchovies, salsa verde, focaccia	13
BRESAOLA	Cured beef carpaccio, arugula, Parmigiano	13
PROSCIUTTO SAN DANIELE	San Daniele Prosciutto, focaccia	15
PORCELLINO	Slow-roasted pork belly and loin, arugula, Parmigiano	14
SALUMI MISTI	Platter of Italian charcuterie	22

INSALATA / SALAD

VERDE	Organic greens, red onion, tomato, Parmigiano	11
RUCOLA	Arugula, kalamata olive, tomato, Gorgonzola	12
AVOCADO	Avocado, arugula, red onion, tomato, basil, Parmigiano	13

AL FORNO / FROM THE OVEN

EGGPLANT PARMIGIANA	Fried eggplant, tomato sauce, mozzarella, basil, Parmigiano	13
LASAGNA EMILIANA	100% beef Bolognese, béchamel + arugula salad	15

DOLCI / SWEETS

TIRAMISÙ	Espresso, lady-finger cookies, mascarpone, cocoa	6
CANNOLI	Ricotta, chocolate chip filled pastry, Maraschino cherry	3.5

CASA
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→ F O C A C C E R I A ←

COCKTAILS \$14

HUGO Elderflower syrup, Prosecco, mint

TORINESE Tamburnin Vermouth, orange slice

BAROTTI TONIC Martini elixir, tonic, rosemary

AMERICANO Vermouth, Martini elixir, orange slice

VERMOUTH SPRITZ Vermouth, Prosecco, orange slice

NEGRONI SBAGLIATO Vermouth, Martini elixir, Prosecco

===== VINI by glass [5oz], bottle & carafe [500ml] =====

FRIZZANTE E ROSÉ



PROSECCO Montefresco	13	45
LAMBRUSCO Cantina di Sorbara	13	45
ROSÉ Pungirosa 2022	13	45

BIANCHI

HOUSE WHITE Pinot Grigio 2022	12	32
VERMENTINO Canayli 2022	13	45
SOAVE Pieropan 2022	13	45
GAVI Giordano Lombardo 2022	14	48

ROSSI

HOUSE RED Montepulciano 2022	12	32
SANGIOVESE C. Romitorio 2020	12	42
BARBERA Cascina Alberta 2021	13	45
NEBBIOLO Pelissero 2020	14	48
BAROLO Porello 2018	18	70

BIRRA ALLA SPINA [DRAFT]

SM LG

BLOND ALE Salty Crew	4	8
IPA Almanac Brewing Co	4	8