



• Brunch •



25th Anniversary Season

Bar Italia Ristorante

BarItaliaStl.com

Artichoke and Ricotta Flatbread

Flatbread with herbed ricotta cheese, marinated artichokes.

8.95

With house cured salmon, capers and onions. + 5.95

House Cured Salmon

Grappa rubbed, with capers, red onion,
sour cream and baguette toast. 9.95

Fruit and Cheese

Three Italian cheeses, seasonal fruit. 8.95

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French Toast

Thick sliced ciabatta bread, vanilla-nutmeg custard dip.

Chefs fruit syrup. 7.95

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EGGS BENEDICT

On ciabatta baguette, with hollandaise.

Classico

Spiced rosemary and fennel ham, with braised potatoes. 10.95

Verdi

Sauteed spinach, marinated artichokes, grilled tomato.

With braised potatoes. 10.95

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FRITTATAS

Three egg Italian style omelette.

Frutti di Mare

Shrimp sauteed with bell pepper, zucchini, basil and garlic. 12.95

Genovese

Asparagus, potato and sauteed onions. 11.95

Tre Formaggi

Fontinella, smoked mozzarella, parmesan and tomatoes

Topped with balsamic syrup. 10.95

Calabria

Italian sausage, bacon and salami. 10.95

Eggs Cocotte

Two poached eggs in a tangy tomato sauce, served with
mushrooms and grilled ciabatta. 9.95

A LA CARTE

Granola Fruit Parfait

Fresh fruits, yogurt and granola. 6.95

Heritage Acres Missouri Bacon

All natural, thick cut, hickory smoked. 3.95

Apple-Fennel Sausage

House-made, peppery. 3.95

Seasonal Fruit

Fresh fruit salad. 4.95

Braised Potatoes

3.95

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Mimosa

Champagne and orange juice. 6.95

Bellini

Apricot nectar, sparkling Venetian prosecco. 6.95

Fruit Juice 3.95/4.95

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Espresso 1.95/2.95 • Cappuccino 2.95

Caffe Latte 3.25 • Caffe Mocha 3.50

Coretto Booster shot of grappa or brandy. 3.00

Caffe Americano

Individually brewed pot of rich, dark coffee. 2.50

Ciocolacino 3.50

Double espresso, chocolate, whipped cream.

Ciocolato 2.95

Hot milky chocolate, whipped cream.

Latte Orzata 2.95

Steamed milk with almond syrup,

Tea 1.95

Hot: Darjeeling, mint or chamomile.

Iced: orange pekoe with mint.

ASK ABOUT CHEFS SPECIALTY BREAKFAST SANDWICHES

ANTIPASTI *Appetizers*

Caprini

Imported goat cheese with crushed chili pepper and virgin oil, served with dried olives. 7.95

Asparagi con Prosciutto

Asparagus with prosciutto di Parma, Parmigiano reggiano and lemon aioli. 9.95

Antipasto di Carne

A platter of genoa, sopressa salami, coppa ham, mortadella, olives, pepperoncini and artichoke hearts. 8.95

Caponata

Sauteed eggplant cubes marinated with diced vegetables, olives capers and raisins. 7.95

Carpaccio

Paper thin slices of raw beef with chunks of parmigiano cheese, mushroom and capers, drizzled with extra virgin olive oil. 7.95

Cone in Umido

Fresh Atlantic mussels in a lemon-white wine-garlic broth. 9.95

Zuppa

Housemade soup as described. 3.95/5.95

INSALATE *Salads*

Insalata delta casa

A salad of mixed lettuces and olives, dressed with olive oil-vinegar-lemon. 3.95

Cuori di Palme

Hearts of palm, tomato and a hard-boiled egg on lettuce with a special parsley-radish dressing. 7.95

Polio e Spinaci

Poached breast of chicken on spinach with gorgonzola, toasted pine nuts, raisins, balsamic vinaigrette and a hint of anchovy. 10.95

Tonno e Fagioli

A Tuscan salad made with tuna and cannellini beans with red onion, thyme and fennel served on lettuce with egg and tomato garnish. 7.95

Patate e Fagioli

A classic Sicilian salad of potato and green beans w/ black olives and red onion, olive oil and vinegar. 7.95

Caprese

Sliced tomatoes with fresh mozzarella, basil vinaigrette with olives and pepperoncini. 5.95/ 8.95

Mista

Mixed lettuces with tomato, marinated artichoke hearts, olives with olive oil and vinegar dressing. 7.95

PANINI E TORTE *Sandwiches and Pies*

Panino Ripieno

Marinated artichoke hearts or/with mild cherry peppers, with melted mozzarella cheese on french bread. Served with a salad. 8.95

Panino con Prosciutto

Italian ham and mozzarella cheese melted on french bread. Served with a salad. 8.95

Panino

A cold sandwich with Genoa salami, coppa ham, mortadella, and mozzarella cheese on french bread, with lettuce and tomato 5.95

Torta di Spinaci

A spinach pie made with ricotta and mozzarella cheeses, artichoke hearts, vegetables and roasted peppers in a light crust. Served with a salad. 9.95

Torta Rustica

Neapolitan meat and cheese pie, made with salami, peperoni, ricotta and mozzarella. With salad. 8.95

PASTE *Pasta dishes*

Tortellini alia Panna

Cheese filled tortellini on a light cream sauce mushrooms and peas. 9.95

Linguine alle Cone

Mussels in a light, spicy tomato sauce served over linguine. 10.95

Pasta delta Nonna

Italian sausage simmered in a tangy tomato sauce, served over fettuccine. 9.95

PIETANZE *Entrees*

Salmone

Fresh filet of salmon as described by your server. 12.95

Bistecca alia Griglia

Filet of sirloin (6oz), grilled and finished with balsamic reduction, served with mashed potatoes. 12.95

Polio alia Griglia

Citrus-garlic-clove marinated chicken breast grilled and served with a pureed vegetable sauce. 8.95

Melanzane con Ricotta

Grilled eggplant slices baked with herbed ricotta cheese, with a light tomato sauce. 8.95

Please inquire about private events.

Events@iBartalia.com

(314)494-7721

Gift certificates available.