



TAKEOUT & DELIVERY

FAMILY STYLE SALADS

FEEDS 4-6 PEOPLE

CHEF ROB'S CHOPPED CAESAR

fine cut romaine, pecorino romano, house-made caesar dressing 29

ARUGULA WITH CHOPPED ARTICHOKE HEARTS

artichoke hearts, reggiano, lemon vinaigrette 30

BAR ITALIA CHOPPED SALAD

chopped greens, salami, tomato, onion, cucumber, feta
garbanzo beans, croutons, kalamata olives, red wine vinaigrette 31

FAMILY STYLE PASTA

FEEDS 4-6 PEOPLE

CHEF ANDY'S BUCATINI BOLOGNESE

classic fresh bucatini with our house-made special meat sauce 52

GARGANELLI DIAVOLO WITH SHRIMP

garganelli pasta, shrimp, our classic diavolo sauce 62

LEMON PRIMAVERA GARGANELLI

lemon parmesan cream, broccolini, carrots, zucchini, tomato 52

THREE MEAT LASAGNA

52

RIGATONI & MARINARA

48

PESTO RIGATONI WITH CHICKEN

parsley, pine nuts, tomatoes, parmesan cheese, basil, mozzarella 58

CHEF DAVE'S MUSHROOM RIGATONI

a duxelle of shiitake and cremini mushrooms, shallots, garlic, red
wine and ripe tomatoes, orecchiette 56

QUART MARINARA

13

MEATBALLS

eight meatballs with marinara 28

FAMILY ENTREES

DINNER FOR FOUR

GRILLED BRANZINO

with cipollini onions, fennel, broccolini, lemon butter 83

CHICKEN MARSALA

sautéed chicken dry marsala, mushrooms,
rigatoni pomodoro 74

CLASSIC CHICKEN PARMESAN

classic chicken parmesan, romano and parmesan
crusted chicken, rigatoni pomodoro 74

CRISPY CHICKEN LIMONE

parmesan crusted chicken, lemon butter sauce,
rigatoni pomodoro 74

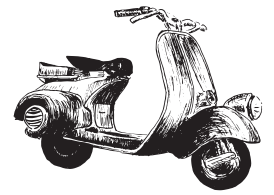
ATLANTIC SUSTAINABLE SALMON*

pan seared, with cipollini onion, fennel, broccolini,
lemon butter 81

LOAF OF "ON THE RISE" COUNTRY BREAD

14

PRIMIS TO SHARE



GRILLED COUNTRY BREAD featuring fresh bread from On The Rise (best bakery in town) with great extra virgin olive oil, reggiano, cracked pepper	4.5
CHEF ROB'S CHOPPED CAESAR fine cut romaine, pecorino romano, house-made caesar dressing	13
ARUGULA WITH CHOPPED ARTICHOKE HEARTS artichoke hearts, reggiano, lemon vinaigrette	11
BAR ITALIA CHOPPED SALAD chopped greens, salami, tomato, onion, cucumber, feta garbanzo beans, croutons, kalamata olives, red wine vinaigrette	12.5
SHRIMP "AQUA PAZZA" SCAMPI 🌶️ charred tomato in a spicy <i>crazy water</i> , reggiano, calabrian peppers, grilled country bread	14.5
BEEF CARPACCIO thinly sliced sirloin beef, lemon aioli, capers, arugula, crostinis	16

HOUSE-MADE "ITALIA" WEDDING SOUP "a meal in and of itself" house-made meatballs, broth, leafy greens, toast points	9.5
FRITTI MISTO calamari, shrimp, lemon, confetti peppers, marinara, lemon aioli	15
ZUCCHINI FRITTI "Enough for the table!" fried zucchini straws, lemon aioli, marinara	9
HOUSE-MADE MEATBALLS (3) served over mascarpone-polenta with tomato-marsala sauce	14
NAN'S SLICED SAUSAGE BREAD (LIMITED AVAILABILITY) fennel sausage, baked mozzarella, sesame seeds, pomodoro dipping sauce "When we're out, we're out!"	14
CHEF ROB'S STUFFED PEPPERS 🌶️ house-made fennel sausage, spicy marinara, reggiano	13

WOOD-FIRED PIZZA

scratch made dough

MARGHERITA house tomato sauce, fresh mozzarella, basil leaves, EVOO	15
PEPPERONI 🌶️ pepperoni, mozzarella, house tomato sauce, calabrian pepper	17
BIANCO roasted wild mushrooms, cipollini onion, gorgonzola, mozzarella, white sauce	15

PROSCIUTTO ARUGULA fresh mozzarella, arugula, prosciutto, shaved parmesan	16
CHICKEN PESTO grilled chicken, house pesto, sliced heirloom tomatoes, fresh mozzarella	17
SHRIMP MEDITERRANEAN sautéed shrimp, shredded mozzarella, feta, heirloom cherry tomatoes, artichokes, castelvetrano olives	19

FRESH HOUSE PASTAS

CHEF ANDY'S BUCATINI BOLOGNESE classic fresh bucatini with our house-made special meat sauce	17
GARGANELLI DIAVOLO WITH SHRIMP 🌶️ garganelli pasta, shrimp, our classic diavolo sauce	18
SPAGHETTI & MEATBALLS with whipped ricotta	17
SPAGHETTI VONGOLE 🌶️ clams, shallots, white wine, calabrian peppers	24

PESTO BUCATINI WITH CHICKEN parsley, pine nuts, tomatoes, parmesan cheese, basil, mozzarella	16
LEMON PRIMAVERA GARGANELLI lemon parmesan cream, broccolini, carrots, zucchini, tomato	15
CHEF DAVE'S MUSHROOM BOLOGNESE a duxelle of shiitake and cremini mushrooms, shallots, garlic, red wine and ripe tomatoes, orecchiette	16
FOUR CHEESE & MEAT LASAGNA	19

CREATE YOUR OWN

fresh pasta

RIGATONI (VG) short hollow tubes	13
SPAGHETTI (VG) long thin cylindrical pasta	13
BUCATINI (VG) thick, hollow spaghetti	14
GARGANELLI (VG) tubular pasta, similar to penne	13
ZUCCHINI NOODLES (VG, GF) fresh spiralized zucchini	12

house-made sauces

CHEF ROB'S MARINARA (VG)(GF) san marzano tomatoes, garlic, basil	+1
ORIGINAL BRIO'S DIAVOLO (CV (GF) 🌶️) our marinara sauce with chili pepper, roasted garlic, cream	+3
SPICY VODKA SAUCE "Carbone Style" (GF) 🌶️ tomatoes, vodka, cream, calabrian pepper	+4
LEMON PARMESAN CREAM (GF) light parmesan cream sauce (alfredo style)	+3
HOUSE-MADE BOLOGNESE (GF) house-made special meat sauce	+5

**add to any pasta*

MEATBALL 4 SHRIMP 7 CHICKEN 6

SECONDI

ATLANTIC SUSTAINABLE SALMON* pan seared with cipollini onions, fennel, broccolini, lemon butter	23
CRISPY CHICKEN LIMONE parmesan crusted chicken, arugula, lemon butter sauce	19.5
VEAL MILANESE pounded veal cutlet, arugula salad, shaved reggiano, grilled half lemon	27
SIMPLY GRILLED FRESH FISH OF THE DAY lemon, beurre blanc, with arugula salad	MP

GRILLED BRANZINO with cipollini onions, fennel, broccolini, lemon butter	25
BAR ITALIA BURGER provolone cheese, onion straws, lettuce, tomato, chive aioli, with house-made chips	18
CHICKEN MARSALA sautéed chicken, dry marsala, mushrooms, broccolini, creamy polenta	21
CLASSIC CHICKEN PARMESAN romano and parmesan crusted chicken, spaghetti pomodoro	21