

# BAR amis

## antipasti

- RICOTTA & FIG JAM BRUSCHETTA **9** ✓  
ROASTED PEPPER BRUSCHETTA sharp provolone, crispy capers **8** ✓  
EGGPLANT CAPONATA BRUSCHETTA **8** ✓  
CRISPY BRUSSELS SPROUTS lemon **9** ✓. GF  
SHRIMP SALTIMBOCCA prosciutto, sage, grain mustard **11**  
CACIO E PEPE FRIES **7** ✓  
SMOKED & FRIED MOZZARELLA STICKS **7** ✓  
PUMPKIN SPICE POPCORN **5** ✓. GF  
CRISPY BUFFALO CAULIFLOWER gorgonzola crumbles **9** ✓. GF  
GRILLED AVOCADO everything spice **7** Vegan  
FRIED CALAMARI san marzano tomato sauce **11**  
CHICKEN WINGS chili sauce **7/14** GF

## salads

- HARVEST kale, butternut squash, dried cranberries, goat cheese, pepitas, orange vinaigrette **14** ✓. GF  
SEASONAL bibb lettuce, gorgonzola, fuji apples, candied walnuts, apple cider vinaigrette **14** ✓. GF  
KALE & QUINOA sunflower seeds, golden raisins, roasted beets, feta, lemon maple vinaigrette **14** ✓. GF  
CHOPPED CHEF'S romaine, ham, salami, sharp provolone, hard boiled egg, red onion, cucumber, croutons, lemon vinaigrette **14**  
CAESAR romaine, crispy chickpeas, pecorino **12**  
add bacon **2** avocado **2** chicken **4** shrimp **7** salmon **7**

## sides

- ROASTED FINGERLING POTATOES **7** GF. Vegan  
CHARRED HONEY-GLAZED CARROTS **8** GF. ✓  
BROCCOLI RABE **7** GF. Vegan  
ROASTED LONG HOTS **6** GF. Vegan

## sandwiches

served with a choice of house-made rosemary chips or salad substitute fries **2**

- TURKEY PANINI fuji apples, arugula, fontina, house-made apple butter **14**  
CHICKEN SALAD preserved lemon, parsley **12**  
TUNA SALAD arugula, red onion **14**  
SAL'S OLD SCHOOL MEATBALL **14**  
GRILLED BUTTERNUT SQUASH whipped herb ricotta, arugula, balsamic reduction **12** ✓  
CHEESEBURGER 8oz. angus beef **14**  
add bacon **2** avocado **2** fried egg **2**

## main

- CHICKEN PARMIGIANA fresh mozzarella, basil **18**  
RIGATONI BOLOGNESE **18**  
TONNARELLI "cacio e pepe" **17** ✓  
BUCATINI jalapeno, almond pesto **18** ✓  
LINGUINI pancetta, brussels sprouts, caramelized onions **18**  
SALMON PROVENCAL roasted potatoes **22** GF  
BRAISED SIRLOIN TIPS creamy gorgonzola polenta, charred honey-glazed carrots, gremolata **24**  
SOUTH PHILLY PORK CHOP broccoli rabe, roasted long hots, sharp provolone, salsa rossa **24**

## desserts

- S'MORES SUNDAE hot fudge, bruleed marshmallow, graham cracker **8** ✓  
OLIVE OIL CAKE seasonal fruit, ice cream **8** ✓  
ZEPOLI nutella **8** ✓  
LEMON CAKE chiffon sauce **8** ✓



✓ = Vegetarian    Vegan = Vegan    GF = Gluten Free

Consuming raw or undercooked eggs, beef, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.