



Bart's

Soup

Pasta Fagioli 5.50
cannelloni beans, prosciutto, tubetti pasta

French Onion 5.95

Appetizers

Baked Clams Arreganate 10.50
a light blend of bread crumbs,
parmigiana cheese, olive oil, garlic

Steamed Clams in white wine garlic tomato basic broth 10.50

Shrimp Cocktail colossal size 11.50

Tempura Fried Shrimp in a spicy coconut sauce 11.50

Top Neck Clams on half shell one dozen 10.50

Artichoke Française served with capellini in white wine sauce 10.50

Sweet Potato Ravioli sampler (2) 9.50

Fried Calamari 10.50

dusted in our special mixture and fried in olive oil

Beef Carpaccio with shallot, dijon dressing 12.00

Escargot 10.50

Broccoli Rabe and Sausage 10.95

Shrimp and Mushroom with sambuca cream sauce over capellini 10.75

Garlic Bread (for two) 4.50

Salads

**Mixed Salad with pinenuts, capers,
sundried tomatoes in a cilantro honey vinaigrette 7.50**

Warm Spinach Salad 8.50
feta cheese, bacon, warm balsamic maple vinaigrette

Apple Walnut Gorgonzola Salad 8.50
served over field greens

Classic Caesar Salad 7.95
Bart's traditional recipe



Pastas

Ravioli du Jour Bart's signature specialty 18.50

Linguini with white or red clam sauce 19.50

Penne with chicken, broccoli rabe, roasted peppers 18.50

Vegetable Lasagna with sundried tomato and ricotta cheese 19.50

Entrees

Veal Scallopine with wild mushrooms and pancetta 23.95

Veal Saltimbocca 23.95

in garlic and white wine, topped with mozzarella and prosciutto

Veal Chop with honey, jalapeño and apple sauce 32.00

Chicken Rollatine 23.50

stuffed with prosciutto, provolone, mozzarella, butter and herbs

Chicken Florentine served on a bed of spinach 22.50

Chicken Marsala mushroom and wine sauce 21.00

Bart's Special 22.95

breaded veal cutlet topped with eggplant, crowned with mozzarella and tomato sauce

Pan Seared Scallops orange segments, scallions and port wine 23.50

Shrimp Scampi garlic butter, white wine served over linguini 22.50

Medallions of Salmon with shrimp vegetable noodles 23.50

Zuppe di Pesce seafood and shellfish in white wine tomato broth 24.95

Shrimp and Chicken Française lemon white wine butter sauce 24.50

Grilled 14 oz. New York Strip with frizzled onions 26.50

Grilled 10 oz. Filet Mignon 29.95

roasted garlic potato gratin, mixed vegetables with peppercorn sauce

Chef Joe Kazmac's Creations

Barbeque Asian Style Short Ribs with apricot and hot mustard baste served with fried duck wonton ravioli 24.50

Grilled Seafood of the Day 26.50

with asian plum terragon lemon butter sauce

Surf and Turf 14 oz. 32.50

seared veal chop with warm water gulf jumbo shrimp in a tequila orange basil mint sauce and served with tomato asiago couscous

Children's Menu

Chicken Tenders with fries 8.75 Penne Pasta 8.50

Hamburger with French Fries 7.50