



bardea
FOOD & DRINK

Interpretive italian
cuisine specializing in
shared plates utilizing
fresh ingredients
sourced from italy
as well as from local
farms & purveyors. Our
plates are designed to
be shared and will be
sent to the table as the
kitchen prepares them.

snacks

burrata pop tart sweet onion-fennel jam	18	ricotta gnocchi tomato, shiso	15
chicken parm bao bun vodka sauce, mozzarella, basil aioli	14	octopus taco mole, green papaya, miso barbecue	18
avocado tartlets pork al pastor, passionfruit, pineapple mostarda	16	fried calamari peppers, olives, tamarind agrodolce	17
veal meatballs pizzaiola, pistachio gremolata	15		

from the sea

shrimp lemon, cocktail	20	king salmon lychee-coconut, passionfruit, fresh wasabi	20
oysters naked composed	22 7/ea	bay scallop tomatillo, salsa macha, jicama	18

pizza

margherita flor di latte, tomato, basil, evoo	18	upside down fresh mozzarella, grana padano, ricotta, garlic oil, tomato drizzle	19
margherita dop flor di latte, piennolo tomato, basil, evoo	21	spicy honey fresh mozzarella, tomato, pepperoni	19
add arugula & prosciutto +5 add burrata +6			

small plates

diver scallop green curry, lemongrass, scallop xo	20	lamb osso bucco parsnip, pickled green strawberry, labneh	23
iberico pork peach, comte, truffle-chili au jus	23	washugyu tri-tip caraflex cabbage, guava bearnaise	23
aged kanpachi sweet corn, tomato relish, ponzu	25	halibut black truffle, littleneck clam, leek soubise	25

pasta

linguine scallop xo, rock shrimp, tarragon	25	fusilloni spicy sausage, guanciale, pecorino	23
corn rotolini yellow tomato, pepperoni, parmigiano	23	squid ink tagliatelle crab, piquillo pepper, herb breadcrumb	23
lumache prosciutto cotto, mushroom, peas	21		

feed the table

table share experience

heritage chicken
thai chili, cashew, coconut au jus
half 30 / whole 60

dry-aged bone-in ribeye
mojo citrus rub 4 per oz

fish of the day
acqua pazza brine, lemon
agrumato mp

picanha
toasted coriander, demi 4 per oz

organic spare ribs
black garlic bbq, smoked yuzu
half 24 / full rack 48

vegetables

little gem salad sunflower seed crumble, ponzu vinaigrette	13	eggplant parmigiana parmigiano fondue, tomato, basil	17
sweet potato aji panca, tamarind, hollandaise	15	cauliflower harissa, stracciatella, sesame	15
maitake mushrooms sunchoke garum, sweet onion crema	17	broccoli di ciccio curry, garlic confit, pine nut pesto	15

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
For your convenience, a 20% gratuity will be added to parties of 6 or more.
Executive Chef Antimo DiMeo



wines by the glass

white | rosé

Prosecco , Fagher Veneto, Italy, N.V.	14 56
Alpine White , Lugana, Buglioni Lombardy, Italy, 2023	16 64
Sicilian White , Etna Bianco, Flavia Sicily, Italy, 2021	15 75 (1L)
Vermentino , San Ferdinando Tuscany, Italy, 2022	15 60
Chardonnay , Viberti Piedmont, Italy, 2023	14 56
Moscato d'Asti , La Morandina Piedmont, Italy, 2023	13 52
Sicilian Rosé , Poggio Anima Sicily, Italy, 2023	14 56

red

Nero d'Avola , Dario Serrentino, "Cala" Sicily, Italy, 2022	15 60
Montepulciano , Atilia Abruzzo, Italy, 2021	14 70 (1L)
Barbera , Federico Russo, "Téh" Piedmont, Italy, 2021	14 56
Chianti Classico , Castello di Volpaia Tuscany, Italy, 2021	17 68
Cabernet Sauvignon , Carpineto, "Farnito" Tuscany, Italy, 2019	20 80

cocktails & beer

bardea cocktails

Alba Rosa vodka, lychee, rosé, coconut, lemon	16
In Italics gin, grapefruit, italicus, rosemary	16
Calamansi Plane bourbon, aperol, montenegro	16
The Working Girl reposado tequila, passionfruit, aji amarillo, pineapple	16
Yamas mastiha, lemon, basil, black peppercorn	16
The Final Verse mezcal, velvet falernum, izarra green, lime	17

classic cocktails

Smoked Old Fashioned bourbon, spiced simple, angostura	16
Negroni gin, campari, vermouth	16
Paloma tequila, sparkling grapefruit, squeezed lime	14
Sazerac cognac, rye, absinthe, peychaud's bitters	17
Black Manhattan rye, montenegro, walnut bitters	16

bardea spritz

Aperol Spritz aperol, prosecco, soda	15
Limoncello Spritz lillet blanc, prosecco, squeezed lemon	15

draft beer

Peroni Nastro Azzuro rome, italy 5.1%	7
Wild East "L'Ultima Moda" Italian Pilsner brooklyn, ny 5%	8
Dewey Beer Co. "Flash of Diamonds" IPA dewey, de 5.5%	8
Fiddlehead IPA shelburne, vt 6.2%	8
Other Half "Green City" Hazy IPA brooklyn, ny 7%	10
Dewey Beer Co. "Strawberry Pretzel Salad" Gose dewey, de 4.5%	9

spirit-free

Freestyle Mocktail select one or two flavors sweet / sour / herbal / fruity / bitter	10
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Surcharge: As a way to offset rising costs associated with the restaurent (food, beverage, labor, benefits, supplies), we have added a 3% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.