



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	octopus taco espresso mole, saba barbecue, green papaya	18
eggplant parm heirloom tomato, whipped ricotta, basil	14	beef tartare truffle french toast, sesame tare, funions	18
kanpachi tartlets sweet corn, tomato relish, ponzu	21	hokkaido scallop crispy rice, red curry diavolo, lemon verbena	16
veal meatballs pizzaiola, pistachio gremolata	15	pimento carbonara guanciale marmalade, calabrian chili, egg yolk	18

from the sea

oysters naked composed	22 7/ea	scottish salmon charred cucumber ponzu, red currant, stracciatella	18
		shrimp lemon, cocktail	20

pizza

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

small plates

king prawn kaffir lime, pickled fresno, melon	16	lamb osso bucco parsnip, pickled green strawberry, labneh	24
ricotta gnocchi arugula, lemon, hazelnut	15	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	risotto baby octopus, yellow pepper, lime	23
lumache prosciutto cotto, mushroom, peas	21		

feed the table

table share experience

heritage chicken
aji amarillo, sweet potato, coconut au jus
28

bronzino
saffron citrus beurre blanc, sungold, almond
45

picanha
maitake mushroom, ponzu demi, beef cheek marmalade
48

vegetables

little gem salad cucumber, sunflower seed, fancy ranch	13	caraflex cabbage pistachio, pantaleo, calamansi bernaise	15
sweet potato aji panca, tamarind, hollandaise	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
Stone Cold bourbon, nectarine, suze	17
The Working Girl reposado tequila, passionfruit, aji amarillo, pineapple	16
Yamas mastiha, lemon, basil, black peppercorn	16
Mint Condition pisco, watermelon, feta, mint	17

classic cocktails

Smoked Old Fashioned bourbon, spiced simple, angostura	16
Negroni gin, campari, vermouth	16
Paloma tequila, grapefruit, 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 restaraunt (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.