



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	18	octopus taco	18
sweet onion-fennel jam		espresso mole, saba barbecue, green papaya	
eggplant parm	14	beef tartare	18
heirloom tomato, whipped ricotta, basil		truffle french toast, sesame tare, funions	
kanpachi tartlets	22	hokkaido scallop	16
sweet corn, tomato relish, ponzu		crispy rice, red curry diavolo, lemon verbena	
veal meatballs	15	pimento carbonara	18
pizzaiola, pistachio gremolata		guanciale marmalade, calabrian chili, egg yolk	

from the sea

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

pizza

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

small plates

king prawn	18	lumache	21
kaffir lime, pickled fresno, melon		prosciutto cotto, mushroom, peas	
ricotta gnocchi	15	fusilloni	23
arugula, lemon, hazelnut		spicy sausage, guanciale, pecorino	
lamb osso bucco	24	risotto	23
parsnip, pickled green strawberry, labneh		baby octopus, yellow pepper, lime	
halibut	25	little gem salad	13
black truffle, littleneck clam, leek soubise		cucumber, sunflower seed, fancy ranch	
spaghetti	25	caraflex cabbage	15
bay scallop xo, rock shrimp, pistachio crema		pistachio, pantaleo, calamansi bernaïse	

feed the table

table share experience

heritage chicken
aji amarillo, sweet potato, coconut au jus
30

bronzino
saffron citrus beurre blanc, sungold, almond
45

picanha
maitake mushroom, ponzu demi, beef cheek marmalade
52

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.