



bardea

FOOD & DRINK

interpretive italian cuisine
specializing in shared plates
utilizing fresh ingredients sourced
from italy as well as from local farms
& purveyors.

pizza

margherita

fior di latte, tomato, basil, evoo 10
add arugula & prosciutto +4

salsiccia

fresh mozzarella, berkshire sausage,
english peas, red onion, gouda 12

small plates

acai bowl

coconut, pistachio cherry granola,
seasonal fruit, aged balsamic 8

parmigiano fries

house aioli, spicy ketchup 6

raw

shrimp cocktail

oyster trio (6)

cucumber mignonette, green apple
granita, lemon 16

tuna crudo

pistachio, olive, caper, lemon chili
vinaigrette 14

market street sampler

1/2 dozen of each - shrimp,
oysters, middle neck clams 36

boards

salumi

prosciutto san daniele, coppa,
salami piccante, soppressata
4 for 20 or 8 each

artisanal cheese

3 for 12 / 5 for 18

assagi

tasting of cured meats & cheeses,
accompanied with condiments 22

our plates are designed to be shared and will be sent to the table as the kitchen prepares them.

salads

arugula

corn, grana padano, lemon vinaigrette 8

mista

mixed lettuces, marcona almonds, goat
cheese, tomatoes, shallot red wine
vinaigrette 9

crispy

iceberg & radicchio, chickpeas, tomato,
peppadew peppers, radish, red onion,
cucumber, feta, sherry vinaigrette 10

chicken soup

raviolini, vegetables 8

nonna's meatballs

stuffed with scamorza, marinara, basil
pesto 10

fried calamari

peppers, olives, sun-dried tomatoes,
tamarind agrodolce 12

crispy chicken wings

cherry bbq or house buffalo 9

pasta

spaghetti

vesuvio pomodorini, basil, parmigiano
reggiano, evoo 15

pappardelle

lamb bolognese, soft goat 17

cobb

iceberg, chicken, egg, crispy pancetta,
avocado, tomato, bleu cheese, aged red
wine vinaigrette 13

farro

cauliflower, pickled cucumber, pepper
argodolce, olives, almonds,
golden balsamic 10

tuna poke

farro, english peas, scallion, mango,
cucumber, sesame, spicy ponzu aioli 15

burrata

english peas, heirloom tomato, spicy
sunflower seeds, arugula, lemon oil 14

add to any salad

free range chicken 4
grilled shrimp 6
norwegian salmon 7

sandwich

All sandwiches are served on organic bread
with parmigiano fries.

meatball

marinara, smoked mozzarella, seeded
baguette 12

roasted turkey

raspberry jam, avocado, spicy mustard
aioli, gouda, LTO, caraway rye 12

pulled pork

purple cabbage slaw, pickled peppers,
smoked potato bun 12

chicken cutlet

broccoli rabe, peppadew peppers,
provolone, seeded baguette 13

spicy brisket banh mi

caramelized fig onion jam, horseradish
aioli, taleggio 13

italian

prosciutto cotto, hot coppa,
soppressata, pepper olive spread, LTO,
seeded baguette 12

rigatoni

foraged mushrooms, roasted tomato,
smoked ricotta salata, pan tostato 16

eggplant

cabbage slaw, feta, herbs,
tomato leek jam 11

godless burger

lettuce, pickled red onions, tomato
mostarda, aged white cheddar, secret
sauce, smoked potato bun 15

impossible veggie burger

13

vegetables

cauliflower

pistachio & caper
pesto 8

root vegetable pavé

green apple,
porcini 7

asparagus

orange, curried
walnuts, coconut 7

heirloom carrots

lemon yogurt, spicy
sunflower seeds 8

*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