BAR PARIOLI
BY BOTTE

SMALL PLATES

MEATBALLS, *Tomato Sauce* 18

ROMAN STYLE ARANCINI, *Marinara Sauce* 15

FRIED CALAMARI AND ZUCCHINE 18

GRILLED HEAD-ON SHRIMP, *Salt & Pepper* 18

MUSSELS, *Light Tomato Sauce* 16

BURRATA, *Arugula and Cherry Tomatoes* 18

BEEF CARPACCIO, *Arugula and Cherry Tomatoes* 19

DELI

MORTADELLA 14

PROSCIUTTO Di PARMA 17

SALAMI 12

BRICK OVEN FOCACCIA BREAD

OLIVE OIL AND FLAKY SALT 8

SESAMO AND WILD OREGANO 10

CALABRIAN CHILLI PEPPER 12

PASTA 18

Choice of Rigatoni , Spaghetti, or Gluten-Free.
Add Chicken, Sausage, or Burrata + $6

CARBONARA, *Egg Yolk and Guanciale (pork cheek)*

CACIO & PEPE, *Pecorino and Black Pepper*

SPICY VODKA, *Tomato and Cream*

BOLOGNESE, *Beef and Tomato Sauce*

PESTO, *Pecorino, Basil and Pine Nuts*

AMATRICIANA, *Tomato and Guanciale (pork cheek)*

HOMEMADE GNOCCHI 25

Can be substituted for Rigatoni or Spaghetti

alla SORRENTINA, *Baked with Tomato Sauce and Mozzarella*

alle VONGOLE, *Clams and White Wine Sauce*

alla NORMA, *Fried Eggplant, Tomato Sauce, and Basil*

SALADS

Add Chicken, Sausage, or Burrata + $6

CAESAR PARIOLI, *Romain and Croutons* 15

ARUGULA & PEAR, *Gorgozonla and Balsamic* 16

MIXED GREEN, *Cherry Tomatoes and Carrots* 12

BRICK OVEN PIZZA 18

Thin Roman Style

Add Sausage, Prosciutto or Burrata + $6
Gluten-free crust +$5

MARGHERITA
Tomato Sauce, Mozzarella, Basil

SPICY SALAMI
Tomato Sauce, Mozzarella, Spicy Salami, Basil

PESTO
Mozzarella, Pesto Sauce

MUSHROOM
Tomato Sauce, Mozzarella, and Mushroom

ZUCCHINE, MELANZANE & POMODORI
Tomato Sauce, Zucchine, Eggplant

ARUGULA & CHERRY TOMATO
Mozzarella, Cherry Tomato, Arugula

LARGE PLATES

LASAGNA VERDE BOLOGNESE 28

CHICKEN PARMIGIANA, *Rigatoni Vodka* 26

CHICKEN MILANESE, *Arugula & Cherry Tomatoes* 24

CHICKEN SCALOPPINA, *Creamy Mushrooms Sauce* 28

BRANZINO LIVORNESE, *Sauteed Spinach* 31

EGGPLANT PARMIGIANA 25

SKIRT STEAK TAGLIATA, *Crispy Potatoes* 33

DESSERTS

TIRAMISU 10

PANNA COTTA 10

SEASONAL FLAVOR CHEESECAKE 12

SIDES

CRISPY POTATOES 8

CRISPY POTATOES CACIO E PEPE 10

SPINACH & GARLIC CONFIT 10

GRILLED VEGETABLES 12

**Consuming raw or undercooked meals, poutry, seafood, shellfish or eggs may increase your risk of foodborn illnesses.*

**20% gratuity will be added to parties of 6 or more*

BAR PARIOLI

@barpariolinyc

SIGNATURE COCKTAILS 16

MADE YA BLUSH
Vodka, Strawberry Puree, Lemon Juice, Agave

SLOWPOKE RODRIGUEZ
Herodes Mezcal, Spicy Tequila, Aperol, Lime

NOT FOR SALE
Rum, Lime Juice, Orange Juice, Strawberry, Passion Fruit

LONG STORY SHORT
Spicy Tequila, Pineapple Juice, Basil, Agave

HIBISCUS MEZCALITA
Herodes Mezcal, Hibiscus, Triple Sec, Agave

PARIOLI PLANE
Bourbon, Aperol, Lemon Juice, Amaretto

NEGRONI & SPRITZES 15

APEROL SPRITZ
Aperol, Prosecco, Seltzer

HUGO SPRITZ
Elderflower Liqueur, Lemon, Prosecco, Seltzer

LIMONCELLO SPRITZ
Limoncello, Prosecco, Seltzer

CLASSIC NEGRONI
Gin, Campari, Sweet Vermouth

MEZCAL NEGRONI
Herodes Mezcal, Campari, Sweet Vermouth

BLOOD ORANGE NEGRONI
Gin, Campari, Sweet Vermouth, Blood Orange

BEER

PERONI 7

LAGUNITAS IPA 7

CORONA 7

MENABREA 9
(Bionda or Ambrata)

SIXPOINT CRISP 7

ALLAGASH WHITE 7

NON-ALCOHOLIC ATHLETIC 9
(Upside Down or RunWild)

MOCKTAILS (NON ALCOHOLIC)

PASSION MULE 13
Passion Fruit, Lemon, Gingerbeer

HIBISCUS STRAWBERRY 12
Hibiscus, Strawberry, Lemon Juice

BLOOD ORANGE SPRITZ 12
Blood Orange, Sparkling Water

BLUEBERRY LEMONADE 10
Blueberry, Lemon Juice, Sparkling Water

WINE

RED WINE

HOUSE RED 9/32

BABY AMARONE FRIULARO AMBASCIATORE, Veneto 15 / 56

CHIANTI CLASSICO BELLO STENTO, Toscana 14 / 49

BAROLO ANDREA OBERTO, Piemonte 21 / 80

WHITE, BUBBLY AND ROSE WINE

HOUSE WHITE 9 / 32

HOUSE PROSECCO 11/40

HOUSE ROSE 11/40

GAVI TERRE di BAROLO, Langhe 15 / 56

WINE BOTTLES

BRUNELLO di MONTALCINO, Martoccia 119

TENUTA TIGNANELLO MARCHESI ANTINORI, Toscana 290

SUPER TUSCAN SASSICAIA 2020 BOLGHERI, Toscana 390

SUPER TUSCAN SASSICAIA 2016 BOLGHERI, Toscana 590

NATURAL WINES 13 / 49

PRIMITIVO CALX, Red

TERRE SICILIANE SKIN CONTACT, Orange

ROMANIAN ALIGOTE, White

HAPPY HOUR *Monday to Friday, 4pm-7pm*

$8 *BITES (MEATBALLS, ARANCINI, CRISPY POTATOES CACIO & PEPE)*

$5 *BEER OF THE DAY*

$7 *HOUSE RED/WHITE WINE*

$10 *SPRITZ*

$10 *NEGRONI*

EVERYDAY
$18
ALL PIZZAS & ALL PASTAS

@barpariolinyc