

# Barresi's Wine List

## Champagne & Sparklings

	GLASS	BOTTLE
90. Asti Spumante, Martini & Rossi, Italy .....		33.75
.....split (187ml.)	9.95	
91. Korbel Brut, California .....		33.75
92. Mumm Cuvee M, Napa Valley .....		42.95
.....split (187ml.)	10.95	
93. Prosecco Brut, De Faveri, Veneto, Italy .....		38.00
94. Prosecco, Riondo, Italy .....	split (187ml.)	7.95

(Champagne can also be found on our Reserve Wine List)

## Italian Whites

1. Campogrande Orvieto, Antinori, Umbria .....		33.00
2. Centine, Bianco, Castello Banfi, Toscana .....	8.00	33.50
3. Pinot Grigio, Maso Canali .....	9.50	36.50
4. Pinot Grigio, Campanile, Italy .....		30.00
5. Gavi, Principessa, Piemonte .....		34.50
6. Chardonnay, Tormaresca .....		32.50

## Domestic Whites

61. Pinot Grigio, Luna, Napa.....	9.50	37.50
62. Chardonnay, J. Lohr, Monterey County .....	9.00	33.50
63. Pinot Gris, Taz, Santa Barbara.....		32.50
64. Riesling "Cold Creek," Chateau St. Michelle, Columbia Valley .....		34.50

## Blush & Rosé

66. White Zinfandel, Beringer, California .....	8.00	30.50
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## International

50. Albarino, Martin Codax, Spain.....		33.50
51. Sauvignon Blanc, Whitehaven, New Zealand .....		36.50
52. Riesling, "Saint M," Dr. Loosen & Chateau Ste. Michelle, Pfalz, Germany.....	8.00	32.50
53. Cabernet Sauvignon, Ballast Stone, Australia.....		38.50
54. Shiraz, The Lucky Country, Australia .....		37.50
55. Malbec, Tivento Reserve, Argentina.....	8.00	32.50
56. Chardonnay, Kim Crawford, New Zealand .....		39.50
57. Torronetes, Trivento, Argentina .....	8.00	32.50

*Barresi's* uses quality products from across the globe to ensure the utmost of flavor and seasonal freshness therefore, our products may have come in contact with peanuts, fish/shellfish, milk, eggs, tree nuts and wheat.

## Italian Reds

	GLASS	BOTTLE
25. Barbera D'Asti, Castello del Poggio, Piedmont.....		36.50
26. Primitivo, Layer Cake, Puglia .....		34.50
27. Rosso Di Montalcino, Castello Banfi, Toscana .....		50.50
28. Chianti, Frescobaldi Castiglioni, Italy .....	9.75	36.50
29. Chianti Classico Riserva, Castello Banfi, Toscana .....		40.00
30. Chianti Superiore, Castello Banfi, Toscana .....		32.50

## Italian Red Blends

35. Lucente (Sangiovese, Merlot) Frescobaldi, Toscana .....		55.00
36. "Centine" (Sangiovese, Cabernet, Merlot), Castello Banfi, Toscana.....	9.00	34.50
37. "Remole", (Cabernet, Sangiovese), Frescobaldi, Toscana.....	8.00	32.50
38. "LeVolte," (Sangiovese, Cabernet, Merlot), Tenuta dell'Ornellaia, Toscana.....		50.00

## Domestic Reds

76. Cabernet Sauvignon, Black Stallion, Napa Valley .....		45.00
77. Cabernet Sauvignon, Wente, Livermore Valley	9.00	34.50
78. Merlot, Greystone, California .....	8.00	32.50
79. Merlot, Tangle Oak, Napa Valley .....		36.00
80. Cabernet Sauvignon, Oberon, Napa Valley .....		43.00
81. Zinfandel "Three Valleys", Ridge, Sonoma County.....		45.00
82. Pinot Noir, Lincourt, Santa Barbara .....		50.50
83. Pinot Noir, Bridlewood, California .....	9.00	36.50

## Domestic Red Blends

85. "Menage a Trois" (Zinfandel, Cabernet, Merlot), Folie a Deux, California .....	8.00	32.50
86. "Meditrina" (Pinot Noir, Syrah, Zinfandel), Sokol Blosser, Oregon .....		36.00
87. Blackstone, Rubric (Cabernet, Syrah, Cabernet Franc, Petite Sirah, Merlot, Tannat), Sonoma.....		47.50

*Barresi's* seasoned staff prides themselves on creating each dish a piacere. If you wish to have an entree created for you that is not on our menu we would ask for you to allow us more time to fulfill your request.

# Dinner Menu



When the Barresi family enterprise began with six tables there was no menu. Every customer wanted his own special dish and wouldn't settle for less. Fortunately, neither would Sal. Since Sal's father Pietro came from Genoa in northern Italy and his mother Amalia hailed from the southern olive oil region, each recipe combined the best of both cuisines.

Barresi's grew to twenty-eight tables in comfortable candlelit dining rooms with linen and elegant tablescapes. While the menu was extensive, Sal and Odessa, in memory of Pietro Barresi, continued the family tradition by personally cooking each dish *apiacere*.

Today, Barresi's maintains this family atmosphere; the owner and several staff members began their tenure over twenty years ago under Sal and Odessa's tutelage. The signature dishes Sal created in homage to Pietro and Amalia still dominate the menu. Much more passed hands than keys to the front door; you'll find that every staff member at Barresi's carries on the legacy. Welcome and enjoy!



For your convenience gratuity will be added to parties of five or more.

\*Regarding the safety of undercooked meats and seafood, please visit [www.cfsan.fda.gov](http://www.cfsan.fda.gov)



 This restaurant is a proud member of The Christ Hospital Restaurant Program. Items labeled with this tower have the American Heart Association's dietary guidelines for content information is available at [www.TheChristHospital/restaurant.com](http://www.TheChristHospital/restaurant.com)

## Antipasti


- Calamari Fritti** ..... 11.95
- Caesar Salad** ..... 7.95
- Carpaccio**  ..... 14.95  
Thin slices of raw beef tenderloin marinated with lemon, olive oil, capers, and spices.
- Bufala Mozzarella Caprese**  ..... 9.95  
Bufala mozzarella, tomatoes, and chiffonade of fresh basil dressed with olive oil and herbs.

20% gratuity will be added to all checks.

Food and beverage minimum applies for all private parties

## Vitello

—Sautéed Scallopine Style Veal—

- Barresi** ..... 26.95  
*Served with special house sauce of veal stock, herbs, and a hint of Marsala wine.*
- Marsala** ..... 28.95  
*Prepared with sauce of mushrooms, pine nuts, and Marsala wine.*
- Piccata al Limone**  ..... 26.95  
*Butter, white wine, lemon, and caper sauce.*
- Sentino** ..... 38.95  
*Finished with asparagus, mushrooms, crabmeat, and a cream and cheese sauce.*
- Parmigiana** ..... 26.95  
*Topped with marinara sauce, parmigiana and provolone cheese.*

## Manzo

- Tournados and Scampi** ..... 38.95  
*Twin filets of tenderloin flame broiled and large sautéed prawns served with provencale sauce and scallion medley garnish.*
- Beef Crab Gorgonzola** ..... 38.95  
*Twin filets and lump crabmeat, topped with a mushroom and artichoke gorgonzola sauce and scallion medley garnish.*
- 12 oz. Garlic Strip Steak**..... 29.95  
*Flame broiled and finished with an olive oil and garlic sauce. Accompanied by house potatoes and fresh vegetable.*
- Filet Mignon** ..... 29.95  
*Flame broiled topped with our house sauce. Served with house potatoes and fresh vegetable.*

## Pollo

—All dishes served with boneless skinless chicken breast—

- Chicken and Shrimp Toscana** ..... 28.95  
*Accompanied by sautéed prawns prepared with a sauce of artichokes, scallions, butter, olive oil, garlic and mushrooms.*
- Chicken and Crab Gorgonzola** ..... 28.95  
*Finished with lump crabmeat, topped with a mushroom and artichoke gorgonzola sauce and scallion medley garnish.*
- Chicken Parmesan** ..... 24.95  
*Sautéed and topped with marinara sauce, parmigiana and provolone cheese.*

## Pesce

- Salmon Cardinale** ..... 37.95  
*Poached fresh filet topped with shrimp, lump crabmeat, and lobster cream sauce.*
- Pesce Pettrina** ..... 32.95  
*Baked fresh filet topped with a sauce of sautéed mushrooms, artichoke hearts scallion, shrimp, garlic, olive oil, butter and herbs.*
- Scampi Linguine** ..... 32.95  
*Large prawns sautéed in olive oil, garlic, butter, served on a bed of linguine.*
- Pesce Sicilian** ..... 24.95  
*Baked fresh filet served with a caper, scallion, garlic, olive oil, lemon, butter sauce. Served with chef's fresh vegetable.*
- Lobster Ravioli and Crabmeat Cardinale** ..... 32.95  
*Lobster stuffed ravioli shell paired with lump crabmeat and topped in a lobster cream sauce, garnished with tomatoes and scallion medley.*

All Entrees include Chef's selection of side pasta and house salad.  
Any side pasta change will be an extra charge.