

Antipasti

Cold

Italian Cheese Plate	10.95
Antipasto	12.95
<i>Misto of meats, cheeses & marinated vegetables.</i>	
House Salad 🏰	3.50
<i>Mixed greens, cucumber, shredded carrots, grape tomatoes, choice of dressing</i>	
Caesar Salad	7.95
Carpaccio 🏰	14.95
<i>Thin slices of raw beef tenderloin marinated with lemon, olive oil, capers, and spices.</i>	
Bufala Mozzarella Caprese 🏰	9.95
<i>Bufala mozzarella, tomatoes, and chiffonade of fresh basil dressed with olive oil and herbs.</i>	

Hot

Minestrone	Cup 3.50 Bowl 4.95
Zuppa Di Mussels	11.95
<i>Green lip mussels sauteed in aglie 'e' olio.</i>	
Carciofini Al Boungustaio	10.95
<i>Sauteed artichoke hearts.</i>	
Calamari Fritti	11.95
Grilled Portabello Provencale 🏰	8.95
Sauteed Calamari	11.95
<i>Served over angel hair with aglie 'e' olio.</i>	

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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.com/restaurant

Manzo

Garlic Strip Steak	29.95
<i>Flame broiled and finished with an olive oil and garlic sauce. Accompanied by house potatoes and fresh vegetable.</i>	
Strip Steak Forestiera	29.95
<i>Flame broiled and topped with an artichoke, mushroom and sweet pepper Marsala wine sauce.</i>	
Filet Mignon	29.95
<i>Flame broiled topped with our house sauce. Served with house potatoes and fresh vegetable.</i>	

Tournados and Scampi	38.95
<i>Twin filets of tenderloin flame broiled and large sauteed prawns served with provencale sauce and scallion medley garnish.</i>	
Beef Tenderloin & Crab Gorgonzola	38.95
<i>Twin filets and lump crabmeat, topped with a mushroom and artichoke gorgonzola sauce and scallion medley garnish.</i>	

Vitello

—Sauteed Scallopine Style Veal—

Barresi	22.95	26.95	Sentino	33.95	38.95
<i>Served with special house sauce of veal stock, herbs, and a hint of Marsala wine.</i>					
Marsala	24.95	28.95	Parmigiana	22.95	26.95
<i>Prepared with sauce of mushrooms, pine nuts, and Marsala wine.</i>					
Piccata al Limone 🏰	22.95	26.95	Bavaria	24.95	28.95
<i>Butter, white wine, lemon, and caper sauce.</i>					
Francese	24.95	30.95			
<i>Dipped in seasoned fresh egg, sauteed with butter and lemon.</i>					

—All veal milk fed—

Any side pasta change will be an extra charge.
All salads a la carte for small adult portions.

Pollo

Chicken Florentine	18.95	23.95
<i>Stuffed with sliced ham and provolone cheese, served on a bed of fresh sauteed spinach topped with cream and cheese sauce, garnished with pecans.</i>		
Chicken Cacciatore 🏰	17.95	21.95
<i>Served with sauteed sweet peppers, onions, mushrooms, and fresh tomato sauce.</i>		
Chicken and Shrimp Toscana	23.95	28.95
<i>Accompanied by sauteed prawns, prepared with a sauce of artichokes, scallions, butter, olive oil, garlic and mushrooms.</i>		
Chicken Scarpariello	19.95	23.95
<i>Sauteed with sausage, peppers, onions, capers, calamata olives, olive oil and tomatoes.</i>		
Chicken Alla Panna	18.95	22.95
<i>Sauteed strips with sundried tomatoes, mushrooms and scallions served on a bed of fettuccine, topped with alfredo sauce.</i>		
Chicken and Crab Gorgonzola	23.95	28.95
<i>Paired with lump crabmeat, topped with a mushroom and artichoke gorgonzola sauce and scallion medley garnish.</i>		

—All dishes served with boneless skinless chicken breast—

Barresi's regrets that we are unable to split entrees. For your convenience we offer small adult portions for most entrees.
Ten dollar minimum per person

Pasta

Spaghetti, Linguine, Fettuccine, Angel Hair, Penne Wheat & Rice Pasta Available for an Ala Carte Charge

Sauce

Marinara	17.95
Alfredo	17.95
Pesto	19.95
<i>(Basil, oil, garlic, cheese and pine nuts)</i>	
Primavera (fresh vegetables)	22.95
<i>(alfredo, marinara or aglie 'e' olio)</i>	
Aglie 'e' olio	18.95

Sides

Meatball or Sausage
Add 4.00

All below specialty pastas served with marinara or alfredo sauce.

Any sauce change on pasta will be an extra charge.

Lasagna	22.95
Tortellini Meat	21.95
Tortellini Cheese	19.95
Cannelloni (meat)	21.95
Manicotti (cheese)	20.95
Gnocchi (potato dumpling)	21.95

Barresi's reserves the right to add gratuity to any check

Pesce

Salmon Cardinale	32.95	37.95
<i>Poached fresh filet topped with shrimp, lump crabmeat, and lobster cream sauce.</i>		
Pesce Sicilian Style	24.95	
<i>Baked fresh filet served with a caper, scallion, garlic, olive oil, lemon, butter sauce. Served with fresh vegetable.</i>		
Pesce Florentine 🏰	21.95	26.95
<i>Poached fresh filet served on a bed of fresh sauteed spinach, topped with a cream and cheese sauce and garnished with pecans.</i>		
Salmon Fettuccine	19.95	25.95
<i>Fresh poached salmon atop fettuccine, finished with a lobster cream sauce.</i>		
Scampi Linguine	27.95	32.95
<i>Large prawns sauteed in olive oil, garlic, butter, served on a bed of linguine.</i>		
Pesce Pettrina	27.95	32.95
<i>Baked fresh filet topped with a sauce of sauteed mushrooms, baby artichoke hearts, scallion, shrimp, garlic, olive oil, butter and herb.</i>		
Lobster Ravioli and Crabmeat Cardinale ...	32.95	
<i>Lobster stuffed ravioli shell paired with lump crabmeat and topped in a lobster cream sauce, garnished with tomatoes and scallion medley.</i>		
Linguine Clam Sauce (tomato, clear wine, or creamy alfredo)	21.95	26.95

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 *apicere*.

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*