



GRAZING BOARDS

MEZZE PLATTER \$32.00

A sampler platter of some of our favorite mezze plates including tomato de odo, greek meatballs, kalamata olives, house made hummus, cucumber slices, carrots, celery, chavre stuffed peppadew peppers & crostinis .

CHARCUTERIE BOARD \$32.00

Chef's assortment of seasonal & imported cheeses, prosciutto, infused salamis, & thinly sliced prime rib. Served with crostinis, assorted crackers, lavosh points, seasonal fruits, & select jams.

BRUSCHETTA

BURRATA TOMATO DE ODO \$16.00

Toasted crostinis served alongside fresh burrata and a medley of roasted tomatoes, garlic confit, olive oil & ribboned fresh basil.

FIG & PIG \$15.00

Creamy brie cheese spread, delicate slices of prosciutto & strawberry-fig jam upon toasted crostinis.

NUTTY GOAT \$16.00

Toasted crostinis topped with honey chevre, sliced salami, pistachios, pesto, date & drizzled with honey.

STEAKHOUSE AVO-CAPRESE \$20.00

Toasted crostinis smothered in an avocado smash, sliced steak, roasted tomatoes, whipped feta, fresh basil, & a balsamic reduction drizzle.

Protein options: \$4 chicken, \$5 shrimp, & \$6 steak.

Gluten-free options: \$3 crackers, flatbreads, & crostinis.

Wrap options: Whole wheat, Sun dried tomato basil, & Cheddar jalapeno.

'Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.'

MEZZE PLATTERS

TUNA TARTARE \$18.00

Fresh Ahi tuna diced, delicately tossed with a Mediterranean herbed sauce on a bed of creamy avocado & served with house made wontons.

SANTORINI CRAB NACHOS \$18.00

Crispy wontons filled with our crab katsu mix, piled high then drizzled with sweet eel sauce, chili aioli, and green onion.

BARTINI'S HUMMUS \$13.00

Smooth blend of chickpeas, tahini, lemon, garlic, & extra virgin olive oil served with BarTini's garden crisps, carrots, celery and cucumber slices.

SPINACH ARTICHOKE DIP \$14.00

Our creamy blend of spinach, roasted artichokes, cream cheese, mozzarella, & parmesan, baked golden & served with lavosh points.

SESAME SEARED TUNA \$16.00

Fresh Ahi tuna encrusted with toasted sesame seeds & seared rare served over a bed of Asian slaw with a side of soy ginger dressing.

KIMCHI CHICKEN POT STICKER \$14.00

Crispy dumplings filled with savory chicken and tangy kimchi served on a bed of Asian slaw with a chili aioli.

CRISPY CRAB KATSU STICKS \$18.00

Panko crusted kanakami crab, cream cheese, and mozzarella, fried and served with sweet chili sauce.

BARTINI'S GARDEN CRISPS \$12.00

Variety of sun dried tomato basil, cheddar jalapeno, and whole wheat crisps fried to golden fluffy perfection, served with an assortment of dips or jams.

ITALIAN FOCACCIA BREAD \$10.00

Artisan Italian bread made here in house, infused with extra virgin olive oil, sea salt, and fragrant herbs for a rich, savory finish. Served with olive oil mixed with sea salt, pepper, oregano and parmesan for dipping.

DESSERT

Vanilla Bourbon Creme Brulee: A classic dessert with a rich, creamy texture beneath a crisp, glass-like caramelized sugar crust.

\$12.00

FLAT BREADS

BASIL PESTO CHICKEN \$15.00

A bed of house made basil pesto, grilled chicken & fresh burrata drizzled with balsamic reduction.

GREEK GRYO \$16.00

Shaved lamb, tomatoes, pickled red onion, cucumber, crumbled feta cheese, & crispy lettuce drizzled with tzatziki.

STEAK & PEPPER \$16.00

Carmelized onion jam bed topped with thinly sliced prime rib, jalapeños & cheddar cheese drizzled with alfredo.

ROASTED VEGGIE \$14.00

Grilled tomatoes, sweet peppers, zucchini, pickled red onion, & fresh burrata on a bed of our house made basil pesto.

HANDHELDS & SALADS

MEDITERRANEAN STEAK SALAD \$22.00

Marinated grilled steak sliced over a bed our greek salad mix, cherry tomatoes, sweet peppers, pickled red onion, cucumber, & crumbled feta. Finished with our house made dijon vinaigrette.

DELUXE GYRO SALAD \$18.00

Crispy romaine topped with sliced gyro meat, cherry tomatoes, cucumbers, pickled red onion, & crumbled feta. Finished with a tzatziki dressing.

HARISSA HEAT CHICKEN \$16.00

Crunchy hand-battered fried chicken on artisan bread, with shredded lettuce, house-made pickles, and drizzled with a harissa-spiced aioli.

LOTUS SHRIMP WRAP \$17.00

Grilled shrimp tossed in a sesame-peanut glaze, layered with shredded cabbage, crisp lettuce, carrot, sweet peppers, and sweet chili sauce. Wrapped in a tortilla flavor of your choosing.

PLT \$16.00

Toasted artisan bread layered with delicate ribbons of prosciutto, roma tomatoes, fresh lettuce and garlic aioli.

Wraps & sandwiches are served with house-made potato chips. Upgrade side options:

Mac & Cheese \$3

Side Salad \$4

Veggie of the day \$3

Ancient Grains \$3

BarTini's Garden Crisps & Dip \$2

ENTREES

FLAT IRON STEAK \$34.00

8oz of perfectly marbled, certified angus flat iron steak grilled to your liking & served with garlic-parm mash potatoes & Chef's vegetable of the day.

LAMB CHOPS \$39.00

Three perfectly prepared 3oz lamb chops, pan seared to medium rare in mediterranean seasonings & served with garlic-parm mash potatoes & Chef's vegetable of the day.

GREEK MEATBALLS \$24.00

Freshly made lamb & beef meatballs on a greek salad bed drizzled with tzatziki & mint chimichurri sauce.

CHICKEN CAPRESE ROYALE \$23.00

Juicy, grilled chicken breast topped with a creamy buratta and a medley of diced roma tomatoes, onion, and fresh basil then drizzled with a tangy balsamic reduction. Served with Chef's vegetable of the day

TUNA POKE BOWL \$24.00

A bed of fresh sushi rice, ahi tuna, edamame, avocado, lettuce, toasted sesame, cucumber, carrots, pickled red onion, nori strips, and finished with spicy mayo and eel sauce.

SHRIMP CEVICHE \$19.00

Plump, tender shrimp cured in citrus juices and tossed with roma tomatoes, onion, diced jalapeno, avocado, and cilantro. Served chilled with fried wonton crisps.

GRILLED CHICKEN KABOBS \$22.00

Marinated chicken glazed in our house lemon-pineapple reduction, grilled & served over a bed of ancient grains & mixed vegetables.

GRILLED STEAK KABOBS \$26.00

House marinated mediterranean steak, sweet bell peppers, & onions grilled & served on a bed of ancient grains.

LOBSTER MAC & CHEESE \$32.00

Tender chunks of real lobster & rigatoni folded into a creamy house-blend cheese sauce, then topped with bread crumbs & curled green onion.

STEAK RIGATONI ALA ROMA \$28.00

Rigatoni tossed in a creamy tomato & garlic alfredo sauce, topped with steak, sweet bell peppers, onions and fresh burrata.

GARDEN PESTO PRIMAVERA \$23.00

Garden vegetable medley of cherry tomatoes, zucchini, roasted red peppers, red onion, and mozzarella pearls tossed in a basil pesto sauce with rigatoni pasta.

**Protein of your choice may be added for additional charge.