BISTRO & BAR

B.B. ITALIA©

FALL FIXE
MONDAY – THURSDAY · 3–6 PM

THREE COURSES · 36

COCKTAIL & WINE SPECIALS

GOLD FASHIONED *18*
house blend of whistlepig piggyback rye six year, jameson irish whiskey, house-made cabernet simple syrup

COSMOBELLE *18*
absolut citron vodka, cointreau, sweetbird dragon fruit & papaya, lime juice, cranberry juice

APEROL SPRITZ *16*
aperol, sparkling brut, fever-tree club soda

TELMONT, *"Réserve Brut,"* Épernay ***120***

DOMAINE DE LA CHEZATTE, *Sancerre Rosé,* Loire ***95***

NEAL FAMILY RUTHERFORD DUST, *White Blend,* Napa Valley ***85***

ALEXANA MOSAIC, *Pinot Noir,* Willamette Valley ***80***

CAYMUS, *Cabernet Sauvignon,* California ***100***

ALTAMURA, *Cabernet Sauvignon,* Napa Valley ***135***

TO START

HOMEMADE FOCACCIA
garlic, shallot, herb, balsamic, evoo (vg) ***+4***

FIRST COURSE (CHOOSE ONE)

MINESTRONE
beans, fresh vegetables, ditalini pasta

MR. G'S CAESAR SALAD
romaine, parmesan, caesar dressing, croutons

B.B. ITALIA CHOPPED SALAD
baby romaine, genoa salami, provolone, pepperoncino, red onion, mozzarella, tomato, cucumber, onion, kalamata olive, roasted red pepper

ARANCINI
risotto, mozzarella, truffled fontina, parmesan

GARLIC EGGPLANT CAPONATA
peppers, onion, olive, capers, raisins, grilled bread (vg)

MEATBALLS
pork, beef & veal, pomodoro, parmesan

FRIED MOZZARELLA
pomodoro

SECOND COURSE (CHOOSE ONE)

SHRIMP SCAMPI
linguini, garlic, parsley, breadcrumbs

BASIL PESTO
tagliatelle, whipped ricotta **contains pine nuts*

THE BUTCHER SHOP PIZZA
tomato sauce, mozzarella, fennel sausage, meatball, bacon, peppers, onion

CHICKEN PARMESAN
breaded chicken, mozzarella, pomodoro, side of rigatoni

EGGPLANT PARMESAN
tomato, mozzarella, basil, side of rigatoni (vg)

GRILLED SALMON
sundried tomato pesto

ITALIAN SURF & TURF
grilled prime 8 oz. filet, shrimp scampi, crispy potatoes, roasted garlic, parmesan, chives ***+25***

CHICKEN PICCATA
capers, parsley, lemon butter sauce, risotto

RISOTTO AL PORCINI
creamy porcini, mushroom risotto, parmigiano-reggiano

SPINACH & RICOTTA CANNELLONI
mozzarella, pomodoro

DESSERT (CHOOSE ONE)

CANNOLI
sweet ricotta, chocolate chips, pistachio

NEW YORK CHEESECAKE
mixed berry coulis

VANILLA BEAN PANNA COTTA
macerated berries, brown sugar crumble

TELLURIDE FLATLINER
grey goose vodka, kahlúa, black irish cream, espresso ***+18***

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy. A 3% Restaurant Operations Fee will be added to all checks. This fee helps offset rising operational costs. We appreciate your understanding and continued support.