

BAR-CODE

RESTAURANT - BAR - LOUNGE

Washington, DC Winter Restaurant Week

Dinner: \$35.11 for a four-course fixed-price meal, Glass of Wine Included

Beverages, gratuity and tax are not included.

FIRST COURSE

SMALL PLATES

FOCACCINE

BAKED FLAT BREAD FROM OUR OVEN

FRIES

MEDITERRANEAN CHOPPED HERBS MAYONNAISE

MEATBALL SLIDERS

TOMATO SAUCE, MELTED MOZZARELLA, BASIL, ON CIABATTA BREAD

FONTINA "MELTED CHEESE"

ROASTED GARLIC, THYME AND BAKED FLAT BREAD

AVOCADO DIP "WITH A TUSCAN FLAIR"

BAKED FLAT BREAD

GRILLED CALAMARI

SPICY OLIVE OIL, ROASTED GARLIC AND LEMON

GRILLED LUGANICA SAUSAGE

SAN MARZANO TOMATO SAUCE, HERB FOCACCINE

CHICKEN WINGS ARRABIATA

SPICY TOMATO VINAIGRETTE

SALMON TARTARE

ROASTED GARLIC, SUNDRIED TOMATOES, OLIVES, HERBS

MUSSELS

PINOT GRIGIO, SAN MARZANO TOMATOES, HERBS

ANTIPASTO

ASSORTMENT OF CURED MEATS, ITALIAN CHESES, PEPPERONCINIS, CIABATTA BREAD

SECOND COURSE

SOUPS / SALADS

ADD GRILLED CHICKEN BREAST OR SHRIMP \$5

CREAM OF TOMATOES

BASIL, PARMESAN CHEESE, GARLIC CROUTONS

MIXED GREENS

PROSECCO VINAIGRETTE, WALNUTS, APRICOTS, SHAVED PECORINO ROMANO

CAESAR SALAD

HERBED CROUTONS AND PARMESAN CHEESE

MIXED TOMATOES

MOZZARELLA "FIOR DI LATTE" BASIL, BALSAMIC VINEGAR

ARUGULA

PECORINO CAPRINO, HAZELNUT VINAIGRETTE AND DRIED CRANBERRIES

PRESERVED GRILLED FENNEL & ARTICHOKES

BASIL, BRA DURO CHEESE, BALSAMIC VINEGAR

PIZZA

MARGHERITA

MOZZARELLA, FRESH ROMA TOMATOES, BASIL

PESTO

BASIL PESTO, MOZZARELLA

THREE CHEESES

MOZZARELLA, FONTINA, GORGONZOLA DOLCE

PROSCIUTTO

PROSCIUTTO DI PARMA, FONTINA, BELL PEPPERS, BASIL

SHRIMP & FAGIOLI

CANNELLINI BEANS RAGOUT, FRESH OREGANO

WILD MUSHROOMS

FAVA BEANS, HERBS, ALBA TRUFFLES OIL

CHICKEN & PEPPERS

TOMATO SAUCE, GRILLED CHICKEN BREAST, BELL PEPPERS, OREGANO

MAKE YOUR OWN PIZZA

CHOOSE ANY OF THESE TOPPINGS

ADDITIONAL PIZZA TOPPINGS

BELL PEPPER, SALAMI FINOCCHIO, PEPPERONI, PANCETTA,

SAUSAGE LUGANICA, SOPRESATTA, ANCHOVIES, OLIVES

PROSCIUTTO DI PARMA, WILD MUSHROOMS,

GRILLED CHICKEN BREAST, TRUFFLE OIL

THIRD COURSE

SANDWICHES

VEGGIE PANINI

WITH A SIDE MIXED GREEN SALAD

GRILLED VEGGIES, AVOCADO, SUNDRIED TOMATO TAPENADE ON CIABATTA BREAD

BARCODE BURGER

ADD PROVOLONE CHEESE \$.50 | ADD BACON \$1

CIABATTA BREAD, LETTUCE, TOMATO AND FRIES

ITALIAN PANINI

WITH A SIDE MIXED GREEN SALAD

COLD CUTS, CHEESE WITH SUNDRIED TOMATO TAPENADE ON CIABATTA BREAD

PASTA

FRESH EGG LINGUINI | VEGANS PLEASE SPECIFY | ADD GRILLED CHICKEN BREAST OR SHRIMP \$5

POMODORO

SAN MARZANO TOMATOES SAUCE, PANTELLERIA CAPERS, ELEPHANT GARLIC, BASIL

BURRO

BUTTER, PANTELLERIA CAPERS, ELEPHANT GARLIC, SAGE

PESTO

BASIL, GARLIC, GRILLED CHERRY PEPPER

VEAL RAGOUT

BELL PEPPERS, CREAM, PARSLEY, SERVED WITH RIGATONI

GRILLED CALAMARI & MUSSELS

TOMATO SAUCE, ANCHOVIES, HERBS

WILD MUSHROOMS

FRESH FAVA BEANS, HERBS, RUSTIC PECORINO, TARTUFI DE ALBA OIL

GRILLED MEATS AND SEAFOOD

CHOICE OF ONE COMPLIMENTARY SIDE DISH

BARCODE CHICKEN BREAST

BONE IN ORGANIC, ITALIAN PARSLEY, THYME, HERB BUTTER

ATLANTIC SALMON FILLET

FRESH BASIL, VIRGIN OLIVE OIL DRIZZLE

PORK CHOP

ITALIAN HERBS, BUTTER

MARINATED SWORDFISH

FRESH BASIL, VIRGIN OLIVE OIL DRIZZLE

LAMB CHOPS

FRENCH CUT, SPICY OLIVE OIL

RIBEYE STEAK

PREMIUM BLACK ANGUS BEEF, HERB BUTTER

SIDE DISHES

Mixed greens salad

Gratin of creamy polenta with herbs and sundried tomatoes

Eggplant ragout

Fries

Grilled asparagus with olive oil and pecorino romano

Rapini sautéed with garlic

Sautéed wild mushrooms

FOURTH COURSE

DESSERT

MIXED BERRIES

FROZEN YOGURT, DRIZZLE OF HONEY

TIRAMISU

BAILEY'S PANACOTTA

CHOCOLATE MOUSSE

VANILLA FILLED MINI CANOLIS (3)

DAILY SELECTION OF GELATO

COFFEE & TEA

WE PROUDLY SERVE FRESH GROUND ILLY COFFEE

COFFEE

2

ESPRESSO

3

CAPPUCCINO

3

LATTE

3

TEAS

3

SOFT DRINKS

3

FIJI WATER

4

RED BULL

5

LARGE BOTTLE OF STILL OR SPARKLING WATER

6