



VISCONTI BAR MENU

ANTIPASTI

SALUMI E FORMAGGI 26

ITALIAN CURED MEATS, CHEESES, OLIVES,
APRICOT MUSTARDA, CROSTINI

***ZUPPA DI ARAGOSTA 17**

RICH LOBSTER BISQUE, BRANDY CREMA,
CLAW & KNUCKLE LOBSTER MEAT

ZUPPA DI CIPOLLE Cup 9 / Bowl 11

ONION SOUP, PROVOLONE, CROSTINI

MINISTRONE Cup 9 / Bowl 11

LIGHT TOMATO BROTH, VEGETABLE, ORZO PASTA

CALAMARI FRITTI 19

ARBORIO FLOUR BREADING, MARINARA, GARLIC AIOLI
ADD ANCHOVIES 2

KALE ARTICHOKE DIP 16

CROSTINI, ALFREDO SAUCE, PARMESAN

ROMAN ARTICHOKE DIPS 16

HERBED BREADING, GRANA PADANO, MARINARA PUREE

HUMMUS DUO 16

CANNELLINI BEAN & ROASTER PEPPER HUMMUS, GARBANZO
BEAN & ROASTED GARLIC HUMMUS; SERVED WITH RAINBOW
CARROTS, CUCUMBER, CELERY, GRILLED FLAT BREAD

MARINATED OLIVES 16

ITALIAN OLIVES, CILIEGINE DI MOZZARELLA

INSALATE

BURRATA CAPRESE 17

HEIRLOOM TOMATOES, RED ONION, BALSAMIC REDUCTION, BASIL

CAESAR SALAD 14

ROMAINE, TOMATOES, CROUTONS, GRANA PADANO, CAESAR DRESSING
ADD ANCHOVIES 2 / CALAMARI 4

WEDGE SALAD 13

ICEBERG, TOMATOES, BACON, BLUE CHEESE CRUMBLES, RANCH

ITALIAN CHEF'S SALAD 19

ROMAINE, ARUGULA, SALAMI, PROSCIUTTO, TOMATOES,
FETA, KALAMATA OLIVES, OREGANO, WHITE BALSAMIC



VISCONTI BAR MENU

SIGNATURE FARE

CHICKEN PARMIGIANA SANDWICH 19

CIABATTA, BREADED CHICKEN, MARINARA, MOZZARELLA, FRIES

***HALF POUND BURGER 24`**

BRIOCHE, ASIAGO, ROASTED TOMATO, ROMAINE, GARLIC AIOLI, FRIES

VISCONTI CLUB 20

TURKEY, BACON, ARUGULA, TOMATO, BASIL AIOLI, FRIES

GARLIC GNOCCHI 20

POTATO GNOCCHI, THREE CHEESE ALFREDO SAUCE, GRANA PADANO
ADD PESTO 2 / SUN DRIED TOMATO PESTO 4

***STEAK FRITES 28**

GRILLED STEAK, FRIES, GARLIC AIOLI

***WAGYU BEEF SLIDERS 18**

(3) WAGYU BEEF, BRIOCHE, CHEDDAR, GIARDINIERA AIOLI, FRIES

BEET SLIDERS 16

(3) GRILLED BEETS, BRIOCHE, HORSERADISH AIOLI, FRIES

PIZZAS

MARGHERITA 17

TOMATO SAUCE, FRESH MOZZARELLA, GRAPE TOMATO, BASIL

SPINACH & ARTICHOKE 18

ALFREDO SAUCE, MOZZARELLA, SPINACH, ARTICHOKE

CHICKEN & PESTO 19

PESTO SAUCE, MOZZARELLA, GRILLED CHICKEN,
GRAPE TOMATOES, ROASTED PEPPERS

TEXAN 17

TOMATO SAUCE, MOZZARELLA, PEPPERONI, JALAPEÑOS

Executive Chef Miguel Ortiz
Executive Sous Chef Joe Parrozzo

A GRATUITY OF 20% ADDED TO GROUPS OF SIX OR MORE.

*RAW OR UNDERCOOKED FOODS MAY INCREASE RISK OF FOODBORNE ILLNESS.