

baldi

BAR MENU



APERITIVI

Limone Spritz

Malfy Limone Gin, Limoncello, Nardini Acqua di Cedro, Baladin Cedrata, Lemon, Prosecco

Bright, tart, effervescent spritz.

26

Bergamotto Tonic

Italicus Rosolio di Bergamotto, Sabatini Tuscan Gin, Carpano Bianco Vermouth, Fever Tree Tonic

Bergamot, citron, floral aperitif.

26

Sangue Morlacco Sour

Luxardo Sour Cherry Gin, Sangue Morlacco Liqueur, Vino Chinato, Honey, Lemon, Peychaud's Bitters, Egg White

A gin sour with layers of Italian cherry.

28

Rabarbaro Spritz

Zucca Amaro Rabarbaro, Capelletti Amaro Sfumato Rabarbaro, Baladin Spuma Nera, Lambrusco

A bold spritz, combining deep flavors of rhubarb and berries.

29

Mediterranean Sunset

El Tesoro Blanco Tequila, Malfy Arancia, Blood Orange, Pomegranate, Lime

Full-flavored combination of fresh blood orange and pomegranate.

26

Francesca Spritz

Bourbon, St. George California Reserve Apple Brandy, Liquore Strega, Ginger, Lemon, Baladin MelaZen

Apple ginger spritz with bourbon & a hint of saffron.

28

SECONDI

Amalfi Martini

*Belvedere Organic Vodka, Malfi Limone,
St. George Aqua Perfecta,
L.N. Mattei Cap Corse Blanc*

A light, refreshing lemon-basil vodka martini.

27

Tuscan Martini

*Engine Dry Gin, Alessio Dry Vermouth,
Anise, Olive Oil*

Traditional flavors of Tuscany in a classic Martini twist.

26

Negroni Classico di Baldi

*Malfy Gin Originale, St. George Bruto
Americano, Carpano Antica Vermouth*

Classic Negroni, replicating the flavors of vintage ingredients.

26

Negroni Blanco

*Chamucos Diablo Blanco Tequila, Luxardo
Bitter Bianco, Carpano Bianco Vermouth*

Herbal, spicy notes of overproof tequila in a White Negroni.

26

Oaxacan Negroni

*Banhez Ensemble Mezcal, Nardini Amaro,
Cocchi Dopo Teatro Vermouth Amaro*

Smoky, dark amaro-based version of the classic Negroni.

28

Baldi Manhattan

*Punt E Mes, Russell's Reserve Single Barrel
Rye, Nux Alpina Nocino, Angostura &
Bogart's Bitters*

Italian-inspired version of the classic, showcasing the intensity of Punt E

Mes vermouth and traditional walnut amaro.

28



ANALCOLICI

Limone Selvatico

Chamomile, Baladin Cedrata, Honey, Lemon

A calming, effervescent lemon spritz.

19

Tonica all'Uva e Salvia

*White Grape, Baladin Tonica al Fumo,
Sage, Citrus*

Grape & Sage Tonic.

18

Arise & Shine Shakerato

*Aplos Arise, Lyre's Coffee Originale,
Espresso, Ginger*

A spirit-free Espresso Martini, featuring ginger and adaptogens.

24

Negroni Analcolico

*AMASS Riverine, Lyre's Italian Orange,
Lyre's Aperitif Rosso*

All of the flavor, none of the side effects.

24

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert our staff to any allergies.

A 20% automatic gratuity will be added for parties of six or more. This gratuity is distributed in full to the service team providing service to your table and is not retained by the hotel.



WINE BY THE GLASS

CHAMPAGNE & SPARKLING

Dom Perignon 2015
Épernay, Champagne, France
95

Veuve Clicquot 'Yellow Label'
Reims, Champagne, France NV
38

Laurent-Perrier 'Cuvée Rosé'
Tours-sur-Marne, Champagne, France NV
54

Ruinart
Blanc de Blancs Reims, Champagne, France NV
56

Bele Casel
Extra Dry Asolo Prosecco Superiore DOCG
Veneto, Italy NV
24

Cleto Chiarli 'Vigneto Cialdini'
Vecchia Modena Nero Lambrusco Grasparossa
di Castelvetro DOCG Emilia-Romagna, Italy
2024
25

WHITE

Livio Felluga Pinot Grigio
Colli Orientali del Friuli, Italy 2023
24

Antinori Tenuta Guado al Tasso Vermentino
Bolgheri DOC 2024
26

La Scolca 'Black Label'
Gavi di Gavi DOCG 2024
36

Antinori Castello della Sala
'Conte della Vipera'
Sauvignon Blanc, Umbria IGT 2024
29

Vie di Romans Chardonnay
Fruili Isonzo 2023
35

RED

La Spinetta 'Vigneto Gallina'
Barbera d'Alba DOC 2021
42

Damilano 'Lecinquevigne'
Barolo DOCG 2021
36

Tenuta Tignanello 'Marchese Antinori'
Chianti Classico Riserva DOCG 2022
41

Gaja Ca'Marcanda 'Promis'
Toscana IGP Tuscany, Italy 2023
40

Ornellaia 'Le Serre Nuove dell'Ornellaia'
DOC 2023
45

BEER BY THE BOTTLE

Peroni Nastro Azzurro - 12

Menabrea Ambrata Lager - 12

Baladin Nazionale Blonde Ale - 17

Baladin L'Ippa IPA - 17

Baladin Sidro Cider - 17

Chimay 'Premiere' Red Label Trappist - 19

Baladin Botanic Non-Alcoholic - 17

BAR MENU

e baldi's Unique Thin Crispy Crust Pizza

Margherita or Sapore di tartufo

32

Lightly Fried Shiitake Mushrooms

With pecorino tartufato

34

Piccolo Grand Fritto Misto

Calamari, shrimps, cod

39

Sliced Artichokes

Fennel, mild pecorino

36

La Contadina Chopped

Salanova, radicchio, curly endive, red cabbage, tomatoes, ceci,

salame, provolone

38

Paccheri Pomodoro e Basilico

40

Sweet Corn Tortellini

Mascarpone, truffle butter

45

Cavatelli alla Parmigiana

Roasted eggplant, tomato

43

Grilled Dover Sole

With a lemon and caper sauce

105

New York Strip

Double R Ranch, Washington

84