

D I N N E R

F R E D S

BARNEYS NEW YORK

D I N N E R S E R V E D F R O M

5 : 3 0 P M - 9 : 0 0 P M

All of our menu items are available for take-out or
delivery through Freds Room Service

Alfredo Escobar – Executive Chef

Freds at Barneys New York is available for private parties

WINES BY THE GLASS

WHITE WINES

Gruner Veltliner – Laurenz V. 2017
(Austria) \$18

Sancerre – Domaine Roblin 2017
(Loire, France) \$18

Chardonnay – Route Stock 2018
(Carneros, CA) \$15

Pinot Grigio – Villa Sandi 2017
(Provence, FR) \$18

Rose – Triennes 2017
(Provence, FR) \$18

RED WINES

Pinot Noir – Erath 2016
(Willamette Valley, OR) \$18

Cabernet Sauvignon – Katherine 2017
(Sonoma, CA) \$16

Barbera D'Asti – Coppo L'Avvocata 2017
(Piedmont, IT) \$15

Baby Super Tuscan – Barone Ricasoli 2016 Sangiovese, Merlot and Cabernet Sauvignon
(Toscana, Italy) \$16

Malbec – Ben Marco 2017
(Mendoza, AR) \$18

Tempranillo – El Vinculo 2012
(La Mancha, Spain) \$16

SPARKLING WINES

Prosecco – Villa Jolanda
(Veneto, Italy) \$21

Champagne – Nicholas Feuillatte
(Champagne, France) \$25

Rose Champagne – R. Dumont & Fils
(Champagne, FR) \$28

FREDS CLASSICS

APPETIZERS

Grilled Hen of the Wood Mushrooms \$25
With arugula and sliced Parmesan in a balsamic glaze

Tuna Tartare \$27**
Served with cucumbers, pickled ginger and wasabi

Grilled Calamari \$25
Local calamari lightly breaded and served with a tomato salad

Estelle's Chicken Soup \$14
Grandma's recipe to cure colds and stay thin

Eggplant Parmesan \$22
Traditional style drizzled with pesto

Fritto Misto di Mare \$50
Fried shrimp, calamari and scallops with side of spicy tomato sauce

PIZZA

(Whole wheat crust available)

Margherita \$24
Mozzarella, tomato, basil and olive oil

Emilia Romagna \$28
Bianco mozzarella and Parmesan, drizzled with 12-year-old Aceto Balsamico

Robiola with Truffle Oil \$28.50
Ciro's focaccia with Italian cream cheese and truffle oil

ENTREES

Freds Chopped Chicken Salad \$30
Bibb lettuce, avocado, onions, tomatoes, string beans and pears, tossed with a Dijon mustard balsamic dressing

Palm Beach Shrimp Salad \$58
Mixed greens, hearts of palm, avocado, tomatoes and hard boiled eggs, in a green goddess dressing

Grilled Tuna \$59
Served with warm whole grains and a blood orange sesame sauce

Risotto P/A
Preparation changes daily

Lasagna Bolognese \$52
Traditional style with all natural veal, beef, pork and béchamel

Spaghetti & Meatballs \$52
Mark's traditional style meatballs with all natural veal, beef and pork

Freds Spaghetti \$30

Shiitake mushrooms, asparagus, sun-dried tomatoes and pesto sauce

Freds Chicken Parmesan \$33

Sautéed boneless breast of local, pasture-raised chicken, lightly breaded and braised in our own tomato sauce, served with homemade mozzarella

Chicken Francese \$33

With lemon and butter served with sautéed string beans and mashed potatoes

Veal Marsala \$42

Served with mashed potatoes and sautéed spinach

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

CHEF'S SELECTIONS

APPETIZERS

Shrimp Oreganata \$27

Lightly breaded shrimp with white wine, butter and herbs, served over a bed of fagioli al fiasco

Autumn Salad \$26

Tricolore salad with pumpkin, brussels sprouts, and goat cheese lightly tossed with house dressing

Grilled Portuguese Octopus & Calamari \$26

With lemon and thyme vinaigrette and eggplant caponata

Insalata Caprese \$25

Italian buffalo mozzarella, farm basil, Freds olive oil, and tomatoes

Crab Cake \$25

Served over field greens with tartar sauce

PIZZA

(Whole wheat crust available)

Wise Guy \$26

Mozzarella, tomato and freshly ground Salumeria Biellese hot and sweet sausage and roasted peppers

Prosciutto with Arugula and Shaved Parmesan Cheese \$28

Thinly sliced Parma ham, tomato, mozzarella and arugula

Vegan Pizza \$27

Whole wheat pizza crust with tomato, basil and vegan cheese

La Bella Donna \$27

Sautéed mushrooms, roasted peppers, caramelized onions, sautéed zucchini, mozzarella and tomato

ENTREES

Pumpkin Tortelloni \$50

Filled with fresh pumpkin and Farmer cheese in a butter sauce with brussels sprouts and butternut squash, topped with amaretto cookies

Seared Sea Scallops \$40

With white wine, lemon and butter sauce served over sautéed spinach

Polletto alla Mattone \$35

Local organic spring chicken with pan jus, lemon and fresh herbs served over sautéed medley of chef's vegetables

Lamb Chops Scottadito \$48

Grilled American lamb chops with a mint port wine sauce, served with Jewish artichokes, English peas, spring onions and Lyon potatoes

Grilled Salmon \$39

With balsamic glaze served over roasted butternut squash, brussel sprouts and beets

Fish of Day P/A

Preparation changes daily

Hamburger \$26

Pasture-raised hamburger with a choice of local cheddar or blue cheese, with pommes frites

Tuscan Pot Roast \$34

Country-style brisket with Yukon Gold mashers

Steak Frites \$48

Served with sautéed broccoli rabe and pommes frites

FREDS ROOM SERVICE – WE DELIVER!

CALL 212.855.2220

*Any additional items will be priced accordingly
An 18% gratuity will be added to parties of 6 or more guests*

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COGNAC

Courvoisier VSOP \$16 glass
Delamain Pale & Dry \$19 glass
Hennessy VSOP \$20 glass
Remy VSOP \$28 glass
Martell Cordon Bleu \$50 glass
Hennessy XO \$45 glass

SINGLE MALT SCOTCH

Glenlivet 12 yr \$15 glass
Glenfiddich Special Reserve \$16 glass
Glenmorangie 10 yr \$18 glass
Highland Park 18 yr \$32 glass
Macallan 12 yr \$22 glass
Talisker 10 yr \$18 glass
Oban 14 yr \$22 glass
The Glenrothes 16 yr \$22 glass
Macallan 18 yr \$40 glass

PORTS

Fonseca Bin 27 \$16 glass
Cockburns 20 yr Tawny \$18 glass

DESSERT WINE

Moscato di Asti - Vietti \$16 glass
Tokaj - Evolucio 2012 \$18 glass

DESSERT

Valrhona Chocolate Molten Cake \$15

Hazelnut brittle and toasted marshmallow

New York Cheesecake \$14

Port wine reduction and winter fruit compote

Freds Tiramisu \$12

Espresso cake, mascarpone served with chocolate dipped tuiles

Apple Crumb Pie \$14

With vanilla gelato and caramel sauce

Banana Walnut Bread Pudding \$14

With crème anglaise, chocolate sauce and whipped cream

Profiterole Trio \$12

Cream puff pastry with strawberry, vanilla and chocolate gelato drizzled with warm chocolate and caramel sauce

Seasonal Fruit Plate \$14

Assorted Cookies & Biscotti Plate \$10

Freds Dessert Quintet \$26

Tasting plate of chef's selections

Gelato \$10

Chocolate
Hazelnut
Mint Chocolate Chip
Pistachio
Strawberry
Espresso

Sorbet \$10

Lemon
Strawberry
Mango
Raspberry
Blood orange