

★★★ DINNER MENU ★★★

BARRILA CULINARY CONCEPTS

ALL OF OUR FOOD IS MADE FRESH, FROM SCRATCH ON PREMISES

ANTIPASTO

SMALL BITES & SMALL PLATES



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| <p>Antipasto Misto di Verdure \$21 \$35
Broccoli rabe, mushroom trifolati, sicilian eggplant caponata marinated olives & parmesan, five bean salad, string bean salad</p> <p>Prosciutto di Parma Con Mozzarella \$32
Aged prosciutto, extra virgin olive oil, sea salt.</p> | <p>Fritto Misto \$36
Fried calamari, shrimp, zucchini, basil aioli</p> <p>Bruschetta Duo / Mushroom & Tomato \$18</p> <p>Crostone di Robiola \$20
Tuscan bread, roast tomatoes, robiola cheese</p> | <p>Local Mussels \$24
white, red or fra diavolo style</p> <p>Trio di Polpette \$22
Chicken, House sausage and Short ribs meatballs with trio of sauces: mushroom, fra diavolo and pomodoro. Served with crostino Toscano</p> <p>Gnocco Fritto \$22
Fried hollow dough, buffalo ricotta, prosciutto di parma</p> |
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INSALATE

OUR SEASONAL SALADS FROM LOCAL FARMS

\$16 | \$26



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| <p>Caesar
Romaine, house croutons, shaved parmesan cheese, fresh anchovy dressing</p> | <p>Caprese
Heirloom tomatoes, fresh mozzarella, basil</p> | <p>Giardiniera
Mixed greens, seasonal vegetables, aged balsamic dressing</p> |
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Salumi Board

Prosciutto di parma, mortadella, capocollo caponata, stuffed peppers / for la famiglia. Add cheese +\$11
\$31

Vegan Dish of the Day

Chef's Daily inspiration
\$26

Zuppa Di Pesce

*Available for the table
Fisherman's soup with calamari, clams, mussels, shrimp, monkfish
\$24 | \$38

LA PASTARIA

OUR FRESH ARTISAN PASTAS & SIGNATURE SAUCES



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| <p>Agnolotti Spinach Ravioli \$24
Choice of creamy mushroom or pomodoro sauce</p> <p>Bucatini Amatriciana \$24
Guanciale bacon, tomatoes, red pepper flakes, pecorino cheese</p> <p>Gnocchi Gorgonzola \$24
Handmade potato dumplings with gorgonzola sauce, toasted walnuts</p> <p>Lo Spaghetto al Pomodoro \$20
San Marzano tomatoes, fresh basil, sea salt
Also available with butter, cheese or olive oil for kids</p> <p>Paccheri Broccoli & Salsiccia \$28
Creamy broccoli and sausage</p> | <p>Fettucini Bolognese \$26
Traditional meat ragu</p> <p>Pansotti Alla Norma \$24
Eggplant ravioli with tomato basil sauce</p> <p>Open Faced Lasagna \$28
Short rib meatballs and ragu, ricotta</p> <p>Penne Pesto \$24
light creamy basil sauce, plum tomatoes, pecorino.
Add chicken or shrimp \$6</p> <p>Papardelle Costola Breve Ragu \$28
Braised short ribs, Borolo wine reduction, plum tomatoes</p> | <p>Asparagus & Shrimp Risotto \$38
Creamy vialone nano rice with parmesan cheese</p> <p>Casarecci Ghiotta \$32
Swordfish, tomatoes, capers, onions, green olives, raisins</p> <p>Linguine Vongole \$29
Local clams, garlic white wine sauce</p> <p>Lobster Ravioli \$38
Fresh poached lobster filling, cacacha sauce</p> <p>Fettucini Mare Monte \$34
Mattituck mushrooms and tiger shrimp</p> <p>Frutti di Mare Alla Fra Diavolo \$38
Gulf shrimp, local squid, p.e.i mussels, tomatoes, peperoncino calabrese</p> |
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Regional Pasta Tasting \$75

Chef's tasting table with five courses that includes a trio of pasta

Optional Wine pairing \$45

IL MACELLAIO

OUR MOST TRADITIONAL MEAT AND POULTRY FROM THE BUTCHER



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| <p>Pollo Gustoso \$36
Francaise, marsala, milanese, parmigiana</p> <p>Scallopine di Pollo \$38
Sautéed chicken breast with prosciutto, cremini mushrooms and mozzarella</p> | <p>Ossobuco Milanese \$38
Braised veal shank, saffron risotto</p> <p>Tagliata di Manzo \$42
New York strip steak served with broccoli rabe and parmesan polenta</p> | <p>Vitello Gustoso \$38
Francaise, marsala, milanese, parmigiana</p> <p>Costola di Vitello (Grilled or milanese style) \$48
Grass fed veal chop, tomato compote, funghi trifolati</p> |
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IL PESCIVENDOLO

OUR FRESH CAUGHT SEAFOOD SELECTIONS FROM THE OCEAN



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| <p>Braciote di Pesce Spada \$36
Grilled swordfish with ghiotta sauce of tomatoes, capers, onions, green olives, raisins</p> <p>Flounder Oreganata \$32
Herb crusted filet, lemon sauce. Served with local clams</p> | <p>Coda Rospo al Limone \$34
Crispy local monkfish, broccoli rabe with capers, lemon, butter</p> <p>Roasted Salmon \$34
Atlantic filet, champagne mustard sauce. Served with broccoli rabe, roasted potatoes</p> | <p>Shrimp Francaise \$36
Gulf shrimp with lemon, butter, white wine sauce</p> <p>Shrimp Mare Chiaro \$36
Sautéed spinach, light tomato sauce</p> |
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LA PIZZA

INDIVIDUAL SIZE



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| <p>Classica Margherita \$20
San Marzano pomodoro sauce, mozzarella cheese, fresh basil</p> <p>Margherita Verace \$20
Buffalo mozzarella, fresh basil</p> | <p>Calabrese \$20
Fresh mozzarella, spicy salami, fresh basil</p> <p>Capricciosa \$22
Fresh mozzarella, artichokes, mushrooms, black olives, ham, basil</p> | <p>Tartufina Bianca \$26
Buffalo ricotta, fresh mozzarella, mascarpone, shaved truffles</p> <p>Vongole \$22
Chopped fresh clams, Italian parsley, garlic, olive oil</p> |
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Disclaimer: Insatiable Eats Pastaria & Restaurant makes every effort to insure that the prices and items listed on our menus are up to date and correct. However, the prices and items listed on our web site menus are NOT guaranteed, and are subject to change without notice. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.