

★★★ DINNER MENU ★★★

BARRILA CULINARY CONCEPTS

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

ANTIPASTO

SMALL BITES & SMALL PLATES



Antipasto Misto di Verdure
Broccoli rabe, mushroom trifolati, sicilian eggplant caponata marinated olives & parmesan, five bean salad, string bean salad

\$21 | \$35

Fritto Misto
Fried calamari, shrimp, zucchini, basil aioli

\$36

Local Mussels
white, red or fra diavolo style

\$24

Prosciutto di Parma Con Mozzarella
Aged prosciutto, extra virgin olive oil, sea salt.

\$32

Bruschetta Duo / Mushroom & Tomato
Tuscan bread, roast tomatoes, robiola cheese

\$18

Trio di Polpette
Chicken, House sausage and Short ribs meatballs with trio of sauces: mushroom, fra diavolo and pomodoro. Served with crostino Toscano

\$22

\$20

Gnocco Fritto
Fried hollow dough, buffalo ricotta, prosciutto di parma

\$22

INSALATE

OUR SEASONAL SALADS FROM LOCAL FARMS

\$16 | \$26



Caesar
Romaine, house croutons, shaved parmesan cheese, fresh anchovy dressing

Caprese
Heirloom tomatoes, fresh mozzarella, basil

Giardiniera
Mixed greens, seasonal vegetables, aged balsamic dressing

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



Agnolotti Spinach Ravioli
Choice of creamy mushroom or pomodoro sauce

\$24

Fettucini Bolognese 
Traditional meat ragu

\$26

Asparagus & Shrimp Risotto
Creamy vialone nano rice with parmesan cheese

\$38

Bucatini Amatriciana
Guanciale bacon, tomatoes, red pepper flakes, pecorino cheese

\$24

Pansotti Alla Norma
Eggplant ravioli with tomato basil sauce

\$24

Casarecci Ghiotta
Swordfish, tomatoes, capers, onions, green olives, raisins

\$32

Gnocchi Gorgonzola
Handmade potato dumplings with gorgonzola sauce, toasted walnuts

\$24

Open Faced Lasagna
Short rib meatballs and ragu, ricotta

\$28

Linguine Vongole
Local clams, garlic white wine sauce

\$29

Lo Spaghetti al Pomodoro 
San Marzano tomatoes, fresh basil, sea salt
Also available with butter, cheese or olive oil for kids

\$20

Penne Pesto 
light creamy basil sauce, plum tomatoes, pecorino.
Add chicken or shrimp \$6

\$24

Lobster Ravioli
Fresh poached lobster filling, cacacha sauce

\$38

Paccheri Broccoli & Salsiccia
Creamy broccoli and sausage

\$28

Papardelle Costola Breve Ragu
Braised short ribs, Borolo wine reduction, plum tomatoes

\$28

Fettucini Mare Monte
Mattituck mushrooms and tiger shrimp

\$34

Frutti di Mare Alla Fra Diavolo
Gulf shrimp, local squid, p.e.i mussels, tomatoes, peperoncino calabrese

\$38

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



Pollo Gustoso
Francaise, marsala, milanese, parmigiana

\$36

Ossobuco Milanese
Braised veal shank, saffron risotto

\$38

Vitello Gustoso
Francaise, marsala, milanese, parmigiana

\$38

Scallopine di Pollo
Sautéed chicken breast with prosciutto, cremini mushrooms and mozzarella

\$38

Tagliata di Manzo
New York strip steak served with broccoli rabe and parmesan polenta

\$42

Costola di Vitello (Grilled or milanese style)
Grass fed veal chop, tomato compote, funghi trifolati

\$48

IL PESCIVENDOLO

OUR FRESH CAUGHT SEAFOOD SELECTIONS FROM THE OCEAN



Braciote di Pesce Spada
Grilled swordfish with ghiotta sauce of tomatoes, capers, onions, green olives, raisins

\$36

Coda Rospo al Limone
Crispy local monkfish, broccoli rabe with capers, lemon, butter

\$34

Shrimp Francaise
Gulf shrimp with lemon, butter, white wine sauce

\$36

Flounder Oreganata
Herb crusted filet, lemon sauce. Served with local clams

\$32

Roasted Salmon
Atlantic filet, champagne mustard sauce. Served with broccoli rabe, roasted potatoes

\$34

Shrimp Mare Chiaro
Sautéed spinach, light tomato sauce

\$36

LA PIZZA

INDIVIDUAL SIZE



Classica Margherita 
San Marzano pomodoro sauce, mozzarella cheese, fresh basil

\$20

Calabrese
Fresh mozzarella, spicy salami, fresh basil

\$20

Tartufina Bianca
Buffalo ricotta, fresh mozzarella, mascarpone, shaved truffles

\$26

Margherita Verace
Buffalo mozzarella, fresh basil

\$20

Capricciosa
Fresh mozzarella, artichokes, mushrooms, black olives, ham, basil

\$22

Vongole
Chopped fresh clams, Italian parsley, garlic, olive oil

\$22

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.