

## IL PESCIVENDOLO

Our fresh caught seafood selections from the ocean

### BRACIOLE PESCE SPADA ALLA MESSINESE \$31

Grilled Swordfish filled With Fresh Herbs, Crispy Bread  
Crumbs / Orange Fennel Salad

### CODA DI ROSPO AL LIMONE \$29

Crispy Local Monkfish, Broccoli Rabe / Caper, Lemon, Butter

### SALMONE ALLA MOSTARDA \$32

Crispy Pan-Seared Salmon Filet, Champagne Mustard Sauce,  
Roasted Garlic Mashed Potatoes, Baby Carrots

### ZUPPA DI PESCE ALLA MESSINESE \$35/p

Fisherman's Soup / Clams, Langostines,  
Mussels, Octopus, Red Snapper



## IL MACELLAIO

Our most traditional meat/poultry from the butcher

### SCALOPPINE DI POLLO \$22

Sauteed Farm Chicken Breast, Prosciutto,  
Cremini Mushrooms, Mozzarella

### COSTOLA DIVITELLO \$42

(GRILLED OR MILANESE STYLE)

Grass Fed Veal Chop, Tomato Compote,  
Funghi Trifolati, Mushroom

### OSSOBUCO MILANESE \$36

Braised Veal Shank, Saffron Risotto

### TAGLIATA DI MANZO \$38

New York Strip, Grilled to Perfection,  
Broccoli Rabe, Parmesan Polenta



CREATIVE KITCHEN CUISINE OF CHEF MARCO BARRILA



# LA NOSTRA CUCINA

By Marco Barrila

INSATIABLE EATS PASTARIA & RESTAURANT

# IL RISTORANTE

## ANTIPASTI

Our most popular selections from famous antipasti bar

<b>VERDURA (3/5)</b> \$15/\$25	<b>GNOCCO FRITTO</b> \$22
Broccoli Rabe, Cauliflower Milanese, Mushroom Trifolati, Roasted Heirloom Carrots, Sicilan Eggplant Caponata Marinated Olives & Shaved Parmesan, Five Bean Salad, String Bean Salad, Sausage & Peppers, Vegetable Tart	Fried Hollow Dough, Buffalo Ricotta, Prosciutto Di Parma
<b>AFFETTATI MISTI</b> \$31	<b>CROSTONE DI ROBIOLA</b> \$16
Prosciutto Di Parma, Mortadella, Capocollo Suggested For Table. Add Cheese +\$8	<b>MELANZANA E POMODORO</b>
<b>PROSCIUTTO DI PARMA CON MOZZARELLA</b> \$24	Eggplant, Roasted Tomatoes, Robiola, Rustic Bread
Aged Prosciutto, Extra Virgin Olive Oil, Sea Salt	<b>TRIO DI POLPETTE</b> \$18
<b>FRITTO MISTO</b> \$25	Chicken, Short Ribs, House Sausage, Tomatoes, Parmigiano Reggiano, Crostino Toscano
Fried Calamari, Shrimp, Zucchini, Basil Aioli	



## INSALATE

<b>CESARE A MODO MIO</b> \$16
Grilled Baby Romaine, Portobello Mushrooms, Fresh Parmesan, Crostone Toscano / Signature Dressing
<b>BURRATA STRACCIATELLA</b> \$19
Panzanella Style, Grilled Tuscan Bread Cherry Heirloom Tomatoes, Basil Pesto, Tomato Vinaigrette
<b>INSALATINA DI PARMA</b> \$11
Baby Arugula, Parmigiano Reggiano, Balsamico

## IL CONTADINO

<b>MEDITERREAN VEGETABLE PLATE</b> \$24
Roasted Seasonal Vegetables, Mediterranean Couscous
<b>ROASTED EGGPLANTBOAT</b> \$22
Roasted Eggplant With Quinoa And Crispy Tofu, Basil Pomodoro



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

## IL PASTAIO

Our most loved creations from the pasta laboratory

<b>AGNOLOTTI SPINACH RAVIOLI</b> \$22	<b>LINGUINE VONGOLE</b> \$26
Thin Pasta Dough Enveloped With Spinach, Choice Of Mushroom Or Pomodoro Sauce	Elliptical Pasta, Local Clams, Garlic, White Wine Sauce
<b>FETTUCINI BOLOGNESE</b> \$20	<b>LOBSTER RAVIOLI</b> \$31
Flat, Thick Pasta With Meat Ragu And Vegetables	Thin Pasta Dough Pockets Filled With Lobster, Cachaca Sauce
<b>FUSILLI PESTO</b> \$20	<b>PAPPAREDELLE CON</b> \$22
Cylinder Shaped Pasta With Fresh Basil Sauce, Pecorino, Add Shrimp \$6	<b>SALSICCIA E BROCCOLI</b>
<b>LO SPAGHETTO AL POMODORO</b> \$18	Large, Very Broad Flat Pasta, Creamy Sausage
Spaghetti, Tomatoes, Fresh Basil, Sea Salt	<b>FETTUCINE ALLE COSTOLE BREVI</b> \$28
<b>PANSOTTI ALLA NORMA</b> \$19	Flat Thick Pasta, Short Rib Ragu, Tomatoes, Parmigiano Reggiano
Eggplant Filled Ravioli, Fresh Tomatoes, Basil	
<b>TAGLIATELLE MARE MONTE</b> \$26	
Long Spaghetti Like Ribbon Pasta With Mushroom And Shrimp	



## IL PIZZAIOLO MINI PALA

Our top demanded pizzas from the oven

<b>MARGHERITA VERACE</b> \$18
San Marzano Tomato Sauce, Buffalo Mozzarella, Fresh Basil
<b>CALABRESE</b> \$19
San Marzano Tomato Sauce, Fresh Mozzarella, Spicy Salami, Fresh Basil
<b>CAPRICCIOSA</b> \$21
San Marzano Tomato Sauce, Fresh Mozzarella, Mushrooms, Black Olives, Artichokes, Ham / Fresh Basil



<b>LA SPECIALITA</b>
<b>BUCATINI AMATRICIANA</b> \$24
Thick Spaghetti Like Pasta with Hole, Guanciale, Tomatoes, Red Pepper Flakes
<b>CASARECCI GHIOTTA</b> \$26
Spiral Shaped Pasta, Swordfish, Tomatoes, Capers, Onions, Green Olives, Raisins
<b>FRUTTI DI MARE ALLA FRA DIAVOLO</b> \$31
Black Squid Linguine, Local Squid, Gulf Shrimp, P.E.I. Mussels, Tomatoes, Peppercino