

★★★ LUNCH 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	\$26	Local Mussels white, red or fra diavolo style	\$18
Arancini Messinese 🍷 Meat ragu, mortadella, mozzarella, sweet peas	\$14	Bruschetta Duo / Mushroom & Tomato	\$14	Trio di Polpette Chicken, House sausage and Short ribs meatballs with trio of sauces: mushroom, fra diavolo and pomodoro. Served with crostino Toscano	\$22
Mozzarella in Carozza With Salad 🍷 Crispy crusted bread with melted mozzarella, pomodoro sauce	\$12	Crostone di Robiola Tuscan bread, roast tomatoes, robiola cheese	\$16	Prosciutto di Parma Con Mozzarella Aged prosciutto, extra virgin olive oil, sea salt.	\$26
		Gnocco Fritto Fried hollow dough, buffalo ricotta, prosciutto di parma	\$22		

INSALATE

OUR SEASONAL SALADS FROM LOCAL FARMS



Caesar Romaine, house croutons, shaved parmesan cheese, fresh anchovy dressing	\$16 \$26	Caprese Heirloom tomatoes, fresh mozzarella, basil	\$16 \$26	Giardiniera Mixed greens, seasonal vegetables, aged balsamic dressing	\$16 \$22	Roasted Beets Roasted beets, red onions, goat cheese puff, raspberry vinaigrette, Add Chicken \$8	\$16	Tuna Nicoise Seared tuna over seasonal greens with string beans, olives, potatoes, tomatoes, dijon vinaigrette	\$35
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Salumi Board
Prosciutto di parma, mortadella, capocollo caponata, stuffed peppers / for la famiglia. Add cheese +\$11
\$21 | \$32

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

ITALIAN PANINIS

WARM SANDWICHES ON ITALIAN BREAD

Caprese 🍷 Heirloom tomatoes, fresh mozzarella, basil	\$18	Melanzane Roasted eggplant, fresh mozzarella, tomatoes	\$18	Vitello Milanese Crispy veal cutlet, arugula, shaved parmesan, balsamic drizzle	\$20
Pollo Milanese 🍷 Crispy chicken cutlet, arugula, shaved parmesan, balsamic drizzle	\$18	Bistecca 🍷 Rib-eye steak filet, fresh mozzarella, tomatoes	\$20	Di Tonno Italian tuna, black olive tapanede, red onions, cucumbers	\$20
Petto di Pollo Alla Griglia Grilled chicken breast, mushrooms, fontina cheese	\$18			Verdure Roasted seasonal vegetables, sundried tomatoes, pesto	\$18

INSATIABLE BURGERS

SERVED ON HOUSE ROLL WITH SIGNATURE FRIES

Angus Beef Caramelized onions, sauteed mushrooms, mozzarella cheese, lettuce and tomato	\$25	Baby Bella Roasted portobello mushrooms with sauteed bell peppers, mozzarella cheese	\$22	Flounder Milanese Crispy local white fish filet with lettuce, tomato, house tartare sauce	\$24
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LA PASTARIA

OUR FRESH ARTISAN PASTAS & SIGNATURE SAUCES



Agnolotti Spinach Ravioli Choice of creamy mushroom or pomodoro sauce	\$21	Fettucini Bolognese 🍷 Traditional meat ragu	\$24	Asparagus & Shrimp Risotto Creamy vialone nano rice with parmesan cheese	\$34
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	\$18	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	\$24	Papardelle Costola Breve Ragu Braised short ribs, Borolo wine reduction, plum tomatoes	\$26	Fettucini Mare Monte Mattituck mushrooms and tiger shrimp	\$34
		Regional Pasta Tasting Chefs tasting with three courses includes two pastas	\$55	Frutti di Mare Alla Fra Diavolo Gulf shrimp, local squid, p.e.i mussels, tomatoes, peperoncino calabrese	\$29
		Optional Wine pairing	\$30		

LA PIZZA

INDIVIDUAL SIZE



Classica Margherita 🍷 San Marzano pomodoro sauce, mozzarella cheese, fresh basil	\$18	Calabrese Fresh mozzarella, spicy salami, fresh basil	\$20	Tartufina Bianca Buffalo ricotta, fresh mozzarella, mascarpone, shaved truffles	\$28
Margherita Verace Buffalo mozzarella, fresh basil	\$18	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.