

★★★ **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

**Bruschetta Duo / Mushroom & Tomato**  
**Gnocco Fritto**  
 Fried hollow dough, buffalo ricotta, prosciutto di parma

\$14

\$22

**Local Mussels**  
 white, red or fra diavolo style

\$18

**Polpette Signature Meatballs**  
 Served with crostino Toscano

\$22

**Arancini Messinese**

Meat ragu, mortadella, mozzarella, sweet peas

\$14

**Mozzarella in Carozza With Salad**  
 Crispy crusted bread with melted mozzarella, pomodoro sauce

\$12

**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

**Vegan Dish of the Day**  
 Chef's Daily inspiration  
 \$26

**ITALIAN PANINIS**  
 WARM SANDWICHES ON CIABATTA

**Caprese**  
 Heirloom tomatoes, fresh mozzarella, basil

\$18

**Pollo Milanese**  
 Crispy chicken cutlet, arugula, shaved parmesan, balsamic drizzle

\$18

**Petto di Pollo Alla Griglia**  
 Grilled chicken breast, mushrooms, fontina cheese

\$18

**Angus Beef**  
 Caramelized onions, sauteed mushrooms, mozzarella cheese,  
 lettuce and tomato

\$25

**Melanzane**  
 Roasted eggplant, fresh mozzarella, tomatoes

\$18

**Bistecca**  
 Rib-eye steak filet, fresh mozzarella, tomatoes

\$20

**Baby Bella**  
 Roasted portobello mushrooms with sauteed bell peppers,  
 mozzarella cheese

\$22

**Vitello Milanese**  
 Crispy veal cutlet, arugula, shaved parmesan, balsamic drizzle

\$20

**Di Tonno**  
 Italian tuna, black olive tapenade, red onions, cucumbers

\$20

**Verdure**  
 Roasted seasonal vegetables, sundried tomatoes, pesto

\$18

**Flounder Milanese**  
 Crispy local white fish filet with lettuce, tomato, house tartare sauce

\$24

**LA PASTARIA**  
 OUR FRESH ARTISAN PASTAS &  
 SIGNATURE SAUCES



**Agnolotti Spinach Ravioli**  
 Choice of creamy mushroom or pomodoro sauce

\$21

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

\$24

**Gnocchi Gorgonzola**  
 Handmade potato dumplings with gorgonzola sauce, toasted walnuts

\$24

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

\$18

**Paccheri Broccoli & Salsiccia**  
 Creamy broccoli and sausage

\$24

**Fettucini Bolognese**  
 Traditional meat ragu

\$24

**Pansotti Alla Norma**  
 Eggplant ravioli with tomato basil sauce

\$24

**Open Faced Lasagna**  
 Short rib meatballs and ragu, ricotta

\$28

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

\$24

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

\$26

**Trio of Pasta**  
 Selection of any three pastas above

\$36

**Mushroom & Shrimp Risotto**  
 Creamy vialone rice with parmesan cheese

\$34

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

\$32

**Linguine Vongole**  
 Local clams, garlic white wine sauce

\$29

**Lobster Ravioli**  
 Fresh poached lobster filling, cacacha sauce

\$38

**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

\$29

**LA PIZZA**  
 1/4 | HALF | FULL PALA



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

\$8 | \$16 | \$32

**Calabrese**  
 Fresh mozzarella, spicy salami, fresh basil

\$10 | \$18 | \$34

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

\$12 | \$20 | \$36

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

\$14 | \$22 | \$38

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.