



BARRILA CULINARY CONCEPTS

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



ANTIPASTO

SMALL BITES & SMALL PLATES

ANTIPASTO MISTO DI VERDURE \$21
Broccoli rabe, mushroom trifolati, sicilian eggplant caponata marinated olives & parmesan, five bean salad, string bean salad



ARANCINI MESSINESE \$8
Meat ragu, mortadella, mozzarella, sweet peas

BRUSCHETTA DUO / MUSHROOM & TOMATO \$12

MOZZARELLA & CAROZZA WITH SALAD \$14
Crispy crusted bread with melted mozzarella, pomodoro sauce

GIARDINIERA SALAD \$10
Mixed greens, seasonal vegetables, aged balsamic dressing

AFFETTATI MISTI \$31
Prosciutto di parma, mortadella, capocollo / for la famiglia. Add cheese +\$11

PROSCIUTTO DI PARMA CON MOZZARELLA \$24
Aged prosciutto, extra virgin olive oil, sea salt.

FRITTO MISTO \$20
Fried calamari, shrimp, zucchini, basil aoili

GNOCCHO FRITTO \$22
Fried hollow dough, buffalo ricotta, prosciutto di parma

CROSTONE DI ROBIOLA \$16
Tuscan bread, roast tomatoes, robiola cheese

TRIO DI POLPETTE \$15
Chicken, House sausage and Short ribs meatballs with trio of sauces: mushroom, fra diavolo and pomodoro. Served with crostino Toscano

IL MACELLAIO

OUR MOST TRADITIONAL MEAT AND POULTRY FROM THE BUTCHER

SCALOPINE DI POLLO \$28
Sautéed chicken breast with prosciutto, cremini mushrooms and mozzarella



COSTOLA DI VITELLO \$55
(Grilled or Milanese style)
Grass fed veal chop, tomato compote, funghi trifolati

OSSOBUCO MILANESE \$50
Braised veal shank, saffron risotto

TAGLIATA DI MANZO \$48
New York strip steak served with broccoli rabe and parmesan polenta

IL PESCIVENDOLO

OUR FRESH CAUGHT SEAFOOD SELECTIONS FROM THE OCEAN

BRACIOLE DI PESCE SPADA \$38
Grilled swordfish filled with fresh herbs, crispy bread crumbs with orange fennel salad



CODO ROSPO AL LIMONE \$38
Crispy local monkfish, broccoli rabe with capers, lemon, butter

CACCIUCCO \$48/p
*available for the table

Fisherman's soup with clams, langostines, mussels, octopus and red snapper

VEGAN ALTERNATIVE

MEDITERRANEAN COUSCOUS \$26
Organic grains with roasted seasonal vegetables

LA PASTARIA

FRESH ARTISAN PASTA & SIGNATURE SAUCES

BUCATINI AMATRICIANA \$24
Gnanciale, tomatoes, red pepper flakes

LO SPAGHETTO AL POMODORO \$18
San Marzano tomatoes, fresh basil, sea salt
Also available with butter, cheese or olive oil for kids



AGNOLOTTI SPINACH RAVIOLI \$21
Choice of mushroom or pomodoro sauce

FETTUCINI BOLOGNESE \$24
Traditional meat ragu

PACCHERI BROCCOLI & SALSICCIA \$24
Creamy broccoli and sausage

PANSOTTI ALLA NORMA \$24
Eggplant, fresh tomatoes, basil

PENNE PESTO \$24
Almond, basil, plum tomatoes, pecorino. Add shrimp \$6

FETTUCINI MARE MONTE \$31
Mattituck mushrooms and tiger shrimp

CASARECCI GHIOTTA \$34
Swordfish, tomatoes, capers, onions, green olives, raisins

FRUTTI DI MARE ALLA FRA DIAVOLO \$34
Gulf shrimp, local squid, p.e.i. mussels, tomatoes, pepperoncino

LINGUINE VONGOLE \$34
Local clams, garlic white wine sauce

PAPARDELLE COSTOLA BREVE RAGU \$26
Braised short ribs in tomato based ragu

LOBSTER RAVIOLI \$34
Fresh poached lobster filling, cacacha sauce

ASPARAGUS & SHRIMP RISOTTO \$32
Creamy vialone nano rice with parmesan cheese

GNOCCHI GORGONZOLA \$24
Handmade potato dumplings with gorgonzola sauce, toasted walnuts

OPEN FACED LASAGNA \$28
Short rib meatballs and ragu, ricotta

REGIONAL PASTA TASTING Chef selection of four \$75
OPTIONAL WINE PAIRING \$55

PIZZA ALLA PALA

INDIVIDUAL SICILIAN STYLE PIZZAS

CLASSICA \$16
San Marzano pomodoro sauce and mozzarella cheese

MARGHERITA VERACE \$16
Buffalo mozzarella, fresh basil

CALABRESE \$18
Fresh mozzarella, spicy salami, fresh basil

CAPRICCIOSA \$19
Fresh mozzarella, artichokes, mushrooms, black olives, ham, basil

TARTUFINA BIANCA \$24
Buffalo ricotta, fresh mozzarella, mascarpone, shaved truffles



DOLCE

LA DOLCE VITA

DECONSTRUCTED CANNOLI \$10
Crispy pastry shells with fresh ricotta cream

TIRAMISU \$10
Layers of espresso drenched ladyfingers separated by mascarpone cream and dusted with cocoa powder

PROFITEROLES \$10
Cream puff pastry balls filled with vanilla cream and coated in chocolate

FRUTTI DI BOSCO \$11
Cream filled pastry with sponge cake and seasonal berries

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.