

BARRILA PASTARIA

FAMILY STYLE MENU

ALL FULL PLATTERS SERVE 2-3 PEOPLE

ANTIPASTO

SMALL BITES & SMALL PLATES

	HALF / FULL
ANTIPASTO DELLA CASA (freddo) <i>Caponata, mushrooms, olives, formaggio, prosciutto</i>	21 / 35
FRITTO SICILIANO (caldo) <i>Mini arancini, panelle, potato croquettes, stuffed olives</i>	18 / 29
BAKED CLAMS	15 / 25
BLOOMING EGGPLANT <i>Whole eggplant Milanese style served with spicy pomodoro sauce</i>	26
MINI ARANCINI	8 / 20
PROSCIUITTO DI PARMA CON MOZZARELLA	24 / 36
CALAMARI FRITTI	18 / 26
ZUCCHINE FRITTE <i>Plain or arrabiata style</i>	12 / 20
LOCAL MUSSELS <i>Red, white or fra diavolo style</i>	18 / 27
SHRIMP SCAMPI	18 / 29
GNOCCO FRITTO	18 / 27
MOZZARELLA IN CAROZZA	14 / 24
MARCO'S MEATBALLS <i>Beef (spicy pomodoro sauce) or Chicken (mushroom sauce)</i>	15 / 25

INSALATE

OUR SEASONAL SALADS FROM LOCAL FARMS

	HALF / FULL
CAESAR	14 / 22
CAPRESE	15 / 24
GIARDINIERA	16 / 26

LA PASTARIA

OUR FRESH ARTISAN PASTAS & SIGNATURE SAUCES

	HALF / FULL
SPINACH RAVIOLI <i>Pomodoro or wild mushroom sauce</i>	20 / 32
BUCATINI AMATRICIANA	22 / 34
FETTUCINE ALFREDO	20 / 32
FETTUCINE BOLOGNESE	22 / 34
LASAGNA DELLA NONNA	26 / 38
PAPPARDELLE SUNDAY <i>Meatball, sausage and short rib ragu</i>	26 / 38
PENNE AL PESTO	20 / 32
RIGATONI PESTO WITH CHICKEN	26 / 42
LINGUINE PESTO WITH SHRIMP	30 / 46
LO SPAGHETTO AL POMODORO	16 / 26
SPAGHETTI & MEATBALLS	22 / 38
RIGATONI ALLA VODKA	18 / 34
FUSILLI PRIMAVERA	26 / 38
FRUTTI DI MARE <i>Red, white or fra diavolo</i>	28 / 46
LINGUINE VONGOLE <i>Red, white or fra diavolo</i>	26 / 38
PROSCIUITTO RAVIOLI <i>Wild mushroom sauce</i>	24 / 36
GNOCCHI DELLA CASA <i>Bolognese, gorgonzola, pesto or sorrentina</i>	24 / 36

IL MACELLAIO

OUR MOST TRADITIONAL MEAT AND POULTRY FROM THE BUTCHER

CHICKEN

	HALF / FULL
CHICKEN FRANCESE	20 / 32
CHICKEN PICCATTA	20 / 32
CHICKEN MARSALA	22 / 34
CHICKEN PARMIGIANA	20 / 32
————— 1/2 CHICKEN ON THE BONE —————	
CHICKEN CONTADINA	24 / 38
CHICKEN CACCIATORE	24 / 38
CHICKEN SCARPARELLO	26 / 41

VEAL

VEAL FRANCESE	22 / 36
VEAL PICCATTA	22 / 36
VEAL MARSALA	24 / 39
VEAL PARMIGIANA	24 / 39
VEAL SALTIMBOCCA	26 / 41

STEAK

BISTECCA DI MANZO	34 / 59
BISTECCA PIZZAIOLA	34 / 59

CONTORNI

SIDES <i>Asparagus, Broccoli, Broccoli Rabe, Spinach String Beans, Vegetable Melange</i>	9 / 15
PASTA <i>Butter, garlic & oil, pomodoro or plain</i>	9 / 15

IL PESCIVENDOLO

OUR FRESH CAUGHT SEAFOOD SELECTIONS FROM THE OCEAN

	HALF / FULL
FLOUNDER OREGANATA	25 / 41
ROASTED SALMON	26 / 41
SHRIMP FRANCESE	28 / 42
SHRIMP MARE CHIARO	28 / 42
MIXED GRILL <i>Salmon, shrimp, squid and vegetables</i>	24 / 38
ZUPPA DI PESCE	24 / 38

LA PIZZA

ALLA PALA

	INDIVIDUAL / HALF / FULL
	(serves 2-3) (serves 6-8)
CLASSICA MARGHERITA	20 / 25 / 38
CALABRESE	24 / 29 / 44
CAPRICCIOSA	22 / 31 / 46
DI VERDURE	22 / 29 / 44
PATATE E SALSICCIA	20 / 25 / 38
VONGOLE	24 / 31 / 46

MARCO'S PARTY PLANNER

Bring your group to Barrila Pastaria and let us do all the work. Ask about La Galleria, our private dining room.

Call 631.726.4444

Disclaimer: Barrila Pastaria Ristorante 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. There is a standard 4% fee for all credit card payments. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. ☞ Gluten free options upon request.