



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



- PROSCIUTTO DI PARMA CON MOZZARELLA** \$24
Aged prosciutto, extra virgin olive oil, sea salt
- FRITTO MISTO** \$20
Fried calamari, shrimp, zucchini, basil aioli
- GNOCCO 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

ITALIAN PANINIS

WARM SANDWICHES ON ITALIAN BREAD

- CAPRESE** 🍷 \$13
Heirloom tomatoes, fresh mozzarella, basil
- POLLO MILANESE** 🍷 \$16
Crispy chicken cutlet, arugula, shaved parmesan, balsamic drizzle
- PETTO DI POLLO ALLA GRIGLIA** \$15
Grilled chicken breast, mushrooms, fontina cheese
- MELANZANE** \$16
Roasted eggplant, fresh mozzarella, tomatoes
- BISTECCA** 🍷 \$18
Rib-eye steak filet, fresh mozzarella, tomatoes
- VITELLO MILANESE** \$18
Crispy veal cutlet, arugula, shaved parmesan, balsamic drizzle
- DI TONNO** \$18
Italian tuna, black olive tapanede, red onions, cucumbers
- VERDURE** \$16
Roasted seasonal vegetables, sundried tomatoes, pesto

EVERYDAY BRUNCH

SIGNATURE EGG DISHES SERVED WITH MOON DUSTED POTATOES

- EGGS ANY STYLE** \$16
Three farm eggs of choice with side of bacon or sausage and house toast
- CHEF'S EGG SCRAMBLE** \$16
Three farm eggs scrambled with caramelized onions and goat cheese. Add smoked salmon \$6
- EGGS BENEDICT**
Two poached eggs on housemade toast with hollandaise sauce. Spinach \$20, Canadian bacon \$24, Crab Cakes \$26, Smoked salmon \$28, Lobster \$32
- FRUTTI DI BOSCO PANCAKES** \$16
Scratch pancakes with bananas and blueberries, maple syrup and fresh whipped cream
- PANNETONE FRENCH TOAST** \$16
Italian sweet bread with seasonal berries and fresh whipped cream
- MEDITERRANEAN FRITTATA** \$18
Italian egg pie with broccoli, sausage and mozzarella cheese
- SICILIAN EGGS** \$14
Three eggs baked in pomodoro sauce with side of house toast
- HEALTHY TOAST** \$12
Smashed Avocado with roasted tomatoes \$12. Add house mozzarella \$2 or Smoked Salmon with cream cheese, red onions, tomato, capers \$22

LA PASTARIA

FRESH ARTISAN PASTA & SIGNATURE SAUCES

- BUCATINI AMATRICIANA** \$24
Guanciale, 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** 🍷 \$21
Traditional meat ragu
- PACCHERI BROCCOLI & SALSICCIA** \$24
Creamy broccoli and sausage
- PANSOTTI ALLA NORMA** \$24
Eggplant, fresh tomatoes, basil
- PENNE PESTO** 🍷 \$22
Almond, basil, plum tomatoes, pecorino. Add shrimp \$6
- FETTUCINI MARE MONTE** \$28
Mattituck mushrooms and tiger shrimp



- CASARECCI GHIOTTA** \$28
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** \$28
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** \$24
Short rib meatballs and ragu, ricotta
- VEGAN ALTERNATIVE**
- MEDITERRANEAN COUSCOUS** \$22
Organic grains with roasted seasonal vegetables

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** \$9
Layers of espresso drenched ladyfingers separated by mascarpone cream and dusted with cocoa powder
- PROFITEROLES** \$9
Cream puff pastry balls filled with vanilla cream and coated in chocolate
- FRUTTI DI BOSCO** \$10
Cream filled pastry with sponge cake and seasonal berries
- NUTELLA PANINI** \$12
Hazelnut chocolate and fresh strawberries

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.