

PIZZA PALA PIZZA BY THE POUND

MEAT AND VEGETABLE \$8.99 | SEAFOOD \$9.99

AL POMODORO

Fresh pomodoro and sicilian oregano

AL ROSEMARINO

White pizza, rosemary, extra virgin olive oil, sea salt

MARGHERITA VERACE

Tomato, mozzarella, fresh basil

PIZZA BIANCA

Extra virgin olive oil, sea salt

CALABRESE

Spicy salami, mozzarella, fresh basil

CAPRICCIOSA

Artichokes, mushrooms, black olives, ham, mozzarella, basil

TARTUFINA BIANCA

Buffalo ricotta, mozzarella, mascarpone, shaved truffles

NORMA

Eggplant, tomato sauce, grated ricotta, mozzarella, fresh basil

PATATE E SALSICCIA

Mozzarella, potatoes, sausage, rosemary

AL CRUDO

Uncooked ham, arugula, fresh tomatoes, mozzarella, parmesan

MESSINESE

Tuma cheese, anchovies, escarole, fresh tomatoes

SPECK & ZOLA

Speck, gorgonzola, mozzarella

PISTACCHIOSA

Mortadella, pistachio granules, mozzarella, bechemel

DI MARRE

Baby shrimp or smoked salmon, arugula, mozzarella, bechemel, Parmesan

LA SALUMERIA

Top selection of Italian cured meats and included cheeses.

Served with house-made artisan bread.

PLATE (INDIVIDUAL) \$18

BOARD (FOR THE TABLE) PER PERSON \$16

PASTARIA

Agnolotti (small, filled, folded), Bucatini (this spaghetti like pasta with hold), Fettucini (long, thick, flat), Cappellini (long, very thin, round), Casarecci (short, spiral shaped), Linguine (elliptical, wide spaghetti), Paccheri (large, tubular), Pappardelle (large, broad, flat), Penne (small, cylinder shaped), Ravioli (thin dumplings), Rigatoni (wide tubular shaped), Spaghetti (long, thin, solid), Pansotti (half moon triangular ravioli), Taglioline (navel shaped, stuffed), Tagliatelle (long, flat ribbons)

ALLA NORMA

Crispy eggplant, fresh tomatoes, ricotta salata, pansotti

\$22

BOLOGNESE

Tomato based meat ragu, garden vegetables, spaghetti

\$22

CON SARDE

Anchovies, onions, golden raisins, pine nuts, sardines, wild fennel, bucatini

\$24

COSTOLA BREVE RAGU

Braised short ribs & vegetable in tomato based ragu, fettucini

\$20

GHIOTTA

Capers, green olives, onions, raisins, tomatoes, swordfish, casarecci

\$26

GORGONZOLA

Gorgonzola dolce, parmesan, fettucini

\$20

NERO DI SEPPIA

Black squid & cuttlefish, tomato sauce, squid ink, linguine

\$26

PESTO TRAPANESE

Almond, basil, plum tomatoes, pecorino, fusilli

\$16

SALCICCIA E BROCCOLI

Broccoli & sausage in a creamy sauce, pappardelle

\$20

LO SPAGHETTI AL POMODORO

Spaghetti, tomatoes, fresh basil, sea salt, spaghetti

\$16

POLPETTINI & POMODORO SECCHI

Mini meatballs & sundried tomato sauce, penne

\$20

SPECIALITA!

FRUTTI DI MARE

Calamari, clams, mussels, shrimp / red, white or fra diavolo sauce, black squid linguine

\$29



BAR GASTRONOMICO
PANADERIA
PASTARIA
ROSTICCERIA



Our Address:

300, East Main Street Riverhead, NY 11901



Order Online:

Door Dash, Grub Hub, Uber Eats & Slice



Catering / Special Requests:

Call: 631 726 4444 (Restaurant) 631 377 3353 (Catering)
or Email: hello@insatiableeats.com

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INSATIABLE EATS

ANTIPASTI BAR (2) \$10.00 / (4) \$18.00 / (6) \$24.00

CALDI

Chef's daily section of warm antipasti vegetables such as: Asparagus, lemon vinaigrette and mint, Stuffed zucchini with homemade sausage, Vegetable and goat cheese tartlet, Brussel Sprout Gremolata, Sausage and peppers, Cauliflower milanese, Roasted eggplant caponata

FREDDI

Chef's daily selection of cold antipasti vegetables such as: Black bean and corn salad, Roasted heirloom carrots, Five bean salad, Marinated olives and shaved parmigiano, String bean salad, Housemade bocconcini, Mushroom trifolati, Broccoli rabe and aglio with Calabrian peperoncino, Roasted vegetable compote, Sicilian eggplant caponata

INSALATE

Chef's daily selection of Mediterranean style salads such as: Panzanella with heirloom tomatoes, basil and Tuscan bread, Chickpea and cucumber with red onions and tomatoes, Couscous with vegetables, raisins and olives, Farro with cucumbers, peppers, sundried tomatoes, Orzo with artichokes, lemons and olives

FRUTTI DI MARE (1) \$15 / (2) \$20 / (3) \$25

Grilled octopus salad with olives and potatoes, Scallop and shrimp salad, Stuffed shrimp with spinach and lemon sauce, Seafood salad, Tuna tartare

CLAMS OREGANATA (½ Doz) \$12 / (1 Doz) \$20

MUSSELS MARINARA 1 Pound - \$12

SPECIALITA! (2) \$8 / (4) \$15

Eggplant norma casarecci, Pannelle with buffalo ricotta, Short ribs & meatballs, Parmesan polenta with wild mushroom ragu

SEA SALSICCIA HAUTE DOGS \$18

Chef Barrila's signature house-made sausage dogs on brioche roll

Atlantic salmon with pickled onions and dill

Yellowfin tuna with crispy leeks

Mare misto with mixed shellfish and fennel slaw

PASTA

Baked gnocchi with basil pomodoro sauce
Lasagna with traditional ragu and short ribs meatballs

\$20

POLLO

Cacciatore with mushrooms, olives, tomatoes
Involtini with spinach and fontina cheese

\$22

PESCE

Flounder Milanese with lemon vinaigrette and capers
Poached salmon with champagne mustard sauce

\$28

ANTI-PASTI

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

ARANCINI MESSINESE

Meat ragu, mortadella, mozzarella, sweet peas

\$7

BRUSCHETTA DUO / MUSHROOM & TOMATO

MOZZARELLA & CAROZZA WITH SALAD

Crispy crusted bread with melted mozzarella, pomodoro sauce

\$12

\$14

GIARDINIERA SALAD

Mixed greens, seasonal vegetables, aged balsamic dressing

\$10

AFFETTATI MISTI

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

\$31

PROSCIUTTO DI PARMA CON MOZZARELLA

Aged prosciutto, extra virgin olive oil, sea salt.

\$24

FRITTO MISTO

Fried calamari, shrimp, zucchini, basil aioli

\$20

GNOCOCO FRITTO

Fried hollow dough, buffalo ricotta, prosciutto di parma

\$22

CROSTONE DI ROBIOLA

Tuscan bread, roast tomatoes, robiola cheese

\$16

TRIO DI POLPETTE

Chicken, House sausage and Short ribs meatballs with trio of sauces: mushroom, fra diavolo and pomodoro. Served with Crostone Toscano

\$15

ROSTICCERIA

ITALIAN TAKE-AWAY SMALL BITES AND SPECIALITES

ARANCINI MESSINESI

Saffron rice filled with meat ragu, sweet peas and pistachio mortadella

\$6

ARANCINI BIANCO

Saffron rice filled with bechamel and prosciutto cotto

\$7

MOZZARELLA IN CAROZZA BIANCA

Five cheese blend and bechamel.
Add prosciutto cotto with truffle \$7

\$6

PIZZETTE

Individual mini pizzas. Choose from: Margherita verace, Calabrese, Capricciosa, Tartufina bianca, Patate e salsiccia

\$8

CALZONE AL FORNO O FRITTO

Imported tuma cheese, anchovies, escarole, fresh tomatoes

\$8

PANINI

PANNETERIA-CRAFTED ITALIAN SANDWICHES

CAPRESE

Heirloom tomatoes, fresh mozzarella, basil

\$13

POLLO MILANESE

Crispy chicken cutlet, arugula, shaved parmesan, balsamic drizzle

\$16

PETITO DI POLLO ALLA GRIGLIA

Grilled chicken breast, mushrooms, fontina cheese

\$15

MELANZANE

Roasted eggplant, fresh mozzarella, tomatoes

\$16

BISTECCA

Ribeye steak filet, fresh mozzarella, tomatoes

\$18

MEDITERRANEAN TUNA

Imported tuna, red onion, tomatoes, black olives, capers, oregano

\$16

FUNGHI PORTOBELLO

Roasted mushrooms, gorgonzola cheese

\$16

VITELLO MILANESE

Crispy veal cutlet, arugula, shaved parmesan, balsamic drizzle

\$18

NUTELLA

Hazelnut chocolate, fresh strawberries

\$12