



The Oh So Delizioso **BUSINESS** of **FOOD**

Master Chef Marco Barrila has crafted an Italian menu full of specialitas! Find an abbondanza of fresh pastas, signature sauces and Mediterranean style main dishes that will “WOW” your guests. Chef Barrila and his culinary team has perfected the art of off-premise catering performing events and weddings since 2005. You can entertain with ease with selections from our drop-off menu packages, party trays and platters that can be set up right on your dining room table or in your conference room. With extensive experience in banqueting and full-service catering, our sleek service staff can accommodate up to 500 guests. Our event managers can assist with any or all of your planning including arranging for floral and rentals, music and entertainment and photography to make your experience truly complete. And, of course, Chef Barrila ensures excellent cuisine preparing dishes from all regions of Italy using the highest quality of ingredients. Whatever type of catering, our award-winning chef and his team are dedicated to going the extra mile to make the event planning process as seamless as possible. We are committed to providing outstanding service and signature menu items to ensure lasting memories of your special event for years to come.

**“Life is a combination
of magic and pasta”**

_____ *Federico Fellini*

Contact us at:
631.377.3353

Visit us online at:
BARRILASPASTARIA.COM



ITALIAN MENU

| ANTIPASTI |

ANTIPASTI MISTO

bocconcini, cured meats, olives, tomatoes

ARANCINI MESSINESI

saffron rice balls, meat ragu

ARANCINI FORMAGGIO

saffron rice balls, bechamel, mozzarella

BAKED CLAMS OREGANATA

TRIO OF BRUSCHETTA

mushroom, tomato, chicken mousse pate

BURRATA

fresh mozzarella, heirloom tomatoes

CALAMARI FRITTI

fried calamari, pomodoro sauce

CALAMARI FRITTI ARRABBIATA

fried calamari, spicy pomodoro sauce

EGGPLANT ROLLATINI

roasted tomatoes, mozzarella

FRITTO MISTO

fried calamari, shrimp, basil aioli

GRIGLIATA MISTA

grilled calamari and shrimp

GRILLED OCTOPUS

fresh herbs Mediterranean marinade

GNOCCO FRITTO

fluffy fried dough bites, bufala mozzarella, prosciutto

MOZZARELLA IN CAROZZA

fried mozzarella cheese sandwich, side of pomodoro sauce

STEAMED MUSSELS

red, white or fra diavolo style

POTATO CROQUETTES

crispy mashed potatoes bites, gorgonzola cheese

POLPETTE DI MARCO

chicken, sausage or short ribs meatballs

STUFFED MUSHROOMS

roasted and stuffed with herb bread crumbs, mushrooms

SALUMI BOARD

Italian cured meats, imported cheese

| CICHETTI |

A Chef Select Sampling of Italian Appetizers

Arancini Con Carne | Arancini Mozzarella | Duo of Bruschetta with Mushrooms & Tomato | Marinated Artichokes, Olives & Mushrooms | Assorted Miniature Pizzettes | Mozzarella & Carrozza with Pomodoro Sauce | Potato Croquettes, Gorgonzola | Mini Chicken or Sausage Meatballs with Fra Diavolo or Pomodoro Sauce | Roasted & Stuffed Mushrooms

| INSALATE |

Our Farm-to-Fork Fresh Signature Salads

ARUGULA & MUSHROOM baby arugula, farm mushrooms, shaved parmesan cheese, creamy balsamic dressing

CLASSIC CAESAR romaine, parmesan, house croutons fresh anchovy dressing

GIARDINIERA organic greens, seasonal vegetables, creamy balsamic dressing

TRI-COLOR arugula, endive, raddiccio, tomatoes, creamy balsamic dressing

PANZANELLA Tuscan bread, tomatoes, basil

HEIRLOOM CAPRESE Fresh mozzarella, tomato, basil

ROASTED BEET seasonal greens, goat cheese, balsamic dressing

MIXED SEAFOOD calamari, octopus, scallops, shrimp, citrus vinaigrette

| PASTA |

Pick Your Fresh Pasta & Pick Your Signature Sauce

BUCATINI thin spaghetti like pasta with hole

CASARECCI short narrow twisted pasta

FETTUCCHINE flat, thick pasta

FUSILLI corkscrew pasta

LINGUINE long flat thin pasta

PACCHERI large, flat, broad pasta

PENNE short cylinder shaped pasta

RIGATONI tubular shaped pasta

SPAGHETTI long thin pasta

TAGLIATELLE long, spaghetti like ribbon pasta

GNOCCHI handmade potato dumplings

RAVIOLI thin pasta dough pockets with fillings

BOLOGNESE meat ragu

BROCCOLI garlic and oil

BROCCOLI E SALCICCIA garlic and oil

CON SARDE anchovies, onions, raisins, tomatoes, swordfish

COSTOLA BREVE braised short ribs

ALLA NORMA roasted eggplant, basil tomato sauce

ALLA VODKA creamy roasted tomato sauce

AMATRICIANA guanciale, tomato, red pepper flakes

GHIOTTA gorgonzola dolce, cream, parsley

GORGONZOLA imported gorgonzola, cream, parsley

PESTO basil, garlic cloves, pine nuts, parmesan cheese

PESTO TRAPANESE almond, basil, plum tomatoes, pecorino cheese

NERO DI SEPPIA black squid and cuttlefish, tomato sauce

FRUTTI DI MARE calamari, clams, mussels, shrimp

POMODORO basil tomato sauce

POLPETTINE & POMODORO meatballs, tomato sauce

PRIMAVERA roasted seasonal vegetables, tomato

| CONTORNI |

GRILLED ASPARAGUS

SAUTÉED SPINACH

SAUTÉED BROCCOLI

SAUTEED BROCCOLI RABE

ESCAROLE & BEANS

ROASTED STRING BEANS

ROASTED CAULIFLOWER

ROASTED POTATOES

MASHED POTATOES

TRUFFLE FRIES

SIGNATURE MEATBALLS



ITALIAN MENU

| CARNE |

ITALIAN SAUSAGE & PEPPERS

ROASTED PORK LOIN
mushroom sauce

PRIME NEW YORK STRIP
fresh herb marinade

PRIME RIB-EYE
fresh herb marinade

ROASTED RACK OF LAMB

BRAISED SHORT RIBS

VEAL CHOP
grilled or milanese

| GAMBERI |

FRA DIAVOLO
spicy pomodoro sauce

FRANCESE
lemon, butter, white wine sauce

SCAMPI OR OREGANATA
herb bread crumbs, white wine sauce

MARE CHIARO
tomato, white wine sauce

MARINARA
basil pomodoro sauce

PARMIGIANA
mozzarella, tomatoes

| PESCE |

FILET OF SOLE OREGANATA
lemon fresh herbs, parmesan, buerre blanc sauce

GRILLED SALMON
champagne mustard sauce

RED SNAPPER MARE CHIARO
tomato, white wine sauce

| SPECIALTIES |

BRACIOLE
beef, chicken, veal (herb bread crumbs)

BRACIOLE DI PESCE SPADA
swordfish (herb bread crumbs)

SICILIAN LASAGNA
mini meatballs, mozzarella, tomato sauce, bechamel

VEGETABLE LASAGNA
roasted seasonal vegetables, mozzarella, tomato sauce, bechamel

CHICKEN OR VEAL CANNELONI
wild mushroom sauce

| DOLCE |

Italian Inspired Desserts or Sweets

Chocolate Mousse Cake	Gelato or Sorbet
Lemon Mascarpone Mousse Cake	Assorted Miniature Pastries
Frutti Di Bosco (fruit custard)	Italian Specialty Cookies
Torta Della Nonna (lemon)	Sicilian Cannolis
White or Dark Profiteroles	Strawberry Tiramisu
Wild berry napoleon	Traditional tiramisu

| SECONDI |

CHICKEN

VEAL

FRANCESE
lemon beurre blanc sauce

MARSALA
mushrooms, marsala wine reduction

PALLIARD
fresh herb marinade

PARMIGIANA
mozzarella, pomodoro sauce

PICCATA
lemon, white wine, capers

SCARPARELLO
sausage, onions, peppers, tomatoes

SORRENTINO
eggplant, prosciutto, mozzarella, marsala

| VEGAN & VEGETARIAN ENTREES |

PASTA PRIMAVERA
gluten free on request

EGGPLANT PARMIGIANA
layered with mozzarella, pomodoro sauce

EGGPLANT ROLLATINE
rolled and filled with mozzarella, pomodoro sauce

ROASTED EGGPLANT BOAT
filled with Mediterranean Couscous

ROASTED SEASONAL VEGETABLE
grain of day

| IMPORTED CHEESE BOARDS |

Chef's Selection of Imported Cheese with Fresh Fruit & Berries

Bufala, Caccio Tartufo, Gorgonzola, Parmesan, Pecorino, Provolone

Stracchino, Goat Cheese and Ricotta Salata

Fig Spread, Honey, Membrillo

Garnished with Nuts, Dried Fruit, Flat Breads and Crackers

Assorted Berries, Cantaloupe, Honeydew Melon, Golden

Pineapple, Seedless Red Grapes

| SPECIALTY CHARCUTERIE BOARDS |

Chef Selection of Italian Cured Meats, Imported Cheese

Brasaola, Cacciatorino, Finocchietta, Mortadella, Porketta,

Prosciutto Di Parma, Soppresata, Speck

Grissini Bread Sticks or Warm Bread Basket,

Extra Virgin Olive Oil, Whipped Butter



ITALIAN MENU

| THE ULTIMATE SEAFOOD APPETIZER BOX |

SNOW CRAB CLAWS with drawn butter
JUMBO SHRIMP COCKTAIL with cocktail sauce
BLUE POINTE OYSTERS & LITTLENECK CLAMS on 1/2 Shell
MINI MAINE LOBSTER ROLLS
PARMESAN CRUSTED CRAB DIP & SMOKED SALMON DIP
YELLOWFIN TUNA TARTARE citrus cured

Served with artisan crackers and crostini

| THE ORIGINAL SEAFOOD BOX |

MINI MAINE LOBSTER ROLLS citrus mayo or olive oil, fresh lemons
POACHED SALMON dill sauce
MEDITERRANEAN COUSCOUS vegetables
ROASTED SEASONAL VEGETABLES
JUMBO SHRIMP COCKTAIL with cocktail sauce
PARMESAN CRUSTED CRAB DIP & SMOKED SALMON DIP

Served with artisan crackers and crostini

| INTERACTIVE STATIONS |

Beautifully Presented | Guest Grazing

| MEDITERRANEAN |

Roasted & Zucchini, Eggplant, Squash, Fennel, Red Peppers, Feta Cheese, Chickpea Hummus, Dolmas & Tabouleh

Served with Assorted Flatbreads and Pita Breads

| TUSCAN |

Marinated Artichokes, Olives, Mushrooms
Fresh Bocconcini, Tomato, Fresh Basil, Balsamic
Cannellini Bean Salad with Lemon, Herbs
Tomatoes Eggplant Caponata
Tomato Bruschetta with Red Onion, Olive Oil, Herbs
Stuffed Peppers in Extra Virgin Olive Oil

Served with Assorted Focaccia Breads

| RAW BAR |

Served on Crushed Ice Display or Passed on Platters for "Roaming Raw Bar" with fresh lemons, cocktail and mignonette sauce and fresh seaweed

BLUE POINTE OYSTERS ON THE 1/2 SHELL

LITTLENECK CLAMS

LOCAL MUSSELS

JUMBO SHRIMP

KING CRAB CLAWS

SNOW CRAB CLAWS

CEVICHE SHOOTERS

Local Fluke, Octopus, Scallops, Shrimp, Squid.

**Vegetarian on request*

| LIVE CHEF STATIONS |

Interactive Stations | Prepared by a Chef

| CARVING |

BONE-IN FRESH HAM

Pineapple Chutney

PORK LOIN

Apple Compote, Roasted Fennel

FREE-RANGE TURKEY

Cranberry Relish, Candied Yams

CORNED BEEF

Grain Mustard, Rye Bread, Sauerkraut

TOP ROUND ROAST BEEF

Horseradish Sauce

WHOLE WILD SALMON

Cucumber Salad with Green Goddess Dressing

Served with Palm Rolls

| PASTA |

Fresh Pasta / Choice of Any Two

Pasta Sauces / Choice of Three Signature

Served with Warm House Bread or Rolls

| PARMESAN WHEEL |

Below are a few popular selections.
Choose any type of pasta that you like.

ALLA VODKA

BOLOGNESE

CARBONARA

CACIO E PEPE

PRIMAVERA

| PIZZA ALLA PALA |

Authentic Sicilian style pizza

CLASSICA

fresh mozzarella, tomato basil

CALABRESE

Italian peperoni

CAPRICCIOSA

Artichokes, mushrooms, olives, ham, mozzarella

WHITE TRUFFLE

fresh mozzarella and ricotta cheese, truffles, truffle oil

