



# Barbara Caffè



ITALIANA CUCINA

## DINNER

### APPETIZERS

- MUSSELS ALLA BARBARA..... 16  
Fresh P.E.I. Mussels Steamed With  
Garlic, Fresh Tomatoes and White Wine
- CALAMARI.....15  
Crispy Fried  
Cocktail Sauce /Chili Sauce/ Fresh Lemons
- GRILLED CALAMARI.....19  
Grilled with tomato Concasse /  
Basil / Black Calamata Olives/ Served  
on Crostini
- SEAFOOD PLATTER FOR TWO..... 28  
Featuring Shrimp / Calamari / Scallops /  
Clam Strips Lightly Fried
- SHRIMP COCKTAILS.....16  
Jumbo Shrimp With House Cocktail Sauce
- POLENTA WITH MUSHROOMS.....18  
Polenta With a Medley Of  
Mushrooms Topped with  
Gorgonza Cheese Sauce
- GARLIC & CHILI SHRIMP.....22  
Fresh Chopped Tomatoes In a Spicy,  
Garlic White Wine Sauce
- FRIED HAVARTI..... 15  
Our Favorite Havarti Cheese and Jalapeno  
Stuffed Agnolotti Served With Our  
Homemade Sour Cream and Herb Dip
- BRUSCHETTA.....8  
Fresh Chopped Tomato, Garlic and Basil  
Add Mozzarella Cheese.....1
- ANTIPASTO BARBARA  
Min 2 People Per person. 12  
Italian Cured Meats, Cheese, Tomato  
Bocconcini, Olives, and Marinated  
Vegetables.  
pcs Bruschetta

### SALADS

- CAESAR SALAD.....10  
Romaine Lettuce Tossed in Classic  
Caesar Dressing With Toasted Fresh  
Croutons, Bacon and Parmigiano
- GRILLED VEGETABLE SALAD..... 15  
Mixed Greens Topped With Warm  
Grilled Vegetables, Roasted Tomatoes  
and Goat Cheese, Tossed With Balsamic  
and Sundried Tomato Dressing
- GREEK SALAD.....12  
Romaine Lettuce With Tomatoes,  
Red Onions, Calamata Olives,  
Cucumbers and Crumbled Feta  
In an Oregano and Red Wine  
Vinegar Dressing
- HOUSE SALAD..... 9  
Mixed Greens With Homemade  
Balsamic and Extra Virgin Olive Oil  
Dressing
- CAPRESE SALAD.....16  
Ripe Large Tomato With Fresh Buffalo  
Mozzarella Cheese Imported From Italy
- BOCCONCINI AND POMODORO.....14  
Ripe Tomato Slices With Bocconcini  
Cheese, Fresh Basil, Extra Virgin  
Olive Oil and a Drizzle Of Balsamic

### SOUPS

#### HOUSE MADE DAILY

- STRACCIATELLA..... 8  
Homemade Chicken Broth With Egg and  
Parmigiano Cheese Drop
- FRENCH ONION SOUP.....10
- CHEF'S SOUP OF THE DAY.....10

### PIZZA

OUR PIZZA ARE THIN CRUST  
HAVE A TOMATO SAUCE BASE  
SPRINKLED WITH SHREDDED  
MOZZARELLA CHEESE

- GIARDINO..... 19  
Tomato Sauce, Mozzarella, a Mix of  
Grilled Vegetables Topped with  
Goat Cheese
- MARGARITA.....18  
Tomato Sauce, Mozzarella, Fresh  
Tomato Slices Topped with  
Bocconcini Cheese
- RUSTICA.....19  
Tomato Sauce, Mozzarella,  
Prosciutto, Artichokes, Black Olives,  
Mushrooms
- AMERICANA..... 20  
Tomato Sauce, Mozzarella,  
Pepperoni
- PICANTE (SPICY)..... 19  
Tomato Sauce, Mozzarella,  
Italian Cacciatore Sausage and our  
In-House Peperoncino
- SALSICCIA.....19  
Tomato Sauce, Mozzarella,  
Sausage, Peppers, Red Onion,  
Green Olives

### CHILDREN'S MENU

- PENNE WITH TOMATO SAUCE..... 8
- SPAGHETTI BOLOGNESE..... 10
- PENNE ALFREDO ..... 10
- PENNE WITH BUTTER..... 7
- CHICKEN FINGERS AND FRIES..... 12
- CHEESE PIZZA.....15

**\*\*Please advise your server of any food allergies\*\***



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### PASTA & RISOTTO

- SPAGHETTI AND MEATBALLS.....18
- SPAGHETTI CARBONARA.....20  
The Classic, Egg, Bacon and Parmigiano
- PENNE A LA VODKA.....20  
Smoked Pancetta Bacon, Green Peppercorns, Fresh Tomatoes, Cream and a Shot of Vodka
- SPAGHETTI ALIO E OLIO.....18  
Garlic, Chili, Extra Virgin Olive Oil and Mushrooms Topped With Parmigiano
- HOMEMADE CHEESE RAVIOLI.....18  
with Alfredo Sauce or Tomato Basil Sauce
- PENNE ARRABIATA.....20  
Spicy Fresh Tomato Cacciatore Sausage and Red Peppers
- RIGATONI BOLOGNESE.....18  
Served With a Rich Minced Meat Sauce
- LINGUINE VONGOLE.....26  
Baby Clams, Tossed with Fresh Tomatoes in White Wine Sauce
- RISOTTO OF THE DAY.....22

### GNOCCHI

- Our Gnocchi are made in house
- With Bolognese Sauce.....22
- With Alfredo Sauce.....20
- With Tomato Basil.....18

### MEAT ENTREES

- VITELLO AI FERRI.....26  
Grilled Veal Served With Green Salad And Vegetables
- GRILLED CHICKEN.....22  
8oz Marinated Chicken Breast, served With Green Salad and Sautéed Vegetables
- RIB EYE STEAK.....36  
8oz Grilled Rib Steak Served With Rosemary Roasted Potatoes and Vegetables  
Add Breaded Butterfly Shrimp.....6
- ANGUS STEAK .....40  
10oz Black Angus New York Strip Steak BBQ. Served with Rosemary Roasted Potatoes and Vegetables
- LAMB CHOPS.....36  
BBQ Lamb Chops Served with Garlic Mashed Potatoes and Vegetables
- VEAL OR CHICKEN PARMIGIANA.....24  
Breaded Veal or Chicken in Tomato Sauce, Topped with Mozzarella and Parmigiano Cheese Served with Side Order of Pasta
- BISTECCA AI FUNGI.....38  
8oz Rib-Eye Steak in a Peppercorn, Brandy and Mushroom Sauce Served with Mashed potatoes and Vegetables
- ROASTED RABBIT.....30  
Slow Cooked and Served with Roasted Potatoes and Vegetables

### FISH

- GRILLED SALMON.....28  
Salmon Freshly Grilled with White Wine, Lemon and Mediterranean Spices, Served with Rice Pilaf and Vegetables
- CATCH OF THE DAY.....(MARKET PRICE)
- BUTTERFLY BREADED SHRIMP.....22  
Served with Salad and Vegetables

### SIDES

- MASHED POTATOES.....7
- RAPINI.....9
- SAUTEED MUSHROOMS.....9
- FRIES.....5
- 4oz CHICKEN.....6
- EXTRA SAUCE.....5
- RICE PILAF .....6
- SIDE OF MEATBALLS.....6

**\*\*ALL PRICES DO NOT  
INCLUDE SALES TAX\*\*  
\*\*CATERING AVAILABLE\*\***

**Parties of 8 or more will be charged an automatic gratuity of 18%  
Separate bills will also be charged and automatic gratuity of 18%**