

# BARRA ROSSA

RISTORANTE • WINE BAR • PIZZERIA

## APPETIZERS

|  |    |
|--|----|
| <b>ZUPPA DEL MINESTRONE</b> GF   | 6  |
| Local Vegetables, Beans, Pasta in a Light Tomato Broth   |    |
| <b>MIXED OLIVES</b>  | 7  |
| Cerignola, Gaeta, Picholine, Castelvetro   |    |
| <b>CALAMARI</b>  | 13 |
| Crispy Fried, Sliced Banana Peppers, Roasted Garlic Aioli, Spicy Marinara                          |    |
| <b>ARANCINI</b>  | 9  |
| Classic Fried Risotto, Sun-Dried Tomatoes, Provolone, Fresh Basil, Marinara Sauce                  |    |
| <b>BRAISED MEATBALLS</b>   | 10 |
| Crostini, Fresh Ricotta, Marinara Sauce  |    |
| SUBSTITUTE VEGAN MEATBALLS - \$4   |    |
| <b>MOZZARELLA FRITTA</b>   | 10 |
| Fried Smoked Mozzarella, Spicy Marinara Sauce  |    |
| <b>SEARED GARLIC SHRIMP</b> GF   | 12 |
| Fresh Tomatoes, Garlic, Lemon, and Chablis with Crostinis  |    |
| <b>FRIED RAVIOLI</b>   | 10 |
| Ricotta Ravioli Fried to a Golden Brown Served with Marinara Sauce                                 |    |
| <b>BRUSCHETTA</b>  | 10 |
| Diced Tomatoes, Garlic, Basil, Extra Virgin Olive Oil, Aged Balsamic, Toasted Crustinis            |    |
| <b>BARRA FLATBREAD</b>   | 12 |
| Truffle Arugula, Gorgonzola, Mozzarella, Prosciutto, Aged Balsamic                                 |    |
| SUBSTITUTE VEGAN MEATBALLS - \$4   |    |
| <b>SPINACH AND ARTICHOKE DIP</b>   | 12 |
| Fresh Sautéed Spinach, Artichoke Hearts, Asiago, Parmigiano Reggiano, Mozzarella, Cream, Crustinis |    |
| <b>ROASTED RED PEPPERS</b>   | 12 |
| Bed of Romaine, Marinated Roasted Red Peppers, Balsamic Vinegar, Aged Prima Donna                  |    |

## HANDHELDS

|   |    |
|---|----|
| <b>GRILLED CHICKEN PANINI</b>   | 12 |
| Grilled Chicken, Fresh Mozzarella, Prosciutto & Basil Pesto                                   |    |
| <b>PORTOBELLO PANINI</b>  | 11 |
| Grilled Portobello Mushrooms, Roasted Peppers, Olive Pesto, Mixed Greens & Fresh Mozzarella   |    |
| <b>CHICKEN PARMESAN</b>   | 12 |
| Crispy Chicken, Marinara & Fresh Mozzarella   |    |
| <b>MEATBALL PARMESAN</b>  | 12 |
| Home-Made Meatballs, Marinara & Fresh Ricotta   |    |
| <b>EGGPLANT PARMESAN</b>  | 10 |
| Breaded & Lightly Fried, Marinara & Fresh Mozzarella  |    |
| <b>MOZZARELLA BURGER</b>  | 14 |
| Fresh Mozzarella, Bacon, Sautéed Spinach, Tomato, Lettuce, Marinara, Brioche Bun              |    |
| <b>PIZZA BURGER</b>   | 12 |
| Char-Grilled, Fresh Mozzarella, Roasted Garlic, Marinara Sauce, Grilled Brioche Bun           |    |
| <b>BARRA "B" BURGER</b>   | 12 |
| Bacon, Bleu Cheese, BBQ sauce, Broche Bun   |    |
| <b>CIABATTA-BING</b>  | 12 |
| Chicken Cutlet, Sautéed Spinach, Sundried Tomatoes, Basil Pesto, Mozzarella, Grilled Ciabatta |    |

## PASTA

|   |    |
|---|----|
| <b>PENNE ALLA VODKA</b>   | 16 |
| Sun-Dried Tomatoes, Basil, Vodka Cream  |    |
| <b>LINGUINI CARBONARA</b>   | 19 |
| Smoked Bacon, Cream, Parmesan, Finished with Egg Yolk                                       |    |
| <b>PENNE PRIMAVERA</b>  | 16 |
| Garden Vegetables, Garlic, Shallots, White Wine, Extra Virgin Olive Oil                     |    |
| <b>BAKED GNOCCHI</b>  | 17 |
| Mozzarella, Marinara, Fresh Basil   |    |
| <b>PENNE CAPRESE</b>  | 16 |
| Fresh Mozzarella, Cherry Tomatoes, Roasted Garlic, Basil, Parmigiano Reggiano, Aged Balsami |    |
| <b>RAVIOLI DELLA NONNA</b>  | 18 |
| Ricotta Cheese Ravioli, Bacon, Spinach, Blush Vodka Sauce                                   |    |
| <b>SPAGHETTI &amp; MEATBALLS</b>  | 17 |
| Tomato Marinara, Parmigiano-Reggiano  |    |
| SUBSTITUTE VEGAN MEATBALLS - \$4  |    |

## SIDES

|  |
|--|
| <b>PARMESAN TRUFFLE FRIES</b> \$6 // <b>MAC &amp; CHEESE</b> \$6 |
| <b>BALSAMIC-GLAZED ASPARAGUS</b> \$6 // <b>GARLIC BREAD</b> \$6  |
| <b>SAUTÉED SPINACH</b> \$6 // <b>WILD MUSHROOMS</b> \$6          |

## SALADS

|   |    |
|---|----|
| <b>CAESAR</b> GF  | 9  |
| A Classic Caesar, Focaccia Croutons, Parmigiano-Reggiano  |    |
| <b>CAPRESE</b> GF   | 9  |
| Fresh Mozzarella, Tomatoes, Basil, Extra Virgin Olive Oil, Aged Balsamic                          |    |
| <b>PEAR</b> GF  | 10 |
| Sliced Pears, Baby Arugula, Gorgonzola Cheese, Candied Walnuts, House Vinaigrette                 |    |
| <b>SPICY SHRIMP SALAD</b> GF  | 17 |
| Spicy Seared Jumbo Shrimp, Fennel, Grape Tomatoes, Baby Arugula, Lemon Olive Oil Dressing         |    |
| <b>RASPBERRY CHICKEN</b> GF   | 14 |
| Mixed Greens, Craisins, Bacon, Cucumber, Bleu Cheese, Raspberry Vinaigrette                       |    |
| <b>GRILLED SALMON</b> GF  | 18 |
| Grilled Atlantic Salmon, Spinach, Artichokes, Roasted Peppers, Herbed Croutons, House Vinaigrette |    |
| <b>ADD A PROTEIN TO YOUR SALAD - CHICKEN 5 // SALMON 8 // SHRIMP 9</b>                            |    |

## WOOD-FIRED PIZZAS

|   |    |
|---|----|
| <b>MARGHERITA</b>   | 15 |
| San Marzano Crushed Tomatoes, Basil, Fresh Mozzarella, Marinara                         |    |
| <b>VESUVIO</b>  | 14 |
| Sliced Hot Peppers, Long Hot Pepper Pesto, Marinara                                     |    |
| <b>PUCILLO</b>  | 15 |
| Smoked Mozzarella, Prosciutto, Fresh Arugula, Marinara                                  |    |
| <b>PEAR &amp; BLEU</b>  | 16 |
| Gorgonzola Dolce, Freshly Sliced Pears, House-Made Fig Glaze                            |    |
| <b>LOCAL VEGGIE</b>   | 15 |
| Broccoli, Spinach, Tomatoes, Olives, Mozzarella   |    |
| <b>MUSHROOM</b>   | 15 |
| Cremeni Mushroom, Truffle Oil   |    |
| <b>PHILLY DILLY</b>   | 14 |
| Mozzarella, Asiago Cheese, Fresh Garlic, Dill Pickles, House-Made Garlic Parmesan Sauce |    |
| <b>FICHETTO</b>   | 15 |
| Roasted Garlic, Artichokes, Olives, Diced Tomatoes, Prosciutto                          |    |
| <b>BUFFALO CHICKEN</b>  | 15 |
| Grilled Chicken, Mozzarella, Blue Cheese crumbles, Hot Sauce                            |    |
| <b>BBQ CHICKEN</b>  | 15 |
| Grilled Chicken, Mozzarella, Asiago, Bacon, BBQ Sauce                                   |    |
| <b>FRU FRU</b>  | 15 |
| Grilled Chicken, Basil Pesto, Roasted Peppers, Fresh Mozzarella                         |    |
| <b>SPECIAL RED</b>  | 16 |
| Sausage, Meatballs, Pepperoni, Diced Tomato, Mozzarella, Marinara                       |    |
| <b>FOUR CHEESE</b>  | 14 |
| Asiago, Gorgonzola, Mozzarella, Ricotta   |    |
| <b>TRADITIONAL</b>  | 10 |
| Mozzarella, Marinara  |    |
| <b>ADD PEPPERONI, SAUSAGE, BROCCOLI, MUSHROOMS \$2 // ADD GRILLED CHICKEN \$5</b>       |    |
| <b>SUBSTITUTE GLUTEN-FREE DOUGH - \$2</b>   |    |

## ENTRÉES

|   |    |
|---|----|
| <b>CHICKEN PARMESAN</b>   | 19 |
| Marinara, Fettucini Alfredo   |    |
| <b>CHICKEN ABRUZZI</b>  | 20 |
| Wild Mushrooms, Sun-Dried Tomatoes, Asparagus, Mozzarella, Spaghetti, Sherry Tomato Cream Sauce |    |
| <b>EGGPLANT PARMESAN</b>  | 17 |
| Breaded & Fried Eggplant, Fresh Mozzarella, Ricotta, Marinara Sauce                             |    |
| <b>SHRIMP SCAMPI</b>  | 22 |
| Jumbo Shrimp, Lemon garlic Olive Oil, Fresh Tomatoes over Linguini                              |    |
| <b>GRILLED SALMON PUTTANESCA</b>  | 24 |
| Served over Linguini with Tomato, Olives, Capers, Garlic  |    |
| <b>TORTELLINI CON CARNE</b>   | 18 |
| Beef-Stuffed Tortellini, Basil Pesto, Garlic, Basil, Parmesan                                   |    |
| <b>BAKED ZITI SICILIAN</b>  | 18 |
| Alfredo, Sausage, Ricotta, and Mozzarella (Available Red or White)                              |    |
| <b>BLACKENED CHICKEN ALFREDO</b>  | 18 |
| Grilled Cajun Chicken Breast, Creamy Fettuccini Alfredo   |    |
| <b>CHICKEN PICCATA</b>  | 18 |
| Capers, Artichokes, Roasted Garlic, White Wine, Lemon, Linguini                                 |    |
| <b>CHICKEN SALTIMBOCCA</b>  | 18 |
| Spinach, Prosciutto, Roasted Garlic, White Wine, Mozzarella Cheese, Penne                       |    |
| <b>SHRIMP &amp; CHICKEN VERDURA</b>   | 18 |
| Jumbo Shrimp, Grilled Chicken, Fresh Vegetables, Roasted Garlic, Chardonnay Cream Sauce, Penne  |    |
| <b>CHICKEN MARSALA</b>  | 18 |
| Roasted Peppers, Wild Mushrooms, Marsala Demi, Side of Spinach                                  |    |

GF - GLUTEN-FREE OPTION AVAILABLE UPON REQUEST. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.

..... WHITE WINE .....

|   | <u>4 oz</u> | <u>7 oz</u> | <u>Bottle</u> |
|---|-------------|-------------|---------------|
| <b>PINOT GRIGIO, AVIA</b><br>Italy<br><i>Citrus, Wet Stone, Apple</i>   | 7           | 9           | 33            |
| <b>CHARDONNAY, CANYON OAKS</b><br>California  | 7           | 9           | 33            |
| <b>PINOT GRIGIO, LUNA NUDA</b><br>Italy<br><i>Bright Acidity, Citrus, Mineral</i>   | 9           | 12          | 44            |
| <b>SAUVIGNON BLANC, GUENOC</b><br>Lake Valley, California<br><i>Crisp with pear notes and a touch of grapefruit &amp; vanilla</i>                     | 9           | 12          | 44            |
| <b>ALBARINO, CONDES DE ALBAREI</b><br>Rias Baixas, Spain<br><i>Stone Fruit, Mineral, Floral</i>   | 9           | 12          | 44            |
| <b>CUNA DEL SOL, CHARDONNAY</b><br>Chili, Central valley<br><i>Buttery, Intense pineapple aromas with Tropical Notes</i>                              | 10          | 13          | 49            |
| <b>RIESLING, MAGNIFICENT WINE CO.</b><br>Columbia Valley, Washington<br><i>Honeysuckle, Apple, Mineral</i>  | 8           | 11          | 41            |
| <b>MOSCATO, BONVIA</b><br>Italy<br><i>Sweet, honeysuckle, candied fruit</i>   | 8           | 11          | 41            |
| <b>VOUVRAY, J. MOREAU &amp; FILS</b><br>Loire, France<br><i>Sweet notes of apple, green aniseed, acacia Elegant, rounded, English candy</i>           | -           | -           | 60            |
| <b>PEIRANO ESTATE VIOSNIER</b><br>Lodi, California<br><i>Aromas of peaches, apricots, honeycomb, golden raisins. scent of Meyer lemon &amp; melon</i> | 9           | 12          | 44            |
| <b>PINOT BIANCO, MARCO FELLUGA</b><br>Lombardy, Italy<br><i>Fruity, Strawberry, Slightly Effervescent</i>   | 9           | 12          | 44            |
| <b>VINHO VERDE ROSÉ, BROADBENT</b><br>Portugal<br><i>Fresh fruits, apples, pears, hints of sweetness</i>  | 8           | 11          | 41            |

..... SPARKLING WINE .....

|  | <u>Glass</u> | <u>Bottle</u> |
|--|--------------|---------------|
| <b>PROSECCO DRAFT, LA VITE</b><br>Veneto | 10           | -             |
| <b>PROSECCO, CIELO</b><br>Veneto         | -            | 45            |

..... BARRA COCKTAILS .....

|  |    |
|--|----|
| <b>BARRA MASH</b><br>Jim Beam, Strawberry Basil Purée, Lemonade, Served on the Rocks   | 12 |
| <b>MAMMA MIA MARGARITA</b><br>Italian Long Hot Infused Mezcal, Triple Sec, House-made Sour Mix, Served Up or on the Rocks                                | 14 |
| <b>THE SUMMER WIND</b><br>Durham Cucumber Vodka, Fresh Basil, Lemon Juice, Simple Syrup Served on the Rocks  | 12 |
| <b>THE POCKET SQUARE</b><br>Dorham Conniption Gin, Ruby Red Grapefruit, Elderflower Liqueur, Fresh Lime Juice, Topped with Prosecco, Served on the Rocks | 12 |
| <b>THE MADE MAN</b><br>Bulleit Rye Bourbon, Maple Syrup, Peach Bitters, Luxardo Cherries, Orange   | 12 |
| <b>THE GOOMBAH</b><br>Stateside Vodka, Dry Vermouth, Bleu Cheese-Stuffed Olives(Shaken, Not Stirred)   | 13 |
| <b>BALBOA PUNCH</b><br>Malibu Coconut Rum, Mango, Pineapple, Habanero Bitters, Mount Gay Floater   | 10 |
| <b>SEASONAL SANGRIA</b><br>Our Italian Wines and Fresh Fruits Crafted to the Season  | 11 |

..... HOUSE-MADE BARRACELLOS .....

|                          |    |
|--------------------------|----|
| <b>LIMONCELLO</b>        | 10 |
| <b>ORANGECELLO</b>       | 10 |
| <b>PINEAPPLECELLO</b>    | 10 |
| <b>CHOCOLATECELLO</b>    | 10 |
| <b>BARRACELLO FLIGHT</b> | 12 |

..... RED WINE .....

|  | <u>4 oz</u> | <u>7 oz</u> | <u>Bottle</u> |
|--|-------------|-------------|---------------|
| <b>MONTEPULCIANO D'ABRUZZO, CITRA</b><br>Abruzzo, Italy  | 7           | 9           | 33            |
| <b>MERLOT, CANYON OAKS</b><br>California   | 7           | 9           | 33            |
| <b>CABERNET, CANYON OAKS</b><br>California   | 7           | 9           | 33            |
| <b>PINOT NOIR, CIELO</b><br>Italy<br><i>Raspberry, hint of almond</i>  | 9           | 12          | 44            |
| <b>BARBERA/NEBBIOLO, TRIFULA</b><br>Piedmont, Italy<br><i>Juicy, Red Fruit, Baked Spice</i>  | 9           | 12          | 44            |
| <b>CHIANTI, GINI</b><br>Tuscany, Italy<br><i>Classic Chianti, Red Raspberry, Dried Fig</i>   | 10          | 13          | 49            |
| <b>TEMPRANILLO, RADIO BOCA</b><br>Rioja, Spain<br><i>Baked Spice, Earth, Plum</i>  | 8           | 11          | 41            |
| <b>CARINO ROSSA</b><br>Tuscany, Italy<br><i>Hints of black cherry, notes of plum &amp; violet. toasty oak &amp; vanilla aroma</i>                              | 10          | 13          | 49            |
| <b>CABERNET SAUVIGNON, STEPHEN VINCENT</b><br>California<br><i>Cherry, Robust, Vanilla</i>   | 10          | 13          | 46            |
| <b>MALBEC, DONNA PAULA</b><br>Mendoza, Argentina<br><i>Juicy, Smoky, Ripe, Dark Berries</i>  | 9           | 12          | 44            |
| <b>PRIMITIVO, LA PISARA</b><br>Puglia, Italy<br><i>Ripe prunes and Currants, Hazelnuts, &amp; Figs</i>   | 9           | 12          | 44            |
| <b>ZINFANDEL, PEIRANO "THE IMMORTAL ZIN"</b><br>Lodi, California<br><i>Old vines producing dark strawberry, cocoa &amp; spice flavors</i>                      | 11          | 14          | 52            |
| <b>PINOT NOIR, ROTH ESTATE</b><br>Sonoma Coast, California<br><i>Fleshy Red Raspberry Fruit, Lush, Hint Of Earth &amp; Spice</i>                               | -           | -           | 75            |
| <b>CHIANTI CLASSICO, SAN FELICE</b><br>Tuscany, Italy<br><i>Classic Chianti at its very Best, Dry Fruit &amp; Earth, Savory</i>                                | -           | -           | 55            |
| <b>CABERNET SAUVIGNON, B SIDE</b><br>Napa Valley, California<br><i>Bold, Dark, Fruit, Think Chess, not Checkers</i>  | -           | -           | 68            |
| <b>SANGIOVESE, LAYCRYMA CHRISTI</b><br>Mount Vesuvius, Italy<br><i>Soft and elegant, tones of red fruits, plums hints of tobacco, coffee and ground pepper</i> | -           | -           | 80            |

..... DRAFTS & BOTTLED BEER .....

| <u>BOTTLED FAVORITES</u>       |   | <u>DRAFTS</u>                |              |
|--------------------------------|---|------------------------------|--------------|
|                                |   |                              | <u>Glass</u> |
| <b>AMSTEL LIGHT</b>            | 5 | <b>PERONI</b>                | 6            |
| <b>LAGUNITAS</b>               | 6 | <b>SEASONAL CIDER</b>        | 7            |
| <b>GUINNESS</b>                | 6 | <b>DOGFISH HEAD SEASONAL</b> | 7            |
| <b>HEINEKEN</b>                | 6 | <b>EVIL GENIUS</b>           | 7            |
| <b>YUENGLING LAGER</b>         | 4 | <b>ROTATING</b>              | -            |
| <b>COORS LIGHT</b>             | 4 |                              |              |
| <b>WHITE CLAW HARD SELTZER</b> | 6 |                              |              |
| <b>ST. PAULI GIRL N/A</b>      | 4 |                              |              |
| <b>MILLER LITE</b>             | 4 |                              |              |
| <b>CORONA</b>                  | 6 |                              |              |
| <b>BLUE MOON</b>               | 6 |                              |              |
| <b>ROTATING BOTTLE</b>         | - |                              |              |

