

# pizzeria barbarella

## antipasti

### CHICKEN LIVER CROSTINI 9

with smoked pancetta and capers

### "PULLED PORK" CROSTINI 9

braised pork shoulder and shaved parmigiano reggiano

### SALUMI PLATE 11

a selection of cured meats and cheeses served with housemade bread and extra virgin olive oil

### MARINATED OLIVES 6

mixed olives dressed with citrus juice and fresh herbs

## insalate

### CAESAR 8

butter lettuce, croutons, crispy smoked pancetta, parmigiano reggiano and our caesar dressing

### CAPRESE 9

fior di latte, heirloom tomatoes, basil, balsamic, extra virgin olive oil

## pizze

### MARGHERITA 12

tomato, fior di latte, parmigiano reggiano, basil, extra virgin olive oil

### SALUME 15

tomato, fior di latte, sopressata, gaeta olives, parmigiano reggiano, extra virgin olive oil

### SALSICCIA 15

tomato, fior di latte, fennel sausage, red onions, parmigiano reggiano, basil, extra virgin olive oil

### FUNGHI 16

bechamella, fontina, oven roasted cremini mushrooms, parmigiano reggiano, white truffle oil

### AMATRICIANA 15

tomato, fior di latte, smoked pancetta, red onions, garlic, chili flakes, parmigiano reggiano, extra virgin olive oil

### ROSA 14

lamb sausage with rosemary, red onions, ground pistachios, parmigiano reggiano, extra virgin olive oil

### FILETTI 14

oven dried cherry tomatoes, fior di latte, basil, fresh garlic, parmigiano reggiano, himalayan pink salt, extra virgin olive oil

### FEGATINI 16

chicken livers, smoked pancetta, caramelized onions, fontina, parmigiano reggiano, extra virgin olive oil

## bevande

limonata, aranchiata, chinotto 3  
coke, diet coke 2.50  
boylans(cherry, root beer & orange) 3.50  
espresso 2.50

## dolci

### GELATO 6

vanilla or pistachio

### PANNA COTTA 6

served with seasonal fruit

### MASCARPONE & HONEY CHEESECAKE 7

made with bc honey and served with seasonal fruit