



September 24 - October 1, 2021

Barra Rosa

APPETIZERS:

Mixed Olives \$7:

Cerignola, Gaeta, Picholine, Castelvetro

Braised "Meatballs": \$14

Crostini, Fresh Ricotta, Marinara Sauce

Bruschetta: \$10

**Diced Tomatoes, Garlic, Basil, Extra Virgin Olive Oil, Aged Balsamic,
Toasted Crostini**

Roasted Red Peppers: \$12

Bed of Romaine, Marinated Roasted Red Peppers, Balsamic Vinegar

Grilled Portobello Mushrooms: \$12

Marinated with Balsamic, Garlic, Olive Oil

SALADS:

Pear Salad: \$10

**Sliced Pears, Baby Arugula, Gorgonzola Cheese, Candied Walnuts, House
Vinaigrette**

Barra Garden Salad: \$10

Fennel, Grape Tomatoes, Baby Arugula, Lemon Olive Oil Dressing

PIZZAS:

Margherita: \$15

San Marzano Crushed Tomatoes, Basil, Fresh Mozzarella, Marinara

Vesuvio: \$14

Sliced Hot Peppers, Long Hot Pepper Pesto, Marinara

Local Veggie: \$15

Broccoli, Spinach, Tomatoes, Olives, Mozzarella

Mushroom: \$15

Cremini Mushrooms, Truffle Oil

Fichetto: \$15

Roasted Garlic, Artichoke, Olives, Diced Tomatoes

Traditional: \$12

Mozzarella, Marinara

HANDHELDS:

Meatball "Parmesan": \$14

Vegan Meatballs, Vegan Cheese, Marinara

Portobello Panini: \$11

**Grilled Portobello Mushrooms, Roasted Peppers, Olive Pesto, Mixed Greens
& Fresh Mozzarella**

Eggplant "Parmesan": \$12

Breaded & Lightly Fried, Marinara & Fresh Mozzarella

PASTA:

Penne Primavera: \$17

Garden Vegetables, Garlic, Shallots, White Wine, Extra Virgin Olive Oil

Spaghetti & "Meatballs": \$22
Vegan Meatballs, Vegan Cheese, Marinara

Baked Gnocchi: \$18
Vegan Cheese, Marinara, Fresh Basil

Penne Caprese: \$17
Vegan Cheese, Cherry Tomatoes, Roasted Garlic, Basil, Aged Balsamic

Eggplant "Parmesan": \$18
Breaded & Fried Eggplant, Vegan Cheese, Marinara Sauce

SIDES:

Balsamic Glazed Asparagus: \$8

Truffle Oil Fries: \$8

Sauteed Wild Mushrooms: \$8

Sauteed Spinach: \$8