

**SNACKS**

- OLIVES** 7  
fennel-orange marinade, thyme
- RICOTTA CROSTINI** 10  
chili honey
- TOMATO HAZELNUT DIP** 10  
basil, olive oil, focaccia
- FRIED HALLOUMI CHEESE** 11  
caper-anchovy vinaigrette,  
pickled sweet peppers
- CRISPY ARTICHOKEs** 9  
rosemary aioli
- FRENCH FRIES** 9  
+ truffle & parmesan 3

**SMALL PLATES**

- PROSCIUTTO** 14  
aged 30 months,  
piave cheese, 10 year balsamic
- STEAK TARTARE** 17  
piquillo pesto, almond, cilantro,  
lettuce cups
- CRISPY CALAMARI** 17  
fried onion, chili crisp, aioli
- BURRATA CHEESE** 14  
shaved tomato, anchovy,  
vanilla, focaccia

**RAW BAR**

- OYSTERS ON THE HALF SHELL** 23  
passionfruit hot sauce, lemon
- SALMON** 9  
black garlic gremolata, lemon, caper
- SCALLOP** 9  
cucumber, fresno, sour orange vinaigrette
- ALBACORE** 8  
green tomato, basil, sesame
- AHI** 9  
caperberry, tomato, cilantro
- BARBARELLA FRUTTI  
DE MARE PLATTER** 54  
half dozen oysters, selection of crudos

**VEGETABLES**

- ZUCCHINI PANZANELLA** 16  
green goddess, fried focaccia,  
shaved ricotta
- BEET SALAD** 17  
preserved figs, hazelnuts, deepwater  
baby kale, whipped ricotta
- CAESAR SALAD** 15  
garlic, anchovy, crouton
- ENDIVE & CITRUS SALAD** 16  
basil-pistachio pesto,  
red wine vinaigrette
- WARM CAULIFLOWER** 16  
capers, mint, raisin, pine nut
- PLUM & SESAME SALAD** 16  
summer greens, aged goat cheese,  
chili crisp

**PASTA**

- SPAGHETTI LIMONE** 21  
lemon, parmesan, parsley
- PENNE** 23  
tomato arrabiata, stracciatella cheese,  
basil, olive oil
- MAFALDI** 24  
hazelnut pesto, chili oil,  
crispy guanciale, parmesan
- RAVIOLI** 27  
pistachio & ricotta, saffron butter, basil,  
sun-dried tomato
- CRESTE RIGATE** 27  
truffle cream, porcini  
mushrooms, rosemary
- LINGUINE** 28  
manila clams, fennel butter, tarragon
- CAMPANELLE** 29  
crab, shrimp, yuzu, baby spinach
- CAVATELLI** 27  
bolognese, spicy 'nduja sausage, basil

**PIZZA**

- TOMATO** 23  
tomato sauce, shaved garlic,  
olive oil, stracciatella cheese  
+ sicilian anchovy 4
- PANCETTA** 25  
castelvetrano olives,  
smoked mozzarella, tomato sauce
- CALABRESE SAUSAGE** 25  
fior di latte, tomato sauce,  
honey, parmesan
- 'NDUJA & EGGPLANT** 24  
smoked mozzarella, arugula,  
parmesan cream
- PECORINO** 23  
fior di latte, honey, black pepper
- DATE & GORGONZOLA** 23  
parmesan cream,  
provolone cheese, rosemary

**LARGE PLATES**

- BARBARELLA BURGER** 24  
truffle, raclette cheese,  
brioche, french fries
- SPICY COPPA CALZONI** 24  
whipped ricotta, salsa verde, tuscan kale,  
french fries
- CHICKEN PARMESAN SANDWICH** 24  
marinara, provolone, basil, ciabatta,  
french fries
- 10oz CANADA AAA ANGUS  
STRIPLOIN STEAK** 46  
sherry mushroom glaze,  
crispy potato, watercress
- ROASTED TIGER SHRIMP** 33  
spicy 'nduja sausage ragù,  
butter beans, white wine, garlic
- STEELHEAD TROUT** 37  
potato gnocchi,  
artichoke beurre blanc, spinach
- CRISPY CHICKEN 'PUTTANESCA'** 27  
tomato, olive, parmesan,  
anchovy, polenta
- ROASTED COD** 43  
sun-dried tomato risotto,  
shrimp and fennel butter

**DESSERT**

- LEMON TART** 13  
brûlée crust, caramelized yogurt,  
olive oil
- NEAPOLITAN PARFAIT** 13  
roasted strawberry,  
sugar cone, pistachio
- ROASTED BANANA FRITTERS** 12  
ricotta gelato, crunchy hazelnut
- TIRAMISU TORTA** 14  
coffee, mascarpone, amaretto

**BARBARELLA**