



BARBARELLA

EVENT PACKAGE

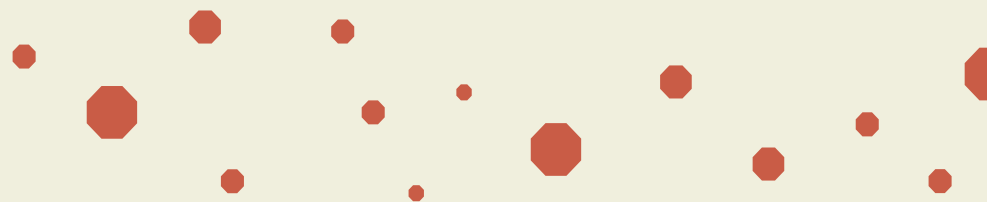
240 8 AVE SW | BARBARELLABAR.CA





SERVING COASTAL ITALIAN CUISINE AND AN ESCAPE FROM THE EVERYDAY.

Barbarella Bar is inspired by the chic mid-century yacht culture of Southern Italy and the fresh flavours of the Pacific Northwest. Barbarella Bar brings sun-drenched flavours to Calgary.



CANAPÉS
PRICED PER DOZEN

RICOTTA DONUT 36
honey, shaved piave cheese

HAND ROLLED AGNOLOTTI 36
red pesto, hazelnut butter

FRIED HALLOUMI CHEESE 42
caper-anchovy vinaigrette, pickled sweet peppers

CRISPY CHICKPEA PANELLE 36
whipped pistachio, pickled peppers

RICOTTA CROSTINI 36
chili honey

OYSTERS ON THE HALF SHELL 42
passionfruit hot sauce

STEAK TARTARE 48
parmesan, chili, garlic, gem lettuce

SEARED AHI TUNA 48
pickled fennel, chili

ROASTED SCALLOPS 60
kabosu citrus butter, sorrel

'NDUJA & POLENTA CROQUETTES 48
marinara, parmesan

LEMON CANNOLI 36
lavender

MARITOZZI 36
pistachio, orange

CHICKEN PARM SLIDERS 66
grilled provolone, marinara

BARBARELLA BURGER SLIDERS 66
melted raclette, truffle aioli





STATIONARY ITEMS

ROASTED CAULIFLOWER 66

caper, raisin, mint, pine nut

WARM BEETROOT SALAD 72

brown butter, aged balsamic, stracciatella

SEASONAL VEGETABLE PLATTER 85

seasonal vegetables, tomato dip, rosemary aioli

GLAZED LAMB RIBS 108

fig glaze, crispy capers, parmesan

CHEESE PLATTER 110

local & imported cheeses, tomato dip, spiced honey, crostini, olives

CHARCUTERIE PLATTER 120

chef's selection of salumis & cured meats, preserves, mustard, crostini

CRUDO PLATTER 150

oysters on the half shell, marinated clams, raw preparations of assorted seafoods, citrus, hot sauce, horseradish

AVAILABLE FOR HALF MEZZANINE, FULL MEZZANINE AND FULL BUYOUTS ONLY. PRICED PER PERSON.

RICOTTA GNUDI 18

truffle butter, parmesan reggiano

SLOW ROASTED AB STRIPLOIN 30

salsa verde, toasted focaccia

EAST COAST OYSTER BAR 23

aperol granita, horseradish, passionfruit hot sauce
+ 30g tin of sturgeon caviar 190

CHEF ATTENDED STATIONS

PIZZA

TOMATO 23

tomato sauce, shaved garlic, olive oil,
stracciatella cheese
+ sicilian anchovy 4

PANCETTA 24

castelvetrano olives, smoked mozzarella,
tomato sauce

CALABRESE SAUSAGE 24

fior di latte, tomato sauce, honey, parmesan

'NDUJA & EGGPLANT 24

smoked mozzarella, arugula, parmesan cream

PECORINO 22

fior di latte, honey, black pepper

DATE & GORGONZOLA 23

parmesan cream, provolone cheese, rosemary





FAMILY STYLE
FOR GROUPS OF 10+

\$50 PER PERSON

1ST COURSE

OLIVES

fennel-orange marinade, thyme

TOMATO & HAZELNUT DIP

basil, olive oil, focaccia

CAESAR SALAD

garlic, anchovy, crouton

MARINATED ZUCCHINI

green goddess, fried focaccia, shaved ricotta

2ND COURSE

CAMPANELLE AL LIMONE

lemon, parsley, parmesan

CRISPY CHICKEN 'PUTTANESCA'

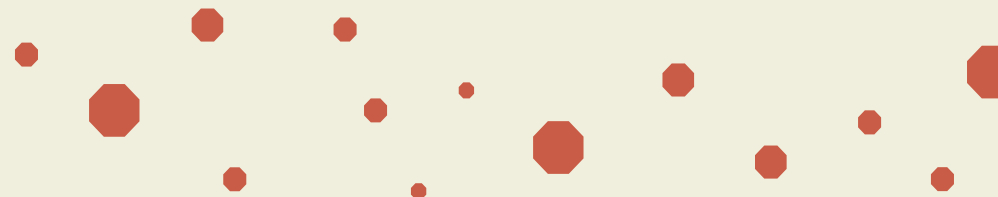
tomato, olive, parmesan, anchovy, polenta

PECORINO PIZZA

fior di latte, honey, black pepper

3RD COURSE

SWEETS



FAMILY STYLE
FOR GROUPS OF 10+

\$70 PER PERSON

1ST COURSE

OLIVES

fennel-orange marinade, thyme

TOMATO & HAZELNUT DIP

basil, olive oil, focaccia

PROSCIUTTO

aged 30 months, piave cheese, 10 year balsamic

2ND COURSE

CAESAR SALAD

garlic, anchovy, crouton

ALBACORE TUNA CRUDO

green tomato, basil, sesame

MARINATED ZUCCHINI

green goddess, fried focaccia, shaved ricotta

3RD COURSE

CAMPANELLE AL LIMONE

lemon, parsley, parmesan

CRISPY CHICKEN 'PUTTANESCA'

tomato, olive, parmesan, anchovy, polenta

PECORINO PIZZA

fior di latte, honey, black pepper

STEELHEAD TROUT

potato gnocchi, artichoke beurre blanc, spinach

4TH COURSE

SWEETS





FAMILY STYLE
FOR GROUPS OF 10+

\$85 PER PERSON

1ST COURSE

OLIVES

fennel-orange marinade, thyme

BURRATA CHEESE

shaved tomato, anchovy, focaccia, vanilla

PROSCIUTTO

aged 30 months, piave cheese, 10 year balsamic

2ND COURSE

CAESAR SALAD

garlic, anchovy, crouton

SCALLOP CRUDO

cucumber, fresno, sour orange vinaigrette

MARINATED ZUCCHINI

green goddess, fried focaccia, shaved ricotta

3RD COURSE

CAMPANELLE AL LIMONE

lemon, parsley, parmesan

CAB STRIPLOIN STEAK

sherry mushroom glaze, crispy potato, watercress

PECORINO PIZZA

fior di latte, honey, black pepper

STEELHEAD TROUT

potato gnocchi, artichoke beurre blanc, spinach

4TH COURSE

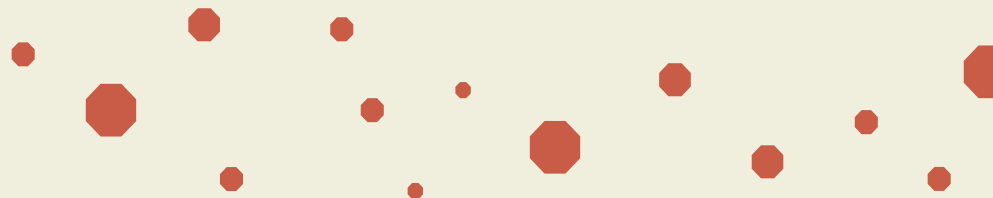
SWEETS



FOR EVENT INQUIRIES OR
TO BOOK AN EVENT, EMAIL
INFO@BARBARELLABAR.CA

BARBARELLA BAR
240 8 AVE SW
BARBARELLABAR.CA | [@THEBARBARELLABAR](https://www.instagram.com/THEBARBARELLABAR)

**Items listed in this events package are subject
to change due to our continually evolving menu.*



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