

BARBARO

DINNER MENU SPRING 2026

APPETIZERS

wood oven rosemary bread 7

olives & parm, marcona almonds, aged balsamic 14

wood fired cauliflower, whipped ricotta,
crispy capers, walnuts 19

grassfed meatballs, parmesan polenta 19

grilled octopus, gigante beans, lemon, celery,
parsley, smoked paprika 24

crispy squid, herb aoli, spicy arrabbiata 24

SALAD

lolla rosa, dried apricot, ricotta salata, salted hazelnuts,
sherry vinaigrette 19

little gem caesar, castleveltrano olives,
focaccia breadcrumbs, anchovy dressing, parmesan 19

iceberg wedge, pancetta, pickled shallots, herb roasted
tomatoes, gorgonzola, champagne vinaigrette 20

SIDES

rosemary fries 10

gigante beans 11

parmesan polenta 13

smashed potatoes, salsa verde 11

grilled asparagus, herb oil, shaved parmesan 12

PIZZA

margarita, mozzarella, tomato, oregano, basil 22

bianco, fontina, ricotta, parmesan, arugula, chili oil 23

salsiccia, sausage, jalapeno, red onion, mozzarella,
tomato 23

diavolina, spicy salami, roasted garlic ricotta,
mozzarella, hot honey 23

PASTA

baked gnocci, tomato sauce, stracciatella, basil 28

penne puttanesca, spicy tomato, garlic, capers,
olives, basil 26

rigatoni, sausage, peas, cream, tomato, pepper
flakes 28

ENTREES

branzino, fregola, asparagus, romesco 38

murray's organic half chicken, smashed potatoes,
swiss chard, salsa verde 38

artic char, farro, pattypan squash, lemon caper
vinaigrette 38

14 oz. ribeye, rosemary fries, herb-cornichon aioli 47

burger, russian dressing, cheddar, lettuce, tomato,
pickles, fries 24

gluten free options available