

The Italian Barrel

MENU



IMPORTED ITALIAN COLD CUTS AND CHEESES



PASTA CHOICE OF:

- SPINACH RICOTTA RAVIOLI, FRESH PASTA FILLED WITH RICOTTA CHEESE AND SPINACH TOPPED WITH OUR HOUSE MADE TOMATO BASIL SAUCE
- EXOTIC MUSHROOM FETTUCCINE, FRESH FETTUCCINE PASTA TOSSED IN A DELICATE WHITE SAUCE WITH SAUTÉED EXOTIC MUSHROOMS.



APPLE PECAN SALAD, FRESH MIXED GREENS WITH SLICED APPLES, CANDIED PECANS, AND CRANBERRY ORANGE CINNAMON GOAT CHEESE, DRIZZLED WITH CHERRY WOOD BALSAMIC AND 100% COLD PRESSED EXTRA VIRGIN OLIVE OIL



ENTRÉE CHOICE OF:

- VEAL MEATLOAF, TOPPED WITH EXOTIC MUSHROOMS SAUTÉED IN CREAMY WHITE WINE SAUCE PLACED OVER CREAMY MASHED POTATOES
- 6OZ CENTER CUT FILET MIGNON, TOPPED WITH MAINE LOBSTER TAIL AND HOUSE MADE VODKA SAUCE, SERVED WITH SAUTÉED ASPARAGUS
- CHILEAN SEA BASS OVER WHITE BEAN RAGU, SEA BASS FILET LIGHTLY DUSTED IN FLOUR FINISHED IN THE OVEN PLACED OVER CANNELLINI WHITE BEANS STEWED DOWN IN VEGETABLE BROTH WITH CARROTS, ONIONS, CELERY, AND FRESH HERBS



DESSERT:

- COPPA PISTACHIO
- ESPRESSO CRÈME BRULEE
- CHOCOLATE PROFITEROLES

