

Barbatella

1290 3rd St S 34102-7261 · +12392631955 · Updated: Jan 14, 2026

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APPETIZERS 5

Crispy Calamari	\$20.00
artichoke fritti, lemon aioli	
Baked Eggplant "Melanzane"	\$17.00
tomato sauce, Parmesan, oregano, pine nuts	
Arancini	\$17.00
Wild mushroom Rissoto balls, Black truffle aioli	
Artichoke la Plancha	\$17.00
Parsley-garlic aioli	
Black Mussels	\$20.00
oreganata, tomato sauce, garlic bruschetta	

INSALATE 4

Artichoke Caesar	\$17.00
roasted tomato, parmesan, anchovy crostino	
Arugula & Radicchio	\$15.00
cherry tomato, shaved parmesan, red wine vinaigrette	
Caprese Salad	\$20.00
Fior di latte Mozzarella, fresh tomato and basil	
Pasta & Fagioli	\$13.00
torchio pasta, white beans, pancetta	

BARBATELLA ANTIPASTO PLATTER 1

Barbatella Antipasto Platter	AVAILABLE OPTIONS
	For (2): \$37.00
	For (4): \$66.00

PIZZE DAL FORNO A LEGNA 8

Regina Margherita	\$22.00
tomato, mozzarella, basil	

Capricciosa	\$23.00
tomato, mozzarella, artichoke, mushroom, ham, olives	
Rucola & Parma	\$26.00
tomato, mozzarella, arugula, Parma prosciutto	
Calzone	\$26.00
Mozzarella, ham, mushroom, egg yolk	
Diavola	\$24.00
tomato, mozzarella, spicy salami	
Barbatella	\$24.00
grilled eggplant, pork sausage, heirloom tomato, buffalo mozzarella	
Salsiccia e Friarielli	\$25.00
ricotta cheese, Italian sausage, roasted peppers, friarielle	
Funghi e Soppresatta	\$24.00
tomato, mozzarella, fontina, sopressata, mushroom	

PANINI - SANDWICHES 4

Porchetta	\$19.00
rotisserie pork, fire-roasted peppers, stone ground mustard, mozzarella	
Neapolitain Grilled Cheese	\$19.00
smoked mozzarella, crispy pancetta, roasted tomato	
Parma	\$20.00
Prosciutto di parma, arugula, shaved Parmesan cheese	
Insalata di Pollo	\$19.00
roasted bourbon chicken salad, romaine lettuce, oregano	

INSALATONI 2

Chicken Salad	\$20.00
romaine & raddichio, tomato, cucumber, French beans, asaigo cheese	
Tuna Salad	\$20.00
green lettuce, tomato, boiled egg, French beans, black & green olive, red wine vinaigrette	

FARINA, ACQUA & UOVA 6

Torchioni Bolognese	\$24.00
Beef & pork country ragu, grated Parmesan	
Orecchiette	\$25.00
broccoli rabe, pork sausage, dry ricotta	

Casarecce	\$30.00
shrimp "fra diavolo" calabrian chiles, artichokes, crushed tomato	
Rigatoni alla Norma	\$23.00
eggplant, tomato, parmesan, shaved dry ricotta	
Bucatini	\$23.00
"Carbonara Style", egg yolk, pancetta, cracked black pepper, parmesan, cream	
Linguine Vongole	\$27.00
clams, acqua pazza, cherry tomato, basil	

CARNE O PESCE 3

Grilled Faroe Island Salmon	\$30.00
tomato, arugula, burrata salad	
Grilled Chicken Breast	\$24.00
Arugula, tomato , parmesan	
Grilled Jumbo Shrimp	\$30.00
with jumbo asparagus	

ANTIPASTI 2

Barbatella Antipasto Platter for 2	\$39.00
Fior Di Latte Mozzarella, Mortadella, Prosciutto, Parmesan cheese, mixed veggies, olives	
Barbatella Antipasto Platter for 4	\$75.00
Buratta, Fior Di Latte Mozzarella, Prosciutto, Sopressata, Mortadella, Parmesan cheese, mixed veggies, olives	

ZUPPE E INSALATE 4

Artichoke Caesar	\$18.00
roasted tomato, parmesan, anchovy crostino	
Arugula & Radicchio	\$16.00
cherry tomato, shaved Parmesan, red wine vinaigrette	
Pasta & Fagioli	\$14.00
torchio pasta, white beans, pancetta	
Caprese Salad	\$20.00
Fior di latte Mozzarella, Fresh tomato and basil	

FROM THE GRILL 4

Faroe Island Salmon	\$42.00
Atlantic Swordfish	\$42.00

8 oz Beef Tenderloin	\$65.00
12 oz Black Angus NY-Strip	\$65.00

CONTORNI 4

Fingerling Potatoes	\$12.00
truffle parmesan	
Whipped Potatoes	\$11.00
Grilled Asparagus	\$12.00
Sautéed Spinach	\$11.00

FIRST COURSE 3

Butter Lettuce Salad	
tomato, cucumber, Gorgonzola dressing	
Artisan Greens Salad	
shaved fennel, apple, walnuts, champagne vinaigrette	
Baked Eggplant "Panini"	
soft baked puce bread, arugula, aged Parmesan	

ENTRÉE 3

Spinach & Cheese Pansotti	
walnut "White Pesto", parmesan	
Chicken Parmesan	
baked ziti, broccoli confetti	
Fillet of Branzino	
black rice, french beans, saffron cream	

DESSERT 2

Strawberry & Cream	
layer cake	
Pistachio Cheesecake	
with amarena cherries	

DESSERTS 6

Torta della Nonna	
"Grandmother's cake" lemon flavored patisserie cream	

Chocolate Temptation

Semifreddo cake, Hazelnut praline

Fresh Mixed Berries

biscotti

Tiramisu Classico

Chocolate covered espresso beans

Sicilian Cannoli

Chocolate sprinkles

Crème Brulee

BARBATELLA SIGNATURE DESSERT PIZZA 1

Barbatella Signature Dessert Pizza

\$14.00

Nutella, whipped cream & caramelized banana

GELATO & SORBET 15

Lemon

Mango

Coconut

Red Fruit

Strawberry

Vanilla Bean

Stracciatella

Double Chocolate

Coffee

Pistachio

Chocolate Brownie

Hazelnut

Caramel Truffle

Mint Chocolate Chip

Peanut Butter

ITALIAN SUNDAE "COPPE SPECIALI" 8

Paula Dust Road

vanilla gelato, fresh banana, chocolate caramel sauce & molten milk

Ice Coffee

vanilla gelato, espresso coffee, whipped cream, coffee beans

Misto Bosco

Strawberry gelato & lemon sorbet whipped cream, fresh mixed berries

Ice Chocolate

chocolate gelato, chocolate sauce, whipped cream, chocolate praline

Tropicale

coconut sorbet & mango sorbet, banana, whipped cream & biscotti

Siciliana

pistachio & hazelnut gelatos, Sicilian cannoli, whipped cream, chocolate chips

Napoletana

vanilla & chocolate gelato, strawberry sorbet mini rum baba, whipped cream

Amarena

red fruit sorbet, vanilla gelato, amarena cherries, whipped cream

LIQUID INDULGENCES 12

Amaro Averna

Amaro Ramazzotti

Tuaca

Tia Maria

Limoncello

Baileys

Vin Santo

Dows Ruby & Tawny Port

Sambuca Molinari

Sambuca Romana Blk

Amaretto di Saron

Rucolino Amaro

FEATURED DRINKS 5

Camus XO Borderies \$28.00

Remy Martin XO	\$32.00
Po di Poli Morbida Smooth Grappa	\$16.00
Poli Cleopatra Moscato Oro Grappa	\$16.00
Sarpa di Poli Grappa	\$12.00

MAIN 4

Homemade Lasagna	\$12.00
Crispy Chicken Fingers	\$12.00
French fries	
Penne Pasta	\$12.00
with tomato sauce	
Orecchiette "Mac and Cheese"	\$12.00

PIZZA 2

Tomato Sauce and Mozzarella Cheese	\$10.00
Pepperoni and Cheese	\$10.00

THE DOLCE VITA MENU 11

Focaccia "Rosso" Sliced Tomato, Oregano, EVOO	\$9.00
White Anchovies & Arugula Bruschetta	\$12.00
Peach & Burrata Bruschetta	\$12.00
Whipped Ricotta, Cherry Tomato, Pesto	\$12.00
Scallop Crudo, Shaved Fennel, Limoncello, Pea Tendrils	\$12.00
Gnocchi "Sorrentina" Tomato	\$12.00
Gnocchi, Zucchini, Mint, Burrata	\$12.00
Eggplant Puccia Sandwich, Shaved Parmesan	\$12.00
Grilled Shrimp, Garlic, Lemon, Calabrese Pepper	\$12.00
Pizzette, Smoked Scamorza, Lemon & Arugula	\$12.00
Spiedini, Porchetta, Zucchini, Cherry Tomato, Saffron Aioli	\$12.00

HAPPY HOUR WINE 6

Pinot Grigio, Villa Sandi	\$6.00
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Chardonnay, Hess	\$6.00
Prosecco, Zonin	\$6.00
Rose, A de Arinzano	\$6.00
Sangiovese, Caparzo	\$6.00
Cabernet Sauvignon, Tormaresca Neprica	\$6.00

DRAFT 4

Peroni	\$4.00
Yuengling	\$4.00
High 5 IPA	\$4.00
Leinenkugel Lemon Shandy	\$4.00

BOTTLE 2

Coors Light	\$4.00
Miller Lite	\$4.00

HAPPY HOUR COCKTAILS 6

Classic Martini	\$9.00
Gin or Platinum Vodka, Dry Vermouth	
Cosmopolitan	\$9.00
Platinum Vodka, Triple Sec, Lime, Cranberry	
Barbatini	\$9.00
Citrus Vodka, Limoncello, Basil, Lemon, Prosecco	
BarbaColada	\$8.00
Coconut Rum, Coco Real, Pineapple, Dark Rum handshaken and served on the rocks	
Classic Margarita	\$8.00
Milagro Tequila, Lime, Triple Sec, Salt Rim	
Old Fashioned	\$9.00
Redemption Bourbon, simple, Angostura bitters	

BUBBLES 3

Mimosa	\$8.00
prosecco & orange juice	

Kir Royale	\$8.00
prosecco & raspberry	
Bellini	\$8.00
prosecco & peach	
SPRITZ 3	
Aperol Spritz	\$10.00
Aperol, prosecco, soda	
Garden Spritz	\$10.00
St. Germain, Cucumber, Mint, Soda	
Third Street Spritz	\$10.00
Solerno Blood Orange Liqueur, Aperol, Prosecco, Soda	
BUBBLY COCKTAILS 3	
Summer Gin Fizz	\$10.00
Gin, Giffard Rhubarb, Lemon, Grapefruit Soda	
Garden Mule	\$10.00
Vodka, cucumber, mint, ginger beer	
French 75	\$8.00
Vodka or Gin, Lemon, Simple, Prosecco	

MENU - CHOOSE FROM THE FOLLOWING OPTIONS 3

Parma Sandwich	\$16.95
Prosciutto di Parma, Arugula, Shaved Parmesan Cheese	
Penne "Wagyu Beef" Bolognese	\$16.95
Caesar Artichoke Salad with Crispy Calamari	\$16.95