



DOWNLOAD **THE BARILLA RESTAURANTS**
ORDERING **APP** TODAY



For more information please visit
www.barillarestaurants.com

For a list of our locations please visit
www.barillarestaurants.com
or contact our catering team at
(917) 664-8004 or catering@barilla.com

**PLEASE LET US KNOW IF YOU HAVE
ANY FOOD ALLERGIES.**

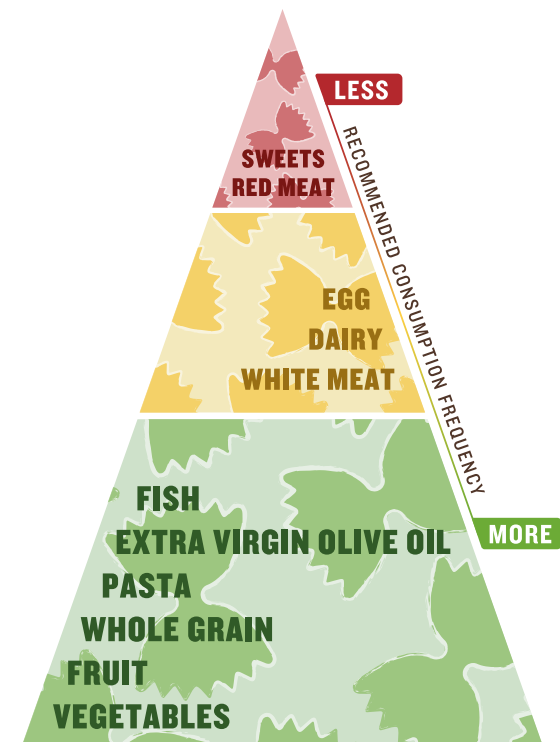
**CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH,
EGGS OR UNPASTEURIZED MILK
MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS.**

Prices and product availability
are subject to change without notice



Catering MENU

THE MEDITERRANEAN MODEL



**THE MEDITERRANEAN MODEL IS A BALANCED AND
TASTY FOOD STYLE, CHARACTERIZED BY HIGH
QUANTITIES OF FRUITS, VEGETABLES, PASTA,
WHOLE GRAIN, LEGUMES, EXTRA VIRGIN OLIVE OIL
AND FISH.**

Follow the recommendations to
BECOME THE PERFECT
Mediterranean
LIFESTYLER

PASTA PLATTERS

BARILLA THE CHOICE OF ITALY

5-6 PEOPLE **10-12 PEOPLE**
PENNE AL POMODORO 🌿🍷
 Traditional crushed tomato sauce, fresh basil \$45.00-\$85.00

5-6 PEOPLE **10-12 PEOPLE**
PENNE PRIMAVERA 🌿🌱🍷
 Wholegrain pasta, grilled seasonal vegetables, sun dried tomatoes \$45.00-\$85.00

5-6 PEOPLE **10-12 PEOPLE**
FARFALLE GENOVESI 🍀
 Protein plus pasta with homemade Pesto Genovese, fresh ricotta, tomatoes \$55.00-\$95.00

5-6 PEOPLE **10-12 PEOPLE**
PENNE AMATRICIANA
 Bacon, sweet onions, spicy tomato sauce \$45.00-\$85.00

5-6 PEOPLE **10-12 PEOPLE**
RIGATONI MONTANARA
 Roasted chicken, mushrooms, Parmigiano Reggiano cream sauce \$55.00-\$95.00

5-6 PEOPLE **10-12 PEOPLE**
PENNE BOLOGNESE
 Traditional slow-cooked meat sauce \$55.00-\$95.00

5-6 PEOPLE **10-12 PEOPLE**
PENNE AL SALMONE
 Salmon, capers, tomatoes, tomato sauce, basil, lemon zest, roasted garlic \$69.00-\$125.00

5-6 PEOPLE **10-12 PEOPLE**
TORTELLINI ALFREDO 🍀
 Spinach & ricotta filled tortellini with Parmigiano cream sauce \$59.00-\$99.00

5-6 PEOPLE **10-12 PEOPLE**
ORECCHIETTE PUGLIESI
 Italian sausage, broccoli, cherry tomatoes, pecorino cheese, spicy, roasted garlic \$55.00-\$95.00

5-6 PEOPLE **10-12 PEOPLE**
FUSILLI PUTTANESCA 🌿🌱🍷
 Wholegrain pasta, black and green olives, capers and spicy tomato sauce \$59.00-\$99.00

5-6 PEOPLE **10-12 PEOPLE**
LASAGNA
 Baked pasta layered with meat sauce and bechamel \$55.00-\$95.00

PERSONALIZE YOUR PASTA

5-6 PEOPLE **10-12 PEOPLE**
GLUTEN FREE Penne or Fusilli \$5.00-\$10.00
WHOLEGRAIN Penne or Fusilli \$5.00-\$10.00
ORGANIC Penne \$5.00-\$10.00
PROTEIN PLUS Farfalle \$5.00-\$10.00

PERSONALIZE YOUR PASTA OR SALAD WITH

5-6 PEOPLE **10-12 PEOPLE**
CHICKEN \$09.00-\$17.00
SEASONAL VEGETABLES \$10.00-\$19.00
ITALIAN SAUSAGE \$10.00-\$19.00
MEATBALLS \$13.00-\$25.00
SHRIMP \$13.00-\$25.00
SALMON \$24.00-\$45.00
AHI TUNA \$24.00-\$45.00

PIZZA PLATTERS

THIN CRUST, JUST LIKE IN ITALY

5-6 PEOPLE **10-12 PEOPLE**
 CHOOSE 3 FROM THE SELECTION BELOW \$49.00-\$89.00

MARGHERITA 🍀
 Tomato, mozzarella, basil, EVOO

ORTOLANA 🌱🍀
 Blend of wheat and wholegrain dough with tomato, mozzarella, vegetables

RUSTICA
 Spicy tomato, mozzarella, roasted bell peppers, Italian sausage

SALAME
 Tomato, mozzarella, salame (pepperoni), EVOO

CAPRICCIOSA
 Tomato, mozzarella, ham, olives, mushrooms, artichokes, EVOO

TRICOLORE 🍀🌱
 Blend of wheat and wholegrain dough mozzarella, fresh tomatoes, goat cheese, arugula, balsamic reduction

BLEND OF WHEAT AND WHOLEGRAIN PIZZA AVAILABLE ON REQUEST

PANINI PLATTERS

FRESHLY MADE EVERYDAY

5-6 PEOPLE **10-12 PEOPLE**
 CHOOSE 3 FROM THE SELECTION BELOW \$49.00-\$89.00

FOCACCIA VEGETARIANA 🌿🌱🍷
 Blend of wheat and wholegrain focaccia with seasonal vegetables, bell peppers, onions, olive tapenade

FOCACCIA CAPRESE 🍀🌱
 Blend of wheat and wholegrain focaccia with mozzarella, tomatoes, home-made pesto-goat cheese spread

FOCACCIA CESARE
 Grilled chicken, tomatoes, romaine, provolone, sun dried tomatoes goat cheese spread

FOCACCIA ROMANA
 Prosciutto Cotto (imported Italian ham), mozzarella, olive tapenade, artichokes, goat cheese

FOCACCIA PARMA
 Prosciutto di Parma D.O.P., brie, arugula, tomatoes

CONTORNI

5-6 PEOPLE
SIDE SALAD 🌿
 Mix greens with balsamic dressing \$19.00

5-6 PEOPLE
TAGLIERE
 An array of artisanal Italian meat & aged cheeses \$39.00

5-6 PEOPLE
MACEDONIA 🌿🍷
 Fresh seasonal fruit salad \$19.00

INSALATA PLATTERS

ALL NATURAL FRESH INGREDIENTS

5-6 PEOPLE **10-12 PEOPLE**
NIZZARDA
 Mixed greens, Albacore tuna, olives, eggs, onions, potatoes, tomatoes, lemon dressing \$55.00-\$95.00

5-6 PEOPLE **10-12 PEOPLE**
RUSPANTE
 Mixed greens, rosemary chicken, apples, candied walnuts, blue cheese, croutons, honey mustard dressing \$55.00-\$95.00

5-6 PEOPLE **10-12 PEOPLE**
MEDITERRANEA 🌿🍷
 Mixed greens, cannellini, pinto and garbanzo beans, tomatoes, artichokes, onions, lemon dressing \$49.00-\$89.00

5-6 PEOPLE **10-12 PEOPLE**
QUINOA 🍀🍷
 With mixed greens, seasonal vegetables, tomatoes, basil pesto, lemon dressing \$49.00-\$89.00

5-6 PEOPLE **10-12 PEOPLE**
PORTOPOLLO 🍷
 Romaine, Rosemary chicken, Portobello, mushrooms, roasted peppers, Parmigiano Reggiano, Balsamic dressing \$59.00-\$99.00

5-6 PEOPLE **10-12 PEOPLE**
PANZANELLA 🍀🍷
 Romaine, tomatoes, cucumbers, olives, croutons, goat cheese, sweet onion, balsamic dressing \$49.00-\$89.00

APERITIVO

5-6 PEOPLE **10-12 PEOPLE**
 CHOOSE 3 FROM THE SELECTION BELOW \$55.00-\$95.00

MINI MEATBALLS
 Served with homemade spicy tomato sauce and Parmigiano Reggiano

MINI LASAGNA
 Homemade meat and béchamel lasagna baked with Parmigiano Reggiano

ASSORTED PIZZETTE
 Assorted mini pizza (Margherita, Salame, Ortolana)

PROSCIUTTO E MELONE
 Melon cantaloupe wrapped with Prosciutto di Parma D.O.P

ASSORTED BRUSCHETTA 🍀
 Bruschetta topped with fresh tomatoes, basil and fresh mozzarella

PASTA SALAD 🌿
 Roasted seasonal vegetables tossed with fresh tomatoes and balsamic dressing

GRILLED SHRIMP SKEWERS
 Shrimp in Skewer roasted and served with lemon herbed dressing

CAPRESE SKEWERS 🍀
 Cherry tomatoes and fresh mozzarella drizzled with basil pesto

SEARED SESAME TUNA
 Ahi tuna seared with black pepper, served over greens and balsamic reduction

PINZIMONIO 🍀
 Chef selection of seasonal vegetables served with 2 dipping (Lemon basil dressing and tartar sauce)

DOLCI & SPOONABLE

HOMEMADE SWEET HOME

TIRAMISU
 Espresso soaked cookies, mascarpone cream, cocoa powder \$5.50

PANNACOTTA
 Berry or caramel \$5.50

PARFAIT CUP
 Yogurt, granola, and berry topping \$3.95

MINI DESSERT CUP
 Chocolate, lemon crumble, vanilla, raspberry \$3.95

TORTA DEL GIORNO (serves 12) \$5.50

CHOCOLATE CAKE (serves 12) \$50.00

STRAWBERRY CHEESECAKE (serves 12) \$50.00

SEASONAL DESSERT
 Price upon request \$50.00

BREAKFAST PLATTERS

5-6 PEOPLE **10-12 PEOPLE**
ITALIANO
 Assorted breakfast pastries \$35.00-\$65.00

AMERICANO
 Assorted mini breakfast pastries, assorted mini-frittata \$40.00-\$75.00

ALL BREAKFAST CHOICES INCLUDE COFFEE/DECAF

BEVANDE

ALLA SALUTE

Traveler size (96 fl. oz. - serves 8-10 people)

COFFEE/DECAF \$19.00
LEMONADES Original, berry \$25.00
JUICES Orange \$29.00

Individual serving

SODAS \$2.50
ITALIAN SODAS \$2.95
BOTTLED WATER \$2.25
BOTTLED TEAS \$2.95

🌿 **VEGAN** 🌱 **WHOLE GRAIN** 🍀 **VEGETARIAN**

🍷 **GOOD FOR YOU, GOOD FOR THE PLANET**