

Menu Subject to Change

BARRIQUE CHEESES

a daily selection of imported & domestic artisanal cheeses

BARRIQUE CHARCUTERIE

a daily selection of imported & domestic cured meats

ROASTED BABY OCTOPUS

braised romaine, red chili, e.v.o.o.

SAUTEED CALAMARI

plum tomato sauce

SEARED SCALLOPS

tri color piperade

PAN SEARED SALMON

lentils, root vegetable, red wine

FARM HOUSE CHICKEN

mushroom bread pudding, white wine veloute

SEARED LAMP CHOPS

sautéed spinach & crispy onion, rosemary jus

PRIME FLAT IRON STEAK

marinated, braised radicchio, horseradish sauce

BRAISED SHORT RIBS

creamy mash potato, cabernet sauce

**PROSCIUTTO WRAPPED
PORK LOIN**

pommeray demi

**SONOMA GOAT
CHEESE RAVIOLI**

VEAL MEAT BALLS

pomodoro sauce, ricotta cheese, pine nuts

CRAB CAKES

black bean salsa & chili aioli

CHORIZO

chorizo sausage, fresh mozzarella & marinara

MARGHERITA

fresh mozzarella, marinara, roasted garlic, basil

BARRIQUE

sliced meatballs, fresh ricotta, basil, & marinara

ARUGULA & GOAT CHEESE

with a pickled fennel & beet vinaigrette

CAPRESE SALAD

fresh buffalo mozzarella, plum tomato, basil
with balsamic reduction

WATERMELON SALAD

feta, field greens, basil & a white balsamic vinaigrette

ONION SOUP

POLLO

grilled chicken, pesto & goat cheese

TAZZO HAM

marinated fennel, brie & grainy mustard

FRESH MOZZARELLA

plum tomato, basil with pesto balsamic vinaigrette

**PROSCIUTTO WRAPPED
BREAD STICKS**

TOASTED RUSTIC BREAD

gorgonzola dipping sauce

VEAL MEATBALL SLIDER

pomodoro sauce & melted mozzarella

IMPORTED OLIVES

feta & olive tapenade

EGGPLANT CAPONATA

ROASTED GARLIC HUMMUS

OLIVE ASCOLANE

fried green olives stuffed with blue cheese

POLENTA FRIES

red bell pepper salsa

FRENCH FRIES

tossed with parsley, parmesan cheese

KEY LIME

CHOCOLATE

CHEESE CAKE

CARROT CAKE

PECAN PIE

FRESH FRUIT

APPLE PIE

ROCKY ROAD