

PIZZERIA BARBARELLA

Starters

- Bruschetta** ⑦ 7½
fresh grape tomato, garlic, red onion, capers, basil, olive oil, balsamic, grana padano, served with house-baked bread
- Tomato Basil Soup** ⑦ 6½
house-made tomato-basil soup topped with grana padano, served with house-baked bread
- Mixed Olives** ⑦ 6½
warm mediterranean olive mix, citrus zest, extra virgin olive oil

Salads

- House Salad** ⑦ 11
organic mixed greens, grape tomatoes, red onion, balsamic and roasted shallot vinaigrette
- Spinach Salad** ⑦ 13
fresh baby spinach, arugula, feta cheese, strawberries, candied walnuts, strawberry vinaigrette
- Caprese Salad** ⑦ 13
bocconcini, roma tomatoes, basil, red onion, capers, balsamic reduction, extra virgin olive oil
- Caesar Salad** 13
romaine hearts, house-made croutons, caesar dressing, crispy pancetta, grana padano
Add sliced roasted chicken +5

Features

- Americana** 22
roasted chicken, crispy pancetta, aged cheddar, mozzarella, goat cheese, whiskey bbq sauce, green onion, buttermilk ranch finish
- La Fiesta Salad** ⑦ 14
organic spring mix, house-made cumin-lime dressing, sliced bell peppers, black beans, roma tomatoes, crispy tortilla strips, cilantro-avocado crema drizzle
- Spinach-Artichoke Dip** ⑦ 12
marinated artichokes, baby spinach leaves, fresh dill, creamy cheese medley, finished with aged cheddar and roma tomato

Desserts

- Banoffee Pie** 7½
house-made favourite with chopped bananas, hobnob cookie crust, warm caramel, topped with coffee-infused whipped cream
- Ice Cream Profiteroles** 3 each / 8 for three
Il Delights bite-sized pastries: caramello, cioccolato, coco-mango
- Ice Dream Sandwich** *Say Hello* vegan lemon raspberry 8½

Pizza

- ⑦ **VEGETARIAN** *cheese contains rennet*
- Margherita** 18
bocconcini, aged mozzarella, fresh basil, tomato, grana padano, extra virgin olive oil
- Filetti** 19
bocconcini, aged mozzarella, grape tomatoes, fresh basil, fresh garlic, sea salt, grana padano, extra virgin olive oil
- Quattro Formaggi** 19
mozzarella, bocconcini, aged cheddar, goat cheese, tomato sauce, black pepper, grana padano
- Che Figata** 20
spinach, goat cheese, mozzarella, red onion, tomato, grana padano
- Divano** (vegan) 20
roasted cremini mushrooms, vegan alfredo, potato, truffle oil, rosemary, green onion
- Funghi** (vegan option) 21
roasted cremini mushrooms, béchamel, fontina, grana padano, truffle oil
- Genova** 22
pesto-béchamel, niçoise olives, grape tomatoes, red onion, artichoke, bocconcini, mozzarella, arugula, grana padano, extra virgin olive oil

MEATS

- Amatriciana** 22
pancetta, red onions, bocconcini, aged mozzarella, fresh garlic, chili flakes, tomato, grana padano
- Salsiccia** 22
house-made fennel sausage, pickled peppers, bocconcini, aged mozzarella, fresh basil, tomato, grana padano
- Giorno Verde** 22
pesto-béchamel roasted chicken, fontina, bocconcini, grape tomato, red onion, fresh garlic, grana padano
- Balboa** 23
spicy salameetti, hot capocollo, pancetta, roasted cremini mushrooms, red onion, bocconcini, mozzarella, chili-tomato sauce, grana padano
- Cavolini** 23
pancetta, brussels sprout leaves, bocconcini, aged mozzarella, fresh garlic, grana padano, extra virgin olive oil
- Hawaiian Punch** 23
hot capocollo, fresh pineapple, bocconcini, aged mozzarella, brown sugar glaze, tomato, grana padano
- Miele Piccante** 23
hot salameetti, chili-infused honey, bocconcini, aged mozzarella, tomato, grana padano

ADD-ONS

VEGETABLES

- +1 red onions, fresh garlic, capers, jalapeños, green onion
- +2 artichokes, grape tomatoes, fresh pineapple, pickled peppers, roasted chopped potato
- +3 arugula, brussels sprout leaves, roasted cremini mushrooms, niçoise olives

CHEESES

- +2 side of grana padano
- +4 bocconcini, fontina, mozzarella, goat, aged cheddar, extra cheese, vegan 'cheese'

HOUSE-MADE DIPS

- +2 chili-infused honey, marinara sauce, house-made ranch, garlic caesar

MEATS

- +3 sicilian anchovies
- +4 fennel sausage, roasted diced chicken
- +5 capocollo (hot/mild), pancetta, salameetti (spicy/mild)

Kids Meal

- 9**
ages 12 and under, dine-in only
choice of kid-sized pizza:
a) cheese
b) pepperoni
c) ham+pineapple
served with juice, milk, or pop, and house-made chocolate mousse dessert

PIZZERIA BARBARELLA

Highballs

bourbon, brandy, gin, rum, tequila, vodka, whiskey

Single	30 mL (1 fl oz) choice of mixer	7
Double	60 mL (2 fl oz) choice of mixer	9
Shot	45 mL (1.5 fl oz)	8

Cocktails

SWEET

Sunset Sangria single **10** double **12**
tempranillo, orange juice, brandy, simple syrup, fresh strawberries and orange slices

Berry Bramble **11**
gin, chambord red and black raspberry liqueur, cranberry juice, lemon juice, house-made simple syrup, soda, fresh lemon wedge

Margarita **11**
tequila, cointreau, lime juice, house-made simple syrup, salt rim

Aperol Spritz **12**
aperol, prosecco, soda, fresh orange slice

Mimosa **12**
prosecco, orange juice, fresh orange slice

SAVOURY

House Caesar **10**
vodka, clamato, worcestershire, house-made seasonings, served with horseradish, fresh lime wedge, and antipasto skewer

Boulevardier **12**
rye whiskey or bourbon, campari, sweet red vermouth, orange twist

Negroni **12**
gin, campari, sweet red vermouth, orange twist

MOCKTAILS alcohol free

Shirley Temple **4**
orange juice, sprite, grenadine syrup

Sim Caesar **5**
zero proof version of our house-made caesar

Wine

RED 150 mL (5 fl oz) **GLASS** 750 mL **BOTTLE**

Barbarella House Red on tap (Italy)	8	—
Chianti Cecchi Sangiovese (Italy)	9½	40
Pinot Noir Undurraga (Chile)	10½	45
Malbec Trapiche Broquel (Argentina)	10½	45
Piemonte Barbera Fontanafredda (Italy)	11	47

WHITE 150 mL (5 fl oz) **GLASS** 750 mL **BOTTLE**

Barbarella House White on tap (Italy)	8½	—
Prosecco on tap (Italy)	11	—
Pinot Grigio Santa Margherita (Italy)	12	51

Beer

ON TAP **GLASS 4** **PINT 8**
Rotating: see chalkboard 180 mL (6 fl oz) 475 mL (16 fl oz)

ALE

Strange Fellows **Talisman Pale Ale** 4.2% ABV

Phillips **Solaris White Peach Ale** 5% ABV

Wildeye **Czech Dark Lager** 5% ABV

House of Funk **Valhalla Wild Pale Ale** 5.0% ABV

IPA

Fuggles & Warlock **Destiny IPA** 6% ABV

Main St **DayTripper Hazy IPA** 6.7% ABV

Strange Fellows **Guardian White IPA** 6.5% ABV

Driftwood **Fat Tug IPA** 7% ABV

LAGER / PILSNER

Slow Hand **Munich Helles Lager** 5% ABV

Slow Hand **Pilsner** 5.2% ABV

SPECIALTY

Wildeye **Lime Popsicle Sour** 4.7% ABV

Fuggles & Warlock **Mango Wit** 4.9% ABV

Main St **Hula Hula Tropical Milkshake Sour** 5.4% ABV

TALL CANS 475 mL (16 fl oz) **SINGLE** **4-PACK To-Go**

Main St **Hula Hula Tropical Milkshake Sour** **8½** **21**

Parkside **Dreamboat Hazy Pale Ale** **8½** **21**

Parkside **Motel Hazy Pale Ale** **8½** **21**

Strange Fellows **Guardian White IPA** **8½** **21**

SHORT CANS 355 mL (12 fl oz) **SINGLE** **6-PACK To-Go**

Main St **Naked Fox IPA** **7½** **20**

Main St **Pilsner** **7½** **20**

Cider **ON TAP** 475 mL (16 fl oz) **PINT** **11½**

Left Field **Big Dry Apple Cider** 7% ABV

Beverages

San Pellegrino SPARKLING DRINKS

Fruit Soda aranciata, aranciata rossa, limonata, pompelmo **3½**

Natural Mineral Water bottle 750 mL **5**

Fruit Juice orange, apple, pineapple, cranberry **4**

Soft Drinks coca cola, diet coke, ginger ale, sprite, club soda **3**

Hot Chocolate **3½**

Tea peppermint, english breakfast, earl grey, chamomile, chai, green tea **2½**