







## ANTIPASTI

**GARLIC BREAD WITH CHEESE** 🌿

Fresh Italian bread layered with mozzarella cheese and baked to perfection. 9.95  
Add bacon and tomatoes 2.25  
Plain 5.50

**FLATBREAD PIZZA** 🌿

Crisp flatbread topped with our housemade bruschetta, goat cheese, spinach and romano cheese. 14.95

**POTATO SKINS** 🌾

Lightly seasoned, topped with cheddar and mozzarella cheese and fresh bacon crumble. Served with sour cream. 13.95

**MOZZARELLA MARINARA** 🌿

Homemade hand-breaded mozzarella sticks, lightly fried and served with marinara for dipping. 12.95

**SPINACH & ARTICHOKE DIP** 🌿

Rich alfredo sauce, cream cheese, fresh spinach and artichoke, baked with garlic and served with pita. 14.95

**MUSSELS NAPOLI**

Mussels in the shell, tossed in a white wine sauce, onions, tomatoes, butter, roasted garlic and lemon. 14.95

**CALAMARI FRITTI**

Calamari lightly dusted and served with garlic yogurt dip and sweet chili sauce. 15.95

**ARANCINI**

Crispy, bite size “poppers” of risotto, Italian fennel sausage and asiago cheese, with marinara dipping sauce. 13.95

**CHICKEN WINGS**

Famous “Barrel Wings” prepared mild, medium, hot, extra hot, or honey garlic. Garnished with blue cheese and veggie sticks.  
10 wings | 12.00  
20 wings | 21.95  
50 wings | MP

**BARREL BREADSTICKS**

Try our homemade bread sticks baked daily, alongside our bolognese sauce for dipping.  
5 piece | 5.95 10 piece | 8.25

**THREE CHEESE BRUSCHETTA** 🌿

Traditional bruschetta topped with a layer of feta, mozzarella, extra virgin garlic oil, vine ripened tomatoes and parmesan cheese. 10.95  
Add black olives 1.20

## INSALATA & ZUPPA

**CHICKEN & RICE SOUP** 🌾

A rich chicken broth with chunks of tender chicken breast, celery, carrots, onions and rice. 6.95

**SOUP OF THE DAY**

Please ask your server for today’s soup selection. 6.95

**GARDEN FRESH SALAD** 🌾🌿

Mixed greens, tomatoes, onions, peppers, cucumbers and our house vinaigrette. 12.25 | Side 7.95  
Add chicken or shrimp 4.50

**GREEK SALAD** 🌿

Garden greens, tomatoes, red onions, peppers, feta and kalamata olives. 13.95 | Side Greek 7.95  
Add chicken or shrimp 4.50

**CAESAR SALAD**

A large traditional caesar salad with crisp romaine, bacon, and parmesan. 12.45 | Side 7.45  
Add chicken or shrimp 4.50

**CHICKEN & GOAT CHEESE SALAD**

Mixed greens, grilled chicken breast, tomatoes, cucumber, red onions, roasted red peppers, goat cheese, reduced balsamic glaze and our house vinaigrette. 16.55

**PARMESAN CRUSTED CHICKEN**

Romaine lettuce topped with onions, peppers, cucumbers, tomatoes, croutons and our homemade parmesan crusted chicken. Served with balsamic vinaigrette. 16.55

**PINEAPPLE SPINACH SALAD WITH GRILLED SHRIMP**

Grilled shrimp served over spinach with pineapple, cucumber, red onions, goat cheese, reduced balsamic glaze and our balsamic dressing. 16.55







# PASTA


Enjoy your choice of homemade soup or garden-fresh salad with any pasta. Upgrade to a caesar or Greek salad for 3.95.



**SIMPLY GREAT SPAGHETTI**   
Imported Italian spaghetti with our  
homemade bolognese sauce. 13.75  
Add sautéed mushrooms 3.75  
Add Nonna’s meatballs 5.00  
Works (both) 7.00  
Add sausage 6.50

**CHICKEN CARBONARA**  
Tender chicken breast, mushrooms,  
fresh bacon, and creamy white wine  
alfredo sauce. 19.25

**SHRIMP LINGUINE**  
Shrimp sautéed with mushrooms and  
spinach in a lemon white wine cream  
sauce. 20.25

**MUSHROOM RAVIOLI**   
Ricotta filled pasta and sautéed  
mushrooms in white wine alfredo  
sauce. 18.95

**CHICKEN PRIMAVERA**  
Roasted chicken breast mixed with  
seasoned vegetables sautéed in  
garlic oil and herbs, tossed over  
fettuccine with a creamy alfredo  
sauce. 19.95  
Without chicken 16.55

**CHICKEN TETRAZZINI**  
Grilled chicken and mushrooms with  
fettuccine, served in an alfredo wine  
sauce. 18.25


**THAI CHICKEN**  
An exotic combination of fresh  
garden vegetables and succulent  
strips of chicken breast tossed in  
our own peanut sauce and served  
over linguine. 18.95

**CHICKEN PENNE PESTO**  
Roasted chicken, mushrooms,  
herbs, sun-dried tomatoes, pesto  
and alfredo. 18.95


**ANGEL HAIR PASTA**   
Angel hair pasta mixed with garlic,  
wine, mushrooms and alfredo  
sauce. 16.95  
Add chicken or shrimp 3.50

**MEDITERRANEAN PASTA**  
Penne pasta with roasted red  
peppers, sautéed zucchini, spinach,  
and garlic in an alfredo sauce,  
topped with feta. 17.95

**PENNE PUTTANESCA**  
Sausage and penne tossed with  
zucchini, black olives, garlic, red  
onions, sundried tomatoes in  
meat sauce topped with imported  
Romano cheese. 19.95

**RAVIOLI**   
Ricotta, romano and parmesan  
stuffed pasta in our homemade  
bolognese or alfredo sauce. 15.95

**SHRIMP SCAMPI**  
Shrimp, red onions, spinach, garlic,  
olive oil served over fettuccine in  
a marinara wine sauce. For those  
with a spicier appetite, ask for “A  
La Diablo” 19.95

**FETTUCCINE ALFREDO**   
Fettuccine ribbons in alfredo sauce.  
14.95  
Add chicken or shrimp 3.50  
Add sautéed mushrooms 3.00

## Oven-Baked

**BAKED SPAGHETTI  
PARMIGIANA**  
Oven-baked with meat sauce and  
mozzarella. 15.75  
Add sautéed mushrooms 3.75  
Add Nonna’s meatballs 5.00  
Works (both) 7.00  
Add sausage 6.50

**CLASSIC LASAGNA**  
Seasoned beef, layers of noodles,  
an assortment of imported Italian  
cheese and our classic homemade  
sauce. 18.25

**BAKED PENNE AND  
SAUSAGE**  
Chopped Italian sausage with  
herbs, bolognese sauce and melted  
mozzarella. 17.95

**BAKED RAVIOLI**  
Traditional Italian ricotta stuffed  
pasta with a choice of alfredo or  
bolognese sauce with a blanket of  
mozzarella cheese and baked to  
perfection. 16.95

**SHRIMP MAC & CHEESE**  
Penne pasta with shrimp, bacon  
and four cheeses, topped with  
toasted breadcrumbs. 19.25







## ENTRÉES

Enjoy your choice of homemade soup or garden-fresh salad with our entrées. Upgrade to a Greek or caesar salad for 3.95.

### Chicken

**CHICKEN MILANO WITH SHRIMP** 🌱

Grilled chicken breast, sautéed spinach and roasted peppers topped with warm goat cheese and shrimp. Served with roasted potatoes and mushrooms. 22.95

**CHICKEN PARMIGIANA**

Hand breaded chicken breast lightly fried and baked with rich marinara sauce and mozzarella cheese. Served with a side of spaghetti. 21.25

**IDA’S STUFFED CHICKEN** 🌱

Chicken breast stuffed with spinach, sun-dried tomatoes and asiago cheese with a lemon mushroom cream sauce. Served with vegetables and oven roasted potatoes. 21.95

**CHICKEN MARSALA**

Oven roasted chicken breast stuffed with mozzarella cheese, topped with a creamy mushroom marsala sauce. Served with mashed potatoes and vegetables. 22.55

**CHICKEN SOUVLAKI\*** 🌱

Marinated chicken breast skewered and grilled with vegetables. Served with roast potatoes and Greek salad. 20.25 Add soup 3.50

**CHICKEN FINGERS DELUXE\***

Tender strips of chicken breast battered and deep fried to perfection, served with plum sauce, coleslaw and choice of fries, roast potatoes or spaghetti. 15.95 Add a garden salad or soup 3.50 Add a Greek or caesar salad 4.50

**SOUTH ITALY PLATTER**

Three classics all on one plate. Chicken parmigiana, 1/2 lasagna and 1/2 order of fettuccine alfredo, all with homemade sauces made fresh daily. 24.95



### Beef, Pork & Veal

**VEAL PARMIGIANA**

Tender hand breaded veal cutlet lightly fried and baked with rich marinara sauce and mozzarella cheese. Served with a side of spaghetti. 21.95

**LIVER & ONIONS** 🌱

Tender liver lightly sautéed with onions. Served with homemade buttery mashed potatoes and gravy. 17.25

**BRAISED BABY BACK RIBS** 🌱

Big ribs cooked “slow and low” basted in BBQ sauce. Served with roasted potatoes and our homemade coleslaw. 24.55

### Seafood

**CLASSIC FISH & CHIPS\***

A huge portion of moist haddock battered and lightly fried to a golden crisp. Served with fries and homemade coleslaw. 16.50 Add a garden salad or soup 3.50 Add a Greek or caesar salad 4.50

**BAKED SALMON WITH LEMON HERB GARLIC SAUCE** 🌱

Roasted in lemon, garlic, herbs, and extra virgin olive oil. Served with vegetables and roast potatoes. 24.55

\* Not served with soup or salad







## CREATE YOUR OWN

We start in the early morning hours making our dough fresh from scratch. We then prepare our vine ripened tomatoes to simmer for hours for our pizza sauce. Everything is homemade with the finest and freshest ingredients possible. That is our secret. Shh, don't tell our competitors; they might get overwhelmed by the work.

### Sauce & Cheese

**SMALL** 10.25

**MEDIUM** 14.25

**LARGE** 16.95

### Toppings

**SMALL** 1.50

**MEDIUM** 2.00

**LARGE** 2.25

Pepperoni  
Cup 'n' Char\*  
Ham  
Canadian Bacon  
Chicken\*  
Mortadella  
Salami  
Shrimp\*  
Anchovies  
Italian Sausage  
Green Peppers  
Red Peppers  
Hot Peppers  
Tomatoes  
Sun-dried Tomatoes  
Onions

Red Onions  
Mushrooms  
Green Olives  
Black Olives  
Kalamata Olives  
Pineapple  
Spinach  
Zucchini  
Roasted Peppers  
Garlic  
Feta  
Mozzarella  
Cheddar  
Goat Cheese  
Italian Tri-Blend

\* Double topping charge

## SIGNATURE PIZZAS

### SPICY ITALIAN

Italian sausage, fresh tomatoes, peameal bacon crumble, mushrooms, and mozzarella.  
S 14.95 | M 21.25 | L 26.25

### MEAT LOVERS

Pepperoni, Canadian ham, salami, bacon crumble, mozzarella and sausage.  
S 15.55 | M 22.25 | L 27.95

### HOUSE SPECIAL (WORKS)

Our most famous pie. Pepperoni, mushrooms, green peppers, onions, mozzarella, bacon, and green olives. Free option of hot peppers and/or anchovies.  
S 15.55 | M 21.95 | L 27.55

### VEGETARIAN

Green peppers, onions, mushrooms, tomatoes, olives and mozzarella.  
S 14.95 | M 21.50 | L 25.95

### HAWAIIAN

Pineapple, ham, and extra mozzarella cheese.  
S 14.95 | M 21.25 | L 25.50

### EL GRECO

Ground beef, sliced tomatoes, onions, black olives, green peppers, oregano and feta.  
S 14.95 | M 22.25 | L 26.95

### ALOHA

Pineapple, ham, chicken, mozzarella and cheddar.  
S 14.95 | M 21.75 | L 27.25

### WHITE PIZZA

Garlic butter base, oregano, red onion, tomatoes and mozzarella. No tomato sauce.  
S 13.95 | M 21.25 | L 25.55

### PRIMAVERA

Garlic butter, spinach, roasted red peppers, zucchini, artichoke, Parmesan cheese, mushrooms.  
S 14.95 | M 21.25 | L 26.25

### NEW YORK DELI

Pepperoni, Genoa salami, ham, mortadella, Italian sausage, mozzarella and cheddar.  
S 15.35 | M 22.95 | L 28.25

### CARBONARA

Alfredo sauce, bacon, ham, mozzarella, basil and mushrooms.  
S 14.95 | M 22.25 | L 27.55

### MEDITERRANEAN

Tomato base, roasted peppers, zucchini, black olives, feta, mozzarella, tomatoes, oregano, garlic and basil.  
S 14.95 | M 21.95 | L 26.95

### BARREL BUFFALO

Traditional Buffalo, NY, pizza. Double cup 'n' char pepperoni and double cheese.  
S 14.95 | M 21.25 | L 26.50







## SANDWICHES

All classic sandwiches are served toasted with the option of Italian dressing and/or mayo.  
Add a garden salad or soup 3.95 | Add a caesar or Greek salad 5.00 | Add fries 3.95

**THE BARREL CHEESESTEAK SUB**

Thinly sliced rib eye with sautéed mushrooms, green peppers, onions, lettuce, tomatoes and cheese. 14.95

**NONNA’S MEATBALL SANDWICH**

Huge homemade sliced meatballs with fresh mozzarella, topped with bolognese sauce in a freshly baked Italian bun. 11.95

**ITALIAN TRIPLET**

Sliced ham, imported mortadella, Genoa salami, fresh mozzarella, tomatoes, and shredded lettuce, on baked Italian bread. 11.95

## PANZEROTTI

Golden crusts unbelievably stuffed with fresh ingredients. Served with tomato meat sauce for dipping.  
Add a garden salad or soup 3.95 | Add a caesar or Greek salad 5.00 | Add fries 3.95

**CLASSIC**

Mushrooms, green peppers, pepperoni, and mozzarella. 16.25

**HAWAIIAN**

Pineapple, ham and mozzarella. 16.25

**GRECO**

Black olives, ground beef, feta, and green peppers. 16.25



## SIDES

**FRENCH FRIES** 6.00

**HERB ROASTED POTATOES** 7.50

**ROASTED VEGETABLES** 7.50

**MEATBALLS** 7.00

**SAUSAGE** 7.50

**CHICKEN** 5.00

*Side Pasta*

**CHOOSE YOUR PASTA**  
Penne, spaghetti or fettuccine

**CHOOSE YOUR SAUCE**  
Marinara or meat sauce 7.00  
Alfredo 8.00



Gluten-free option



Vegetarian friendly







## DESSERT

**APPLE BLOSSOM WITH ICE CREAM**

Baked apples with cinnamon and brown sugar and oats. Served with vanilla ice cream and caramel drizzle. 8.95

**HOT FUDGE BROWNIE BOAT**

Rich chocolate double fudge brownie served with three scoops of ice cream. Hot fudge drizzle with peanuts, real whipped cream and topped with a cherry. 8.95

**HOMEMADE RICE PUDDING**

Topped with whipped cream and coconut shavings or chocolate chips. 6.95

**CLASSIC BARREL SUNDAE**

Vanilla ice cream dressed up with strawberry or cherries, chocolate or caramel, coconut or chocolate chips, and topped with whipped cream and peanuts. 6.95 | Junior 5.95

**CHEESECAKE YOUR WAY**

Creamy smooth cheesecake topped the way you like it. 9.50

- Turtle
- Strawberry and Cream
- Cherries and Cream

**CARROT CAKE**

Subtly spiced and filled with grated carrots, sweet crushed pineapple, coconut and walnuts, covered with a cream cheese icing. 9.50

**CHOCOLATE CAKE**

Four layers of decadent chocolate cake separated by rich chocolate fudge icing. Topped off with a dark chocolate glaze. 9.50



## BEVERAGES

**UNLIMITED FOUNTAIN DRINK**

Pepsi, Diet Pepsi, 7-Up, Root Beer, Orange Crush, Iced Tea 3.25

**SHIRLEY TEMPLE**

Orange juice and Sprite with a swirl of grenadine 3.75

**GIANT SODA FLOAT**

Root Beer in a mug with a scoop of vanilla ice cream, whipped cream and a cherry 5.25

**SPARKLING WATER, 1 L**

5.00

**MILK**

2% or Chocolate 3.55

**FRUIT JUICE**

Orange, Apple, or Cranberry Cocktail 3.95

**COFFEE**

Original special roast 2.95 Complementary refills

**TEA/TAZO TEA**

Regular Red Rose tea or our special Tazo tea line 2.75 | 3.95

**ESPRESSO**

3.25

**CAPPUCCINO**

5.00

