

THE BARRTEL

ITALIAN KITCHEN

EST. 1981





OUR FAMILY STORY...

We didn't set out to open a restaurant. We set out to share a piece of our home.

Back in the early 1970s, our family — left their small village in the Mediterranean and came to Canada chasing opportunity, like so many others. They didn't have much, but they had each other, a strong work ethic, and recipes that had been passed down for generations.

In 1981, they opened The Barrel in Fort Erie. It was a small Italian restaurant built on big dreams, run by a tight-knit family who knew how to feed people — not just with food, but with warmth.

They made everything from scratch: homemade dough, slow-simmered sauces, hand-tossed pizzas. There were no shortcuts — just the way it was done back home.

Over 44 years later, we're still here. Still family-run by the Kentros Family. Still using those same recipes. Still greeting customers by name. Because of love, The Barrel was never just a restaurant — it's our family table. And everyone's invited.

Buon appetito!





ANTIPASTI

GARLIC BREAD WITH CHEESE 🌿

Fresh Italian bread layered with mozzarella cheese and baked to perfection. 11.50
Add bacon and tomatoes 3.00
Plain 6.00

FLATBREAD PIZZA 🌿

Crisp flatbread topped with our housemade bruschetta, goat cheese, spinach and romano cheese. 17.95

POTATO SKINS 🌾

Lightly seasoned, topped with cheddar and mozzarella cheese and fresh bacon crumble. Served with sour cream. 16.95

MOZZARELLA MARINARA 🌿

Homemade hand-breaded mozzarella sticks, lightly fried and served with marinara for dipping. 16.95

SPINACH & ARTICHOKE DIP 🌿

Rich alfredo sauce, cream cheese, fresh spinach and artichoke, baked with garlic and served with pita. 17.25

MUSSELS NAPOLI

Mussels in the shell, tossed in a white wine sauce, onions, tomatoes, roasted garlic and lemon. 19.95

CALAMARI FRITTI

Calamari lightly dusted and served with garlic yogurt dip and sweet chili sauce. 19.25

ARANCINI

Crispy, bite size “poppers” of creamy risotto, Italian sausage and stuffed with mozzarella cheese. Served with a marinara dipping sauce. 17.25

CHICKEN WINGS

Famous “Barrel Wings” prepared mild, medium, hot, extra hot, or honey garlic. Garnished with blue cheese and veggie sticks.
10 wings | 13.50
20 wings | 25.25
50 wings | MP

BARREL BREADSTICKS

Try our homemade bread sticks baked daily, alongside our bolognese sauce for dipping.
5 piece | 6.50 10 piece | 9.50

THREE CHEESE BRUSCHETTA 🌿

Traditional bruschetta topped with a layer of feta, mozzarella, extra virgin garlic oil, vine ripened tomatoes and parmesan cheese. 14.50
Add black olives 1.50

INSALATA & ZUPPA

CHICKEN & RICE SOUP 🌾

A rich chicken broth with chunks of tender chicken breast, celery, carrots, onions and rice. 8.25

SOUP OF THE DAY

Please ask your server for today’s soup selection. 8.25

GARDEN FRESH SALAD 🌾🌿

Mixed greens, tomatoes, onions, peppers, cucumbers and our house vinaigrette. 13.95
Side 8.95
Add chicken or shrimp 5.25

GREEK SALAD 🌾🌿

Garden greens, tomatoes, red onions, peppers, feta and kalamata olives. 15.95
Side 10.25
With chicken 19.95

CHICKEN CAESAR SALAD

A traditional caesar salad with crisp romaine, bacon, and parmesan. 19.95
Without chicken 16.95
Side 8.50

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. 20.25

PARMESAN CRUSTED CHICKEN

Romaine lettuce topped with onions, peppers, cucumbers, sundried tomatoes, croutons and our homemade parmesan crusted chicken. Served with balsamic vinaigrette. 20.25

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. 19.95





PASTA

Enjoy your choice of homemade soup or garden-fresh salad with any pasta. Substitute for gluten-free pasta 2.00. Upgrade to a caesar or Greek salad for 3.95.



SIMPLY GREAT SPAGHETTI 
Imported Italian spaghetti with our homemade bolognese sauce. 15.95
Add sautéed mushrooms 4.00
Add Nonna’s meatballs 5.00
Works (both) 7.00 **Add** sausage 8.00

CHICKEN CARBONARA
Tender chicken breast sautéed with mushrooms and pancetta, tossed with penne in a rich, creamy white wine Alfredo sauce. 24.95

SHRIMP LINGUINE
Shrimp sautéed with mushrooms and spinach in a lemon white wine cream sauce. 25.95

MUSHROOM RAVIOLI 
Ricotta filled pasta and sautéed mushrooms in white wine alfredo sauce. 23.95
Add chicken or shrimp 5.25

CHICKEN PRIMAVERA
Roasted chicken breast mixed with seasoned vegetables sautéed in garlic oil and herbs, tossed over fettuccine with a creamy alfredo sauce. 26.95
Without chicken 18.95

CHICKEN TETRAZZINI
Grilled chicken and mushrooms with fettuccine, served in an alfredo wine sauce. 23.95

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. 25.95

CHICKEN PENNE PESTO
Roasted chicken, mushrooms, herbs, sun-dried tomatoes, pesto and alfredo. 23.95

ANGEL HAIR PASTA 
Angel hair pasta mixed with garlic, wine, mushrooms and alfredo sauce. 21.95
Add chicken or shrimp 5.25

MEDITERRANEAN PASTA 
Penne pasta with roasted red peppers, sautéed zucchini, spinach, and garlic in an alfredo sauce, topped with feta. 24.75
Add chicken or shrimp 5.25

PENNE PUTTANESCA
Sausage and penne tossed with zucchini, black olives, garlic, red onions, sundried tomatoes in meat sauce topped with imported Romano cheese. 25.25

RAVIOLI 
Ricotta, romano and parmesan stuffed pasta in our homemade bolognese or alfredo sauce. 21.50
Add chicken or shrimp 5.25

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” 25.95

FETTUCCINE ALFREDO 
Fettuccine ribbons in alfredo sauce. 18.95
Add chicken or shrimp 5.25
Add sautéed mushrooms 4.00

Oven-Baked

BAKED SPAGHETTI PARMIGIANA
Oven-baked with meat sauce and mozzarella. 19.95
Add sautéed mushrooms 4.00
Add Nonna’s meatballs 5.00
Works (both) 7.00
Add sausage 8.00

CLASSIC LASAGNA
Seasoned beef, layers of noodles, an assortment of imported Italian cheese and our classic homemade sauce. 24.50

BAKED PENNE AND SAUSAGE
Chopped Italian sausage with herbs, bolognese sauce and melted mozzarella. 24.25

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. 22.95
Add chicken or shrimp 5.25
Add mushrooms 4.00





ENTRÉES

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

Pollo

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. 28.95

CHICKEN PARMIGIANA

Hand breaded chicken breast lightly fried and baked with rich marinara sauce and mozzarella cheese. Served with a side of spaghetti. 26.25

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. 27.95

CHICKEN MARSALA 🌱

Oven roasted chicken breast stuffed with mozzarella cheese, topped with a creamy mushroom marsala sauce. Served with mashed potatoes and vegetables. 27.50

CHICKEN SOUVLAKI* 🌱

Marinated chicken breast skewered and grilled with vegetables. Served with roast potatoes and Greek salad. 25.25 **Add** soup 4.00

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. 18.50 **Add** a garden salad or soup 4.00 **Add** a Greek or caesar salad 6.00

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. 30.25



Carne

VEAL PARMIGIANA

Tender hand breaded veal cutlet lightly fried and baked with rich marinara sauce and mozzarella cheese. Served with a side of spaghetti. 27.95

BRAISED BABY BACK RIBS 🌱

Big ribs cooked “slow and low” basted in BBQ sauce. Served with roasted potatoes and our homemade coleslaw. 28.95

LIVER & ONIONS

Tender liver lightly sautéed with onions. Served with homemade buttery mashed potatoes and gravy. 20.95

Pesce

BAKED SALMON WITH LEMON HERB GARLIC SAUCE 🌱

Fresh Atlantic salmon baked with lemon, garlic, herbs, and capers in a light, creamy sauce. Served with roasted potatoes and seasonal vegetables. 29.95



* 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 12.00

MEDIUM 16.00

LARGE 19.00

Toppings

SMALL 1.50

MEDIUM 2.25

LARGE 2.50

SAUCE

Tomato
Olive Oil & Garlic Butter
Alfredo

CHEESE

Feta
Mozzarella
Cheddar
Goat Cheese
Italian Tri-Blend

MEAT

Pepperoni
Cup 'n' Char*
Ham
Canadian Bacon
Chicken*
Mortadella
Salami
Shrimp*
Anchovies
Italian Sausage

VEGETABLES

Green Peppers
Red Peppers
Hot Peppers
Tomatoes
Sun-dried Tomatoes
Onions
Red Onions
Mushrooms
Green Olives
Black Olives
Artichokes
Pineapple
Spinach
Zucchini
Roasted Peppers
Garlic

* Double topping charge

SIGNATURE PIZZAS

SPICY ITALIAN

Italian sausage, fresh tomatoes, peameal bacon crumble, mushrooms, and mozzarella.
S 15.25 | M 23.95 | L 31.50

MEAT LOVERS

Pepperoni, Canadian ham, salami, bacon crumble, mozzarella and sausage.
S 16.25 | M 25.95 | L 33.95

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 16.25 | M 24.95 | L 33.25

VEGETARIAN

Green peppers, onions, mushrooms, tomatoes, green olives and mozzarella.
S 16.25 | M 24.95 | L 33.75

HAWAIIAN

Pineapple, ham, and extra mozzarella cheese.
S 15.95 | M 23.95 | L 30.25

EL GRECO

Ground beef, sliced tomatoes, onions, black olives, green peppers, oregano and feta.
S 15.95 | M 24.95 | L 32.25

ALOHA

Pineapple, ham, chicken, mozzarella and cheddar.
S 15.95 | M 23.95 | L 32.25

WHITE PIZZA

Garlic butter base, oregano, red onion, tomatoes and mozzarella. No tomato sauce.
S 14.95 | M 24.95 | L 29.95

PRIMAVERA

Garlic butter, spinach, roasted red peppers, zucchini, artichoke, Parmesan cheese, mushrooms.
S 15.95 | M 24.95 | L 32.25

NEW YORK DELI

Pepperoni, Genoa salami, ham, mortadella, Italian sausage, mozzarella and cheddar.
S 16.25 | M 25.95 | L 33.95

CARBONARA

Alfredo sauce, bacon, ham, mozzarella, basil and mushrooms.
S 15.95 | M 24.95 | L 31.95

MEDITERRANEAN

Tomato base, roasted peppers, zucchini, black olives, feta, mozzarella, tomatoes, oregano, garlic and basil.
S 15.95 | M 24.95 | L 32.25

BARREL BUFFALO

Traditional Buffalo, NY, pizza. Double cup 'n' char pepperoni and double cheese.
S 15.95 | M 24.95 | L 30.95





SANDWICHES

All classic sandwiches are served toasted with the option of Italian dressing and/or mayo.
Add a garden salad or soup 4.00 | **Add** a caesar or Greek salad 6.00 | **Add** fries 4.00

THE BARREL CHEESESTEAK SUB

Thinly sliced rib eye with sautéed mushrooms, green peppers, onions, lettuce, tomatoes and cheese. 16.95

NONNA’S MEATBALL SANDWICH

Huge homemade sliced meatballs with fresh mozzarella, topped with bolognese sauce in a freshly baked Italian bun. 14.95
Add onions and green peppers 2.25
Add mushrooms 2.00

ITALIAN TRIPLET

Sliced ham, imported mortadella, Genoa salami, fresh mozzarella, tomatoes, and shredded lettuce, on baked Italian bread. 14.95

PANZEROTTI

Golden crusts unbelievably stuffed with fresh ingredients. Served with tomato meat sauce for dipping.
Add a garden salad or soup 4.00 | **Add** a caesar or Greek salad 6.00 | **Add** fries 4.00

CLASSIC

Mushrooms, green peppers, pepperoni, and mozzarella. 19.95

HAWAIIAN

Pineapple, ham and mozzarella. 19.95

GRECO

Black olives, ground beef, feta, and green peppers. 19.95



SIDES

FRENCH FRIES 6.95

HERB ROASTED POTATOES 9.25

ROASTED VEGETABLES 8.95

MEATBALLS 7.50

SAUSAGE 8.50

CHICKEN 5.25

Side Pasta

CHOOSE YOUR PASTA

Penne, spaghetti or fettuccine

CHOOSE YOUR SAUCE

Marinara or meat sauce 9.00
Alfredo 9.00

Add a meatball 3.50 **Add** chicken or shrimp 5.25
Add sautéed mushrooms 3.00



Gluten-free option



Vegetarian friendly





DOLCE

TIRAMISU

Savour the Italian classic. Layers of espresso-soaked ladyfingers, luscious mascarpone cream, and a dusting of cocoa powder. 12.00

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. 10.95

HOMEMADE RICE PUDDING

Topped with whipped cream and coconut shavings or chocolate chips. 7.95

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. 8.25 | Junior 6.15

APPLE BLOSSOM WITH ICE CREAM

Baked apples with cinnamon and brown sugar and oats. Served with vanilla ice cream and caramel drizzle. 10.95

CHEESECAKE YOUR WAY

Creamy smooth cheesecake topped the way you like it. 10.95

- Turtle
- Strawberry and Cream
- Cherries and Cream

CHOCOLATE CAKE

Four layers of decadent chocolate cake separated by rich chocolate fudge icing. Topped off with a dark chocolate glaze. 10.95



BEVERAGES

UNLIMITED FOUNTAIN DRINK

Pepsi, Diet Pepsi, 7-Up, Root Beer, Orange Crush, Iced Tea 3.85

SHIRLEY TEMPLE

Orange juice and Sprite with a swirl of grenadine 4.25

GIANT SODA FLOAT

Root Beer in a mug with a scoop of vanilla ice cream, whipped cream and a cherry 6.25

SAN PELLEGRINO SPARKLING WATER, 750 ML

6.25

MILK

2% or Chocolate 4.95

FRUIT JUICE

Orange, Apple, or Cranberry Cocktail 4.95

COFFEE

Original special roast 3.25 Complementary refills

TEA/TAZO TEA

Regular Red Rose tea or our special Tazo tea line 2.95 | 4.25

ESPRESSO

3.50

CAPPUCCINO

5.25

