PARTIES & EVENT MENU

Thank you for considering Barlago for your private party! We look forward to celebrating with you. Below, you will find our three family-style menu options. Please choose which menu you would like, and select which dishes you would prefer for your event.

We are happy to work with you if you have any special requests. We can accommodate any food restrictions and offer gluten free pasta and pizza.

In the spirit of making Barlago a community gathering space, our private events require no room fee. Menu prices below are for food only and are not inclusive of beverages, tax, or gratuity.

Our restaurant has a private dining room that can accommodate up to 25 people, separated from the main dining area, and our larger dining area can fit up to 60 people. We can provide a TV (P.C. capable), HDMI cables, and special lighting, for everything from a corporate meeting to a birthday party to watching sporting events. We can open for private events during the day on weekdays. Please let us know if you have any questions.

MENU SELECTION & PRICING •

COCKTAIL PARTY APPETIZERS AND PIZZAS, \$22 PER PERSON

THE GRAND 4-COURSE MEAL, \$30 PER PERSON

THE GRAND LUXE 4-COURSE MEAL, \$40 PER PERSON

DESSERT PLATTERS CAN BE ADDED TO ANY MENU FOR \$4 PER PERSON | WE HAVE A FULL BAR CARAFES OF WINE: \$30 | PITCHERS OF BEER: \$22 | PITCHERS OF SANGRIA: \$30

COCKTAIL PARTY APPETIZERS & PIZZAS, \$22 PER PERSON

APPETIZERS: SELECT UP TO TWO:

SHRIMP CANNELLONI gulf shrimp, cannelloni beans, arugula, lemon scampi sauce

BRUSCHETTA goat cheese and mushroom truffle, tomato basil, or roasted pepper caponata

MEATBALLS beef and pork meatballs, san marzano tomato sauce, parmesan

DEVILED EGGS warm deviled eggs, pancetta, calabrian chili, provolone

PIZZAS: SELECT UP TO TWO:

SMOKED SALMON lox, mascarpone, red onion, leeks, herbs, capers, dill

MUSHROOM cremini, shitake, oyster mushrooms, san marzano tomato sauce, provolone, thyme

SPICY SALAMI italian salami, calabrian chili drizzle, san marzano tomato sauce, north beach mozzarella, roasted peppers

PESTO pistachio pesto, goat cheese, roma tomatoes, caramelized onions

CLASSIC san marzano tomato sauce, north beach mozzarella, fresh herbs

STARTERS: SELECT UP TO TWO:

BRUSCHETTA goat cheese and mushroom truffle, tomato basil, or roasted pepper caponata MEATBALLS beef and pork meatballs, san marzano tomato sauce, parmesan

ANYONE OF OUR PIZZA OPTIONS: smoked salmon, mushroom, spicy salami, pesto, classic

SALADS: SELECT ONE OF THE FOLLOWING:

HOUSE organic mixed greens, tomato, shallot vinaigrette

CAESAR petite romaine hearts, spiced croutons, traditional dressing

PASTAS: SELECT UP TO TWO TOTAL BETWEEN PASTAS AND/OR ENTRÉES: {THESE WILL BE SERVED FAMILY-STYLE SIMULTANEOUSLY}

BOLOGNESE penne, beef and pork ragu, fresh herbs, ricotta salata

CARBONARA spaghetti, pancetta, spring red onion, egg, parmesan

PESTO PRIMAVERA penne, artichokes, cherry tomatoes, mushroom pesto cream sauce

SPAGHETTI & MEATBALLS spaghetti, pork and beef meatballs, san marzano tomato sauce

ALFREDO penne, mushroom trio, creamy parmigiana-reggiano sauce

ENTRÉES: SELECT UP TO TWO TOTAL BETWEEN PASTAS AND/OR ENTRÉES: {THESE WILL BE SERVED FAMILY-STYLE SIMULTANEOUSLY}

PICCATA pan seared chicken breast, lemon-caper white wine sauce, crispy potato gnocchi, asparagus

CHICKEN MARSALA baked chicken breast, artichokes, mushroom trio, zucchini, marsala wine sauce

PARMIGIANA herb breaded chicken, imported provolone, spaghetti, san marzano tomato sauce, fresh basil

SIDES: SELECT ONE:

BRUSSELS SPROUTS oven roasted, caramelized onions, brown butter, sage

ASPARAGUS grilled asparagus, bread crumbs, lemon

SPINACH sautéed baby spinach, garlic, lemon, white wine

THE GRAND LUXE

4-COURSE MEAL, \$40 PER PERSON

STARTERS: SELECT UP TO THREE:

SHRIMP CANNELLONI gulf shrimp, cannelloni beans, arugula, lemon scampi sauce

BRUSCHETTA goat cheese and mushroom truffle, tomato basil, or roasted pepper caponata

MEATBALLS beef and pork meatballs, san marzano tomato sauce, parmesan

ANYONE OF OUR PIZZA OPTIONS: smoked salmon, mushroom, spicy salami, pesto, classic

SALADS: SELECT ONE OF THE FOLLOWING:

HOUSE organic mixed greens, tomato, shallot vinaigrette

CAESAR petite romaine hearts, spiced croutons, traditional dressing

PASTAS: SELECT UP TO TWO PASTAS:

BOLOGNESE penne, beef and pork ragu, fresh herbs, ricotta salata

SEAFOOD spaghetti, mussels, shrimp, salmon, garlic white wine sauce

CARBONARA spaghetti, pancetta, spring red onion, egg, parmesan

PESTO PRIMAVERA penne, artichokes, cherry tomatoes, mushroom pesto cream sauce

SPAGHETTI & MEATBALLS spaghetti, pork and beef meatballs, san marzano tomato sauce

ALFREDO penne, mushroom trio, creamy parmigiana-reggiano sauce

ENTRÉES: SELECT UP TO TWO:

PICCATA pan seared chicken breast, lemon-caper white wine sauce, crispy potato gnocchi, asparagus

SHORT RIB amber ale braised short rib, polenta-parmesan, mushroom, broccolini

MEDITERRANEAN SALMON grilled salmon filet, artichokes, cherry tomato, polenta

PARMIGIANA herb breaded chicken, imported provolone, spaghetti, san marzano tomato sauce, fresh basil

CHICKEN MARSALA baked chicken breast, artichokes, mushroom trio, zucchini, marsala wine sauce

SIDES: SELECT ONE:

BRUSSELS SPROUTS oven roasted, caramelized onions, brown butter, sage

ASPARAGUS grilled asparagus, bread crumbs, lemon

SPINACH sautéed baby spinach, garlic, lemon, white wine