

PIZZE BIANCHE

Tuscany 24

Mozzarella, mushroom, fresh prosciutto & drizzled truffle oil

Rustica 20

Mozzarella, potato & rosemary

Roma 22

Mozzarella, artichoke, eggplant, semi sun dried tomato & olives

STARTERS

Garlic Pizza Crust 14

Herb Pizza Crust 14

Salt & Pepper Calamari 15

Lightly battered calamari served with garlic aioli & lemon

Zucchini Flowers 16

Stuffed zucchini flowers with ricotta, gorgonzola & parsley in a light tempura batter

SALADS

Roquette Salad 10

Garden Salad 11

Caesar Salad 14 Add chicken 5

Barbara Salad 15

Mix lettuce, cucumber, cherry tomato, red capsicum, bocconcini, red onion & avocado with our homemade dressing

DESSERTS

Nutella Pizza

Served with strawberries & banana
Small 12 / large 16

Giovanni's Apple Crumble Pizza
Small 13 / large 17

OPENING HOURS

Monday

Closed

Tuesday to Sunday – 5:00PM Late

ADDRESS

Shop 1 / 18-24 Adelphi Street

Rouse Hill, NSW, 2155

CONTACT US

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Barbara's Italian
RESTAURANT & BAR



**TAKE AWAY
MENU**

PIZZAS

Wood fired 13 inch

Margherita 17

Tomato base, mozzarella & basil

Napoletana 18

Tomato base, mozzarella olives, anchovies, & oregano

Capricciosa 20

Tomato base, mozzarella, ham, mushroom, artichoke, olives & oregano

Diavola 20

Tomato base, mozzarella, hot Italian salami & chilli flakes

Dal Mare 25

Tomato base, mozzarella mixed seafood, garlic & parsley

Calabrese 20

Tomato base, mozzarella hot salami, olives & roasted capsicum

Barbara's Special 22

Tomato base, mozzarella, ham, roasted capsicum, onion, mushroom & olives

Gamberi 25

Tomato base, mozzarella, garlic prawns, cherry tomato & rocket

Parma 24

Tomato base, mozzarella fresh prosciutto, fresh rocket & shaved Parmesan

Don Vito 23

Tomato base, mozzarella, Italian sausage, ham & salami

Sicilia 20

Tomato base, mozzarella, eggplant, ricotta & basil

Gluten-free bases available - extra \$4

PASTAS

Fettuccine Boscaiola 20

Bacon, mushroom & shallots in a cream sauce

Spaghetti Marinara 30

A selection of mixed seafood in a Neapolitan sauce

Fettuccine al Granchio 30

Crab meat, prawns, sautéed garlic, ginger, chilli & shallots in a creamy tomato flamed brandy sauce

Spaghetti al Olio 28

Prawns, garlic, chilli, cherry tomato, parsley in a white wine olive base

Penne Salsicce 22

Italian pork sausage mince fried with garlic, chilli & basil in a Neapolitan sauce

Penne Mediterranean 20

Eggplant, olives, capsicum, chilli, garlic & basil in a light Neapolitan sauce

Penne Pollo 20

Chicken & semi-dried tomato in a creamy pesto sauce

Aurora Pumpkin & Ricotta Ravioli 22

Sautéed with garlic & sage in a creamy tomato sauce

Home made Gnocchi 23

Selection of three sauces;
Three cheese sauce finished with shallots
Creamy tomato sauce sautéed with garlic and sage
Neapolitan sauce

Lasagne 20

Homemade lasagne served with a side garden salad

Gluten-free penne pasta available - extra \$4

MAINS

Veal Barbara 33

Tender veal with prawns, garlic & basil in a pink brandy sauce served with seasonal vegetables

Veal Cacciatore 32

Tender veal fried with capsicum, olives, cherry tomato, garlic, basil & chilli in a Neapolitan sauce served with seasonal vegetables

Veal Del Bosco 32

Tender veal with button & porcini mushrooms in a black truffle-infused cream sauce served with seasonal vegetables

Chicken Genovese 31

Chicken breast with prawns & cherry tomato in a homemade creamy pesto sauce served with seasonal vegetables

Chicken Gamberi 32

Chicken breast with prawns & calamari topped with avocado in a pink sauce served with seasonal vegetables

Chicken Boscaiola 29

Chicken breast sautéed with bacon, mushroom & shallots in a white wine cream sauce served with seasonal vegetables

RISOTTOS

Pollo 22

Chicken, mushroom & baby spinach in a light white wine creamy sauce

Wild Mushroom 24

A selection of wild and porcini mushrooms with shallots finished with shaved parmesan & a drizzle of black truffle oil

Mariana 30

A selection of mixed seafood in a Neapolitan sauce