**APPETIZERS & SALADS**

**ANTIPASTI APPETIZERS**

START OFF RIGHT

**ARANCINI** 🍢
Rice balls lightly fried and barley breaded stuffed with Sicilian sausage, garden peas, provolone smoked cheese and homemade marinara sauce | 8.50

**BURRATA** 🧀
Fresh hand-knotted burrata served with Prosciutto di Parma, shaved black truffles, tomato confit, homemade pesto Genovese and balsamic glaze of Modena | 11.50 add a side of sesame flatbread 1.50

**MOZZARELLA IN CARROZZA** 🌽
Fried slices of bread stuffed with a cold heart of fresh Fior di Latte mozzarella. Italian reinterpretation of American grilled cheese, served with homemade marinara sauce | 11.50

**PANZAROTTI** 🍳
Lightly fried half moons stuffed with ricotta, organic mushrooms, provolone smoked cheese and homemade marinara sauce. Italian version of empanadas | 8.20

**ANGIOLETTI** 🍢
Lightly fried dough strips served with marinara sauce, pecorino romano shaved and baby tomato confit | 7.00

**CUOPPO** (serves 2)
Selection of our starters: arancini, panzarotti, angioletti and fried burrata served with a side of homemade marinara sauce | 17.50

**CHARCUTERIE & CHEESE** (serves 2)
Extended selection of our meats and cheese, served with a side of sesame flatbread | 20.50

**SIDE SALAD**
Spring mix, poblano and bell peppers, onions, baby tomato confit and tuscan extra virgin olive oil | 5.90

**THOUGH THE BEST AVAILABLE TECHNOLOGY HAS BEEN USED TO REMOVE THE PITS AND PITS FRAGMENTS FROM OUR MEDITERRANEAN OLIVES IT IS POSSIBLE THAT SOME ARE STILL PRESENT. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.**

**CESARE** 🥗
Romaine lettuce, shaved pecorino romano, garlic croutons and homemade caesar dressing | 11.90 + crispy pancetta 4 or natural raised grilled chicken 3

**MESSICANA**
Spring mix, fire-roasted corn, poblano and bell peppers, onions, baby tomato confit, lemon-cilantro vinaigrette | 11.90 + grilled chicken 3

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**PRAWN COCKTAIL** 🦀
Romaine lettuce, honey smoked salmon, shrimp, mediterranean olives, oregano and lemon-cilantro vinaigrette | 12.90

**SALADS**

THE HEALTHY STUFF

**CAPRESE** 🥗
Fresh arugula and spinach, baby bufala mozzarella, baby tomato confit, sprinkle of Hawaiian red salt and tuscan extra virgin olive oil | 12.00 + deep fried burrata and balsamic glaze 6

**TIROLESE** 🍲
Fresh arugula and spinach, bresaola, shaved pecorino romano, walnuts and balsamic glaze of Modena | 12.90 + smoked salmon 5

**MESSICANA**
Spring mix, fire-roasted corn, poblano and bell peppers, onions, baby tomato confit and tuscan extra virgin olive oil | 12.90

**CESARE** 🥗
Romaine lettuce, shaved pecorino romano, garlic croutons and homemade caesar dressing | 11.90 + crispy pancetta 4 or natural raised grilled chicken 3

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Spring mix, fire-roasted corn, poblano and bell peppers, onions, baby tomato confit and tuscan extra virgin olive oil | 12.90

**SIDE SALAD**
Spring mix, poblano and bell peppers, onions, baby tomato confit and tuscan extra virgin olive oil | 5.90

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Spring mix, fire-roasted corn, poblano and bell peppers, onions, baby tomato confit and tuscan extra virgin olive oil | 12.90

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**SIDESALAD**
Spring mix, poblano and bell peppers, onions, baby tomato confit and tuscan extra virgin olive oil | 5.90

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Spring mix, poblano and bell peppers, onions, baby tomato confit and tuscan extra virgin olive oil | 5.90

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Spring mix, fire-roasted corn, poblano and bell peppers, onions, baby tomato confit and tuscan extra virgin olive oil | 12.90

**SIDESALAD**
Spring mix, poblano and bell peppers, onions, baby tomato confit and tuscan extra virgin olive oil | 5.90
TRADITIONAL PIZZAS

MARGHERITA
The Queen of the pizzas: fresh Neapolitan tomato sauce, fior di latte mozzarella, parmigiano reggiano, fresh basil and tuscan evoo | 12.50

QUATTRO FORMAGGI
Four cheese in four sections: fior di latte mozzarella, parmigiano reggiano, provolone smoked, gorgonzola, ricotta, fresh basil and tuscan extra virgin olive oil | 15.20

CAPRICCIOSA
Meaning “Naughty girl” has fresh Neapolitan tomato sauce, fior di latte mozzarella, parmigiano reggiano, prosciutto cotto, organic mushrooms, artichokes, fresh basil and tuscan evoo | 16.50

CALZONE NAPOLITANO
Pocket of pizza folded and stuffed with fior di latte mozzarella, parmigiano reggiano, ricotta, prosciutto cotto, mild soppressata (pepperoni), fresh Neapolitan tomato sauce, fresh basil and tuscan evoo | 16.90

DIAVOLA
The devil’s girl pizza is topped with fresh Neapolitan tomato sauce, fior di latte mozzarella, parmigiano reggiano, hot soppressata, Calabrian chili peppers, oregano and garlic aioli | 16.50

MACELLAIO
Formerly Salamino, our pepperoni and sausage pizza has fresh Neapolitan tomato sauce, fior di latte mozzarella, parmigiano reggiano, mild soppressata (pepperoni), Sicilian sausage, fresh basil and tuscan evoo | 16.60

NAPOLI
One of the classics of the Neapolitan tradition: white marinated anchovies, baby tomato confit, oregano, garlic aioli | 11.90

ORTOLANA
Traditional vegetarian topped with fresh Neapolitan tomato sauce, fior di latte mozzarella, parmigiano reggiano, Mediterranean vegetables, artichokes, fire-roasted corn, poblano and bell peppers, onions, fresh basil and tuscan evoo | 15.20

PECATORA
Sea on the plate, fresh Neapolitan tomato sauce, shrimp, honey smoked salmon, fresh basil and lemon-cilantro vinaigrette | 16.50

MARE E MONTI
Surf & Turf, why not? Fior di latte mozzarella and parmigiano reggiano base topped after cooking with spinach and arugula mix, bresaola, honey smoked salmon, shaved pecorino romano and a drizzle of lemon-cilantro vinaigrette | 16.90

STRAIGHT FROM THE HEART OF NAPLES
Basil & Barley is proud to offer authentic Neapolitan pizza, made in the time honored traditional method that originates in Naples, Italy, and passed from generation to generation around the world.

ONLY THE FINEST AND FRESHEST INGREDIENTS

THE ALLERGEN INFORMATION PROVIDED IS UP-TO-DATE TO THE BEST OF OUR KNOWLEDGE. IT IS BASED ENTIRELY ON THE INFORMATION PROVIDED BY OUR INGREDIENT MANUFACTURERS AND SUPPLIERS. WE HAVE LIMITED THIS DISCLOSURE TO THE “BIG 8” (WHEAT, SOYBEANS, MILK, EGGS, FISH, SHELLFISH, TREE NUTS, WHEAT)

WE ASK THAT WHEN PLACING YOUR ORDER YOU ALERT THE MANAGER ON DUTY TO YOUR FOOD ALLERGY OR SENSITIVITY. WE WILL THEN TRY OUR BEST TO AVOID ANY ACCIDENTAL CROSS-CONTACT, BUT WE CANNOT OFFER GUARANTEES AND ACCEPT NO LIABILITY. THE MORE INFORMATION RELATING TO YOUR SPECIFIC NEEDS YOU CAN PROVIDE, THE BETTER WE CAN ATTEMPT TO PROTECT YOU.
SIGNATURE PIZZAS
TRADITIONAL WITH A TWIST
ON OUR EXCLUSIVE CHARCOAL DOUGH

POLLO LOCO
Honoring our neighbors in Mexico: Fior di latte mozzarella, parmigiano reggiano, natural raised grilled chicken, fire-roasted corn, poblano and bell peppers, onions, Pueblo green chile peppers, fresh basil and tuscan evoo | 16.50

QUATTRO STAGIONI
Four seasons in four sections: fresh Neapolitan tomato sauce, fior di latte mozzarella, parmigiano reggiano, prosciutto cotto, artichokes, organic mushrooms, baby tomato confit, mediterranean olives, fresh basil and tuscan evoo | 17.80

PARMA
Work of art pizza with Fior di latte mozzarella, parmigiano reggiano, ricotta and figs topped after cooking with spinach and arugula mix, Prosciutto di Parma, hand-knotted burrata, shaved pecorino romano, honey | 18.40

SOTTOBOSCO
Intense and flavorful pie topped with mozzarella di bufala, fior di latte mozzarella, parmigiano reggiano, speck, shaved black truffles, organic mushrooms, fresh basil and black truffle oil | 20.50

CHEF’S CHOICE
Easy as that, you tell us what you don’t like and we’ll bake something special off the menu that you’ll love, just for you | 23.00

CARNEFICE
Meat-lovers signature pizza topped with fresh Neapolitan tomato sauce, fior di latte mozzarella, parmigiano reggiano, Sicilian sausage, pancetta, natural raised chicken, fresh basil and tuscan evoo | 20.50

O’SOLE MIO
Star shaped stuffed crust B&B signature pizza topped with butternut squash relish, mozzarella di bufala, fior di latte mozzarella, parmigiano reggiano, mild soppressata (pepperoni), baby tomato confit and tuscan evoo | 18.40

COLORADOAN
Local legendary pie topped with butternut squash relish, fior di latte mozzarella, parmigiano reggiano, natural raised grilled chicken, Pueblo green chile peppers and tuscan evoo | 17.90

‘A VOCC’ D’O’ VESUVIO
Our signature pizza represent Mt. Vesuvius, Naples’ volcano, stuffed crust topped with homemade pesto Genovese, fresh Neapolitan tomato sauce, fior di latte mozzarella, parmigiano reggiano, organic mushrooms, pancetta, fresh basil and tuscan evoo | 21.50

BASIL & BARLEY
One of the top seller white pizzas in Italy: mozzarella di bufala, fior di latte mozzarella, parmigiano reggiano, artichokes, pancetta and garlic aioli | 16.50

ABOUT OUR OVEN
All of our pizzas are baked at 1,000°F in a genuine handmade Gianni Acunto Neapolitan oven imported from Naples, Italy.

GLUTEN FREE DOUGH AVAILABLE FOR ALL PIZZAS
We are proud to offer our artisan gluten-free dough for those who are looking to reduce gluten in their diet. Although our gluten-free dough contains no wheat, we prepare and bake all our pizzas in the same kitchen and oven. Even as clean as we keep them, there may be trace glutsens present. An additional charge of $2 is applied.
NEAPOLITAN TOMATO SAUCE | 2 plum tomatoes from Naples with sea salt
MARINARA SAUCE | 2 time-honored & slow-cooked with onions, garlic & oregano
BUTTERNUT SQUASH RELISH | 2 homemade with the addition of onions
BASIL PESTO GENOVESE | 2 Family recipe originated in Genova, Italy to give this sauce a throwback to its origin
SPICY CALABRIAN MARINARA | 2 South Italian chilli peppers distinguish this marinara from our traditional one
HONEY GARLIC | 2 Signature sauce homemade with honey, garlic aioli and our marinara sauce
FIOR DI LATTE MOZZARELLA | 2 with Italian heritage than began over a century ago in the small village of Montelepre, Italy, on the sunny Italian island of Sicily
MOZZARELLA DI BUFALA | 3
PARMIGIANO REGGIANO | 2
PROVOLONE SMOKED | 2
RICOTTA | 2
GORZONZOLA | 2 blue cheese
PECORINO ROMANO SHAVED | 2
VEGAN CHEESE | 2
HOMEMADE BABY TOMATO CONFIT | 2
ORGANIC MUSHROOMS | 2
MEDITERRANEAN OLIVES | 2 black and green mixed
MEDITERRANEAN VEGETABLES | 2 eggplant, zucchini, peppers
POBLANO & BELL PEPPERS \( w/ \) ONIONS | 2
BLACK TUSCAN TRUFFLES | 3
MEDITERRANEAN OREGANO | 0
BALSAMIC GLAZE OF MODENA | 2
FIRED—ROASTED CORN \( w/ \) ONIONS | 2
CALABRIAN CHILI PEPPERS | 2
ARTICHOKES | 2
WALNUTS | 2
PISTACHIOS | 2
HAZELNUTS | 2
GARLIC AIOLI | 2
FRESH BASIL | 2

MAKE IT YOURS
ADD ANY ADDITIONAL INGREDIENT
NO SUBSTITUTIONS ARE ACCEPTED

SICILIAN SAUSAGE | 3 rosemary baked ham
PROSCIUTTO COTTO | 3 dry-cured ham
PROSCIUTTO DI PARMA | 3 dry-cured ham
MILD OR HOT SOPPRESSATA | 3 a.k.a. pepperoni
PANCETTA | 3 Salt cured pork belly
SPECK | 3 dry-cured, lightly smoked ham
BRESAOLA | 3 air-dried salted beef
NATURAL RAISED GRILLED CHICKEN | 3
WHITE MARINATED ANCHOVIES (ALICI) | 3
SHRIMP | 5
HONEY SMOKED SALMON | 5
**RED**

**PINOT NOIR | ALTA LUNA | TRENTINO**
Ruby red color with brick red nuances. Cherry, plum and berry aromas mingle with notes of spice and tobacco. Soft, supple tannins and refreshing acidity are beautifully balanced by ripe cherry fruit flavors on the palate. 💭 $9.10 / $34.70

**MONTEPULCIANO | CANT.TOLLO | ABRUZZO**
Dark rubi red color, moderately intense and complex black and red fruit aromas with notes of spices, veggies, tobacco, chocolate and lately coffee candy. 💭 $7.90 / $29.90

**CHIANTI CLASSICO | NOZZOLE | TOSCANA**
Our king of wines shows ripe, crushed red cherry aromas and flavors with an earthy note. Tangy, acidity and fine tannins balance the juicy fruit character. 💭 $14.90 / $55.90

**BARBERA | TIAMO | VENETO**
Lighter, fresher red wine that has delightful aromas of raspberries. It is dry but full of fruit and a perfect every day Italian red. 💭 $7.50

**PRIMITIVO | ANTICA MASSERIA | CAMpania**
Dark-skinned grapes known for producing inky and tannic wines, intensely flavored and deeply colored. 💭 $10.40 / $37.60

**MERLOT | CUSUMANO | SICILIA**
Rich spicy and plumy flavors on the nose, classic Mediterranean notes on the palate with hints of tobacco and black pepper. Full bodied wine. 💭 $8.30 / $31.90

**WHITE**

**CHARDONNAY | NOZZOLE | TOSCANA**
Shows citrus and exotic fruit on the nose and palate with medium-full body. The absence of oak allows the chardonnay character to shine through. 💭 $10.90 / $40.80

**SAUVIGNON BLANC | PIGHIN | FRIULI V.G.**
Shows intense and persistent aromas of tomato leaves with notes of wild green peppers and elderflower. In the mouth has elegant, fresh and fruit flavors, and excellent length on the palate. 💭 $9.90 / $39.90

**PINOT GRIGIO | TIAMO | VENETO**
The wine is fresh, crisp and dry but has tremendous amount of flavor and body. There are suggestions of apple and pear on both the bouquet and the palate. 💭 $7.50

**VERDICCHIO | CASTELLI DI JESI | MARCHe**
Pale straw yellow with green hues - ample and persistent bouquet with hints of lime, white flowers, citrus, peach, white summer fruits and a mineral note. 💭 $9.90 / $39.90

**SPARKLING AND ROSÉ**

**PROSECCO BRUT | NAonis | FRIULI V.G.**
This dry sparkler is fragrant and fruity on the nose with a palate that doles out green apple, nectarine and pear flavors with an undertone of fresh earth. It has a crispy acidity and finishes with a creamy texture. 💭 $8.90 / $28.90

**MOSCOTO D’ASTI | BRICCO RIELLA | PIEMONTE**
Straw yellow, sweet with greenish reflections, white and persistent foam. The taste is pleasantly sweet, fresh and intense with anote of musk, very typical of Moscato grapes. 💭 $9.30 / $34.90

**SAN GREGORIO ROSÈ | FEUDI | CAMpania**
On the nose it gives sensations of fresh red fruit from strawberries to raspberries of the forest, ending in notes of cherry. In the mouth it presents a freshness recalling fruit just harvested. 💭 $10.90 / $36.90
COCKTAILS

APEROl SPRiTZ
Prosecco Brut, Aperol and soda | 9.00

PINK GRAPEFRUIT SPRiTZ
Prosecco Brut, Deep Eddy grapefruit vodka, Campari and soda | 11.90

BELLINI
Prosecco Brut, Deep Eddy peach vodka, Chase elderflower liquor and lemon juice | 10.30

PAPER PLANE
Buffalo Trace Bourbon, Aperol, Amaro Nonino and lemon juice | 9.50

ITALIAN MARGARITA
Tequila, Amaretto, triple sec and sour mix | 9.50

SPICY MARGARITA
Tequila, lemon juice, chilli powder, red pepper flakes and simple syrup | 9.90

LIMONCELLO LONG ISLAND
St. George vodka, Cruzan aged rum, Caravella limoncello, triple sec, cola and sour mix | 11.90

ITALIAN MULE
St. George vodka, Amaretto and ginger beer | 9.90

GRAPEFRUIT MULE
St. George grapefruit vodka and ginger beer | 10.40

MOJITO
Cruzan aged rum, soda and mint | 9.20

OLD FASHIONED
Buffalo Trace Bourbon, bitter and simple syrup | 10.90

BASIL BERRY
Caravella Limoncello, Deep Eddy lemon vodka, St. George raspberry liquor and lemon juice | 11.90

VODKA MARTINI
St. George vodka and Vermouth Carpano antica | 9.80

LIMONCELLO MARTINI
Malfy gin, Campari and Caravella limoncello | 10.20

MIMOSA
Prosecco Brut and orange juice | 9.90

BLOODY MARY
Neapolitan tomato juice, St. George vodka and lemon juice | 9.60

STABILIZER
Illy espresso coffee, St. George vodka, St. Brendan's Irish cream and St. George coffee liquor | 8.90

NEGRONI
Malfy Gin, Campari and Vermouth Carpano Antica | 9.90

SPIKED ARNOLD PALMER
Homemade tea, lemonade and Cruzan aged rum | 9.90

SHOTS

Campari Milano
Grappa Bianca Bottega
Giffard Banane du Bresil Liqueur
St. Brendan's Irish Cream
Buffalo Trace Kentucky Bourbon Whiskey
Malfy Gin
Aperol
St. George Vodka
St. George Coffee Liqueur
St. George Raspberry Brandy
Deep Eddy Lemon Vodka
Deep Eddy Peach Vodka
Deep Eddy Grapefruit Vodka
Amaro Nonino
Amaro Di Saronno
Chase English Elderflower
Cruzan Aged Rum
Carpano Antica Vermouth $5
**DRINKS**

**100% REFRESHING**

COLORADO COLA
DIET COLA
ORANGE CREAM
LEMON-LIMEADE
ROOT BEER
BLACK CHERRY
PRICKLY PEAR
BOTTOMLESS SODA 2.95

LEMONADE | 3.25
HOMEMADE ICED TEA | 3.25
ARNOLD PALMER | 3.50

SAN BENEDETTO STILL OR SPARKLING BOTTLED WATER | 3.20

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**B&B SHOP**

5STAGIONI FLOUR BAG 50LBS | 80
CALABRIAN CHILLI PEPPERS 6.25LBS | 70
NEAPOLITAN TOMATOES 6.5LBS | 19
HOODIES ANY SIZE AND COLOR | 59
T-SHIRTS | 12
ASK YOUR SERVER FOR ANY ADDITIONAL ITEM YOU MAY BE INTERESTED
NIBBLES

LITTLE ANGELS
Lightly fried dough strips served with marinara sauce | 4.50

TINY SUNS
Rice balls lightly fried and barley breaded stuffed with Sicilian sausage, garden peas, provolone smoked cheese and homemade marinara sauce | 6.10

MOZZARELLA IN CARROZZA
(Serves 2) Fried slices of bread stuffed with a cold heart of fresh Fior di Latte mozzarella. Italian reinterpretation of American grilled cheese, served with homemade marinara sauce | 11.50

NIBBLES

ICE-CREAM
Vanilla | Chocolate | Choco chips | Lemon sorbet | 5.50

PIZZA

EASY CHEESY TOMMY
fresh Neapolitan tomato sauce, fior di latte mozzarella, parmigiano reggiano, fresh basil and tuscan evoo | 8.80

SPOOKED COOK
fresh Neapolitan tomato sauce, fior di latte mozzarella, parmigiano reggiano, prosciutto cotto (ham), fresh basil and tuscan evoo | 9.90

SMILEY CALZONE
fresh Neapolitan tomato sauce, fior di latte mozzarella, parmigiano reggiano, ricotta, fresh basil and tuscan evoo | 10.90

BLOODY BUTCHER
fresh Neapolitan tomato sauce, fior di latte mozzarella, parmigiano reggiano, mild soppressata (pepperoni), Sicilian sausage, fresh basil and tuscan evoo | 11.90

PIZZA

EASY CHEESY TOMMY
fresh Neapolitan tomato sauce, fior di latte mozzarella, parmigiano reggiano, fresh basil and tuscan evoo | 8.80

SPOOKED COOK
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BLOODY BUTCHER
fresh Neapolitan tomato sauce, fior di latte mozzarella, parmigiano reggiano, mild soppressata (pepperoni), Sicilian sausage, fresh basil and tuscan evoo | 11.90
AMERICANO
Brewed coffee with real espresso shot combined with hot water | 2.70

ESPRESSO
Quintessence of coffees with a coffee creamy foam top | s.2.70  d.3.30

MACCHIATO
Espresso coffee with a touch of foamy hot milk | 4.10

CORRETTO
Espresso coffee "corrected" with a shot of grappa liquor | 4.20

CAPPUCINO
Foamy hot milk prepared in the traditional Italian way | 4.60

LATTE
Steamed hot milk with foamy top and espresso | 4.50
DESSERTS
Baked freshly every day in house

ZEPPOLE ALLA NUTELLA
Lightly fried dough topped with Nutella, hazelnuts and honey | 7.20

CANNOLI SICILIANI
Homemade pastry shell stuffed with sweet ricotta and candied oranges and garnished with choco chips and pistachio or candied oranges | each 4.90

PANNA COTTA
Homemade vanilla sweetened cream topped with a selection of berries+cherries, mango+mint or lemon+coconut | 5.90

TIRAMISÙ
Homemade coffee-flavoured dessert with ladyfingers dipped in espresso coffee, amaretto liquor and topped with mascarpone cheese cream | 7.20

CREME BRÛLÉE
Homemade rich custard base topped with a texturally contrasting layer of hardened caramelized sugar | 6.80

GELATO
Vanilla | Chocolate | Choco chips | Lemon sorbet | 2 scoops 5.50

PAstry of the day
Ask your server for the daily pastry chef’s specials