

ALWAYS FRESH

100% ITALIAN



EST. MMXVIII

BASIL & BARLEY

PIZZERIA NAPOLETANA



OUR KITCHEN



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 or substitute with deep fried burrata 3

CROCCHÈ 🍷🍴🌿

A creamy mashed potato log coated in crispy breadcrumbs, filled with pecorino romano, parsley and pepper, to be eaten straight out of the frying pan while they are still hot | 8.20

PIADINA ROMAGNOLA 🍷🍴🌿

Italian tacos (2x) flatbread pocket filled with stracchino cheese, Prosciutto di Parma, fresh arugula and spinach mix | 9.20

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

BURRATA FRITTA 🍷🍴🌿

Fresh burrata lightly fried and barley breaded served on a bed of fresh spinach, arugula, tomato confit, poblano and bell peppers, topped with balsamic glaze of Modena | 11.50 add a side of sesame flatbread 1.50

CAPRI 🍷

Appetizer in a glass? You gotta try it. Baby tomato confit, stracciatella cheese and homemade pesto, served with a side of flatbread | 8.20

ANGIOLETTI 🍷🍴🌿

Lightly fried dough strips served on a bed of fresh arugula and spinach, topped with pecorino romano shaved, baby tomato confit and marinara on the side | 7.00

DIAVOLETTI 🍷🍴🌿

Lightly fried charcoal dough strips on a bed of arugula and spinach, topped with homemade garlic butter, fried basil and spicy Calabrian marinara on the side | 7.00

CUOPPO 🍷🍴🌿

(serves 2) Selection of our starters: crocchè, 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

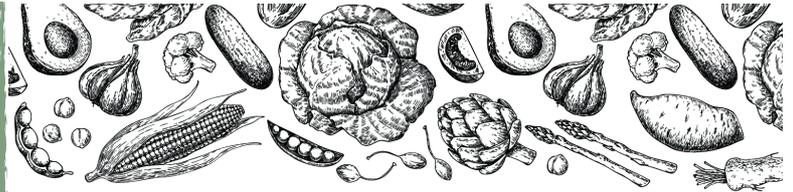
GOOD FOOD TAKES TIME!

We Italians are known throughout the world for our unhurried meals as well as our love of regional culinary traditions. Why would you rush a meal that is made with love and great ingredients? Wouldn't you want to take the time to enjoy it too?

Depending on business, food can take up to 30 minutes

SALADS

THE HEALTHY STUFF



DELLA CASA 🍷

Spring mix, Prosciutto di Parma, shaved pecorino romano, caramelized borettane onions, figs, honey and balsamic glaze of Modena | 13.50

MESSICANA

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

SIDE SALAD

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

CAPRESE 🍷

Fresh arugula and spinach, skewers with baby bufala mozzarella, baby tomato confit, sprinkle of Hawaiian red salt and 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

CESARE 🍷🥜

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

PRAWN COCKTAIL 🦐🍷

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

DRINKS

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 SPARKING
BOTTLED WATER | 3.20



- 🍷 MILK
- 🥚 EGGS
- 🐟 FISH
- 🦐 SHELLFISH
- 🌰 TREE NUTS
- 🌾 WHEAT
- 🌱 SOYBEANS

OUR ALLERGENS

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, SOY, MILK, EGGS, PEANUTS, TREE NUTS, FISH AND SHELL FISH)

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 CAN OFFER NO GUARANTEES AND ACCEPT NO LIABILITY. THE MORE INFORMATIONS RELATING TO YOUR SPECIFIC NEEDS YOU CAN PROVIDE, THE BETTER WE CAN ATTEMPT TO PROTECT YOU.

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.

TRADITIONAL PIZZAS

100%
ITALIAN



MARGHERITA 🍷🌿

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

QUATTRO FORMAGGI 🍷🌿

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

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

ORTOLANA 🍷🌿

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

STROMBOLI 🍷🌿

Italian turnover of pizza stuffed with fresh Neapolitan tomato sauce, fior di latte mozzarella, parmigiano reggiano, mild soppressata (pepperoni), poblano and bell peppers, fresh basil and 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 🍷🌿

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

CAPRICCIOSA 🍷🌿

Meaning "Naughty girl" has fresh Neapolitan tomato sauce, fior di latte mozzarella, parmigiano reggiano, prosciutto cotto, organic mushrooms, artichokes, fresh basil and garlic aioli | 16.50

PESCATORA 🍷🌿🐟

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

CALZONE NAPOLETANO 🍷🌿

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 evoo | 16.90

NAPOLI 🍷🌿🐟

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

**STRAIGHT
FROM THE HEART
OF NAPLES**

BASIL AND 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.

PIZZA PACK 🍷🌿🐟

Take home our kit to bake your Neapolitan pizza. Our exclusive kit is designed to perfectly match your regular home oven: one Neapolitan dough, Neapolitan tomato sauce, fresh mozzarella, fresh basil and one disposable pan | 9.90

SIGNATURE PIZZAS

TRADITIONAL WITH A TWIST

BASIL & BARLEY 🍷🌿

Charcoal dough | 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

CARNEFICE 🍷🌿

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

O'SOLE MIO 🍷🌿

Hemp sesame dough | Star shaped stuffed crust topped with butternut squash relish, mozzarella di bufala, fior di latte mozzarella, parmigiano reggiano, mild soppressata (pepperoni), caramelized borettane onions, baby tomato confit and evoo | 18.40

PARMA 🍷🌿

Charcoal dough | Work of art pizza with Fior di latte mozzarella, parmigiano reggiano, ricotta, caramelized borettane onions and figs topped after cooking with fresh spinach and arugula mix, Prosciutto di Parma, hand-knotted burrata, shaved pecorino romano, local clove honey | 18.40

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

SOTTOBOSCO 🍷🌿

Hemp sesame dough | Intense and flavorful pie topped with mozzarella di bufala, fior di latte mozzarella, parmigiano reggiano, speck, shaved black truffles, organic mushrooms, baby tomato confit, provolone smoked, fresh basil and black truffle oil | 19.90

QUATTRO STAGIONI 🍷🌿

Charcoal dough | 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 evoo | 17.80

SUPREMA 🍷🌿

Hemp sesame dough | American legendary pie with garlic butter mozzarella stuffed crust, topped with Neapolitan tomato sauce, fior di latte mozzarella, parmigiano reggiano, mild soppressata (pepperoni), Sicilian sausage, poblano and bell peppers, mediterranean olives, organic mushrooms and evoo | 21.90

'A VOCC' D'O' VESUVIO 🍷🌿

Charcoal & Neapolitan dough | Our signature pizza represent Mt. Vesuvius, Naples' volcano, double deck stuffed crust topped with homemade pesto Genovese, fresh Neapolitan tomato sauce, fior di latte mozzarella, parmigiano reggiano, organic mushrooms, pancetta, fresh basil and evoo | 21.50

POLLO LOCO 🍷🌿

Hemp sesame dough | Honoring our neighbors in Mexico: Fior di latte mozzarella, parmigiano reggiano, natural raised grilled chicken, fire-roasted corn, poblano and bell peppers, caramelized borettane onions, fresh basil and evoo | 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 CRUST is made in house 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 traces of gluten. An additional charge of \$3 is applied. Our exclusive crust contains rice flour, millet flour, flaxseed flour, guar seed flour, corn and potato starch, veg fibers, salt, water, yeast, sugar.

CHARCOAL CRUST is based on Neapolitan dough with the addition of activated organic charcoal powder. It's used to reduce bloating and gas, provide digestive cleansing, detoxifies your system, lower cholesterol, treat bile flow and even prevent hangovers.

HEMP SESAME CRUST is also based on Neapolitan dough with the addition of hemp protein (does NOT contain THC) and sesame seeds. Hemp flour is a complete protein that packs antioxidants, minerals, fiber and unsaturated fats. Helps people lose weight, burn fat, and build muscle.

MAKE IT YOURS



MAKE YOUR OWN PIZZA | 12.50

CRUST

- NEAPOLITAN** our traditional dough: flour, water, salt, yeast
- CHARCOAL** based on Neapolitan dough with the addition of activated organic charcoal powder
- HEMP SESAME** based on Neapolitan dough with the addition of hemp protein (does not contain thc)
- GLUTEN—FREE** | 3 homemade gluten free crust

SAUCES

- NEAPOLITAN TOMATO SAUCE** plum tomatoes from Naples with sea salt
- MARINARA SAUCE** time-honored & slow-cooked with onions, garlic & oregano
- BUTTERNUT SQUASH RELISH** homemade with the addition of onions
- BASIL PESTO GENOVESE** Family recipe originated in Genova to give this sauce a throwback to its origin
- SPICY CALABRIAN MARINARA** South Italian chilli peppers distinguish this marinara from our traditional one
- FIOR DI LATTE** White sauce with fresh Fior di Latte mozzarella and fresh parmesan
- ALFREDO WHITE SAUCE** White sauce with garlic, parsley and fresh parmesan

VEGETABLES

- TOMATO CONFIT** | 2
- ORGANIC MUSHROOMS** | 2
- MEDITERRANEAN OLIVES** | 2
- CARAMELIZED BORETTANE ONIONS** | 2
- BORETTANE ONIONS** | 2
- MIXED PEPPERS** | 2
- BLACK TUSCAN TRUFFLES** | 3
- FIRE—ROASTED CORN** | 2
- CALABRIAN CHILI PEPPERS** | 2
- ARTICHOKES QUARTERED** | 2
- GARLIC AIOLI** | 2
- FRESH BASIL** | 2

MEAT

- SICILIAN SAUSAGE** | 3
- PROSCIUTTO COTTO** | 3 rosemary baked ham
- PROSCIUTTO DI PARMA** | 3 dry-cured ham
- MILD OR HOT SOPPRESSATA** | 3 a.k.a. pepperoni
- PANCETTA** | 3 Salt cured pork belly
- SPECK** | 4 dry-cured, lightly smoked ham
- BRESAOLA** | 3 air-dried salted beef
- NATURAL RAISED GRILLED CHICKEN** | 3
- WHITE MARINATED ANCHOVIES (ALICI)** | 3
- SHRIMP** | 3
- HONEY SMOKED SALMON** | 4

“MY PIZZA ARRIVED WITH A KNIFE ON THE PLATE. I CAN ONLY GUESS IT’S THERE TO STAB PIZZA THIEVES”

HONORING OUR ITALIAN HERITAGE, PIZZAS ARE NOT PRE-CUT

CHEESE

- FIOR DI LATTE MOZZARELLA** | 2
- MOZZARELLA DI BUFALA** | 3
- PARMIGIANO REGGIANO** | 2
- PROVOLONE SMOKED** | 2
- RICOTTA** | 2
- GORGONZOLA** | 2
- PECORINO ROMANO SHAVED** | 2
- VEGAN CHEESE** | 2



STONE-BAKED PASTA

BASIL & BARLEY PIZZERIA NAPOLETANA EST. MMXVIII

LASAGNE AL RAGÙ

Traditional Italian recipe with layers of homemade egg pasta, filled with ragù sauce, béchamel and topped with melted Fior di latte mozzarella and freshly grated parmesan | 12.50

PENNE ALLA VODKA

Traditional Italian pasta, topped with homemade ragù sauce cooked with vodka, béchamel and freshly grated parmesan | 14.30

CHICKEN CACCIATORE

Penne pasta topped with natural raised chicken and cacciatore sauce - slow-cooked marinara with pancetta, mushrooms and caramelized onions- topped with freshly grated parmesan | 15.90

LASAGNE AL PESTO

Authentic family recipe with layers of homemade egg pasta, filled with homemade pesto sauce, béchamel and topped with melted Fior di latte mozzarella and freshly grated parmesan | 12.30

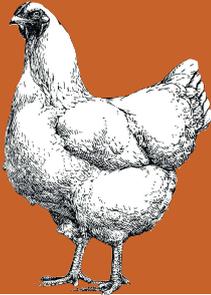
GNOCCHI AL TARTUFO

Fresh gnocchi pasta, topped with homemade white Alfredo sauce, Tuscan truffle slices, black truffle oil and freshly grated parmesan | 18.60

FETTUCCINE ALFREDO

Homemade egg fettuccine pasta, topped with homemade white Alfredo sauce and freshly grated parmesan | 14.70 + natural raised grilled chicken 3

WINGS



BASIL & BARLEY PIZZERIA NAPOLETANA EST. MMXVIII

WHAT'S YOUR STYLE

BONE-IN
SIGNATURE

NO-BRAINER
BONELESS

HOW HUNGRY ARE YOU

5 | 8.00

10 | 12.00

15 | 17.00

20 | 23.00

TOP IT OFF RIGHT

SPICY CALABRIAN MARINARA

South Italian chilli peppers distinguish this marinara from our traditional one

HONEY GARLIC

Signature sauce homemade with honey, garlic aioli and our marinara sauce

BASIL PESTO GENOVESE

Family recipe originated in Genova, Italy to give this sauce a throwback to its origin

HOMEMADE MARINARA

Time-honored & slow-cooked with onions, garlic & oregano

ALFREDO WHITE SAUCE

White sauce with garlic, parsley and fresh parmesan

CACCIATORE

Slow-cooked marinara with pancetta, mushrooms and caramelized onions

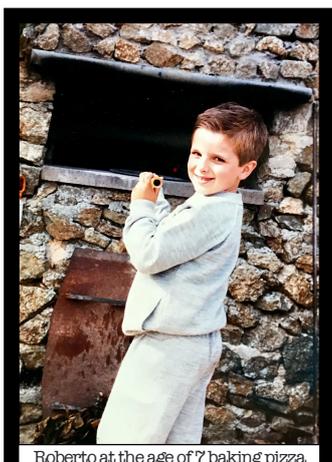
Add any extra sauce on the side +2



HANK YOU

Hello!

My name is Roberto Calcagno, hope you're well!



Roberto at the age of 7 baking pizza.

I'd love to tell you more about ourselves and what we do here.

I was raised in Liguria, the beautiful coastal region of Italy where I developed a love for Neapolitan pizza. From early on, I have fond memories of frequent pizza dinners with my family and I believe those days directed my life's journey.

I personally have plenty of years of experience in the food industry back in Italy and more recently in England.

We say that to make Neapolitan pizza you need: flour, water, salt, yeast and PASSION and I have an abundance of the latter. I have been working in the industry since I was 19 and studied Neapolitan Pizza in Naples.

To my delight and gratitude, my dad Sandro, has also traveled from Italy to lend his talents to B&B as co-owner and chef of dessert and pastries.

We are also Certified! I am so proud to have received an amazing recognition as "True Neapolitan Pizzeria" from the worldwide Neapolitan Pizza Association which has locations all around the globe and headquarters in Naples, Italy.

We are the only Certified pizzeria in Colorado Springs and the 2nd in the whole State of Colorado.

I live in our community with my beautiful wife Elizabeth and the little ones Alessandro, Eric and Sophina.

From our family to yours... enjoy!



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WINES



RED

PINOT NOIR | ALTA LUNA | TRENTO

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 plummy 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

MOSCATO D'ASTI | BRICCO RIELLA | PIEMONTE

Straw yellow, sweet with greenish reflections, white and persistent foam. The taste is pleasantly sweet, fresh and intense with a note of musk, very typical of Moscato grapes 🍷 9.30 🍷 34.90

SAN GREGORIO ROSÉ | 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



APEROL SPRITZ

Prosecco Brut, Aperol and soda | 9.00

PINK GRAPEFRUIT SPRITZ

Prosecco Brut, Deep Eddy grapefruit vodka, Campari, lemon juice and soda | 11.90

BELLINI

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

NEGRONI

Malfy Gin, Campari and Vermouth Carpano Antica | 9.90

ITALIAN MARGARITA

Tequila, Amaretto, triple sec and sour mix | 9.50

BLOODY MARY

Tomato juice, St. George vodka, chilli powder, olive and lemon juice | 9.60

SPICY MANGO MARGARITA

Tequila, mango purée, lemon juice, chilli powder, red pepper flakes, triple sec and simple syrup | 9.90

OLD FASHIONED

Buffalo Trace Bourbon, bitters and fresh orange | 10.90

PAPER PLANE

Buffalo Trace Bourbon, Aperol, Amaro Nonino and lemon juice | 9.40

GRAPEFRUIT MULE

Deep Eddy grapefruit vodka, lime juice, ginger beer and mint | 10.40

THE ITALIAN JOB

St. George vodka, Amaretto, Caravella limoncello, lime juice and ginger beer | 9.90

MOJITO

White rum, lemon-limeade soda, fresh limes and mint | 9.20

LIMONCELLO LONG ISLAND

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

BASIL BERRY

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

FROZEN PEACH MARTINI

Deep Eddy peach vodka, peach schnapps, peach purée, amarene juice | 9.80

LIMONCELLO MARTINI

St. George vodka, Caravella limoncello and lemon juice | 10.20

MIMOSA

Prosecco Brut, mango purée and orange juice | 9.90

TEQUILA SUNRISE MIMOSA

Prosecco Brut, Tequila, fresh oranges and grenadine | 10.40

CHOCO STABILIZER MARTINI

Illy espresso coffee shot, St. Brendan's Irish cream, St. George coffee liquor, chocolate and graham cracker | 8.90

BERRY CHERRY LEMONADE

Deep Eddy lemon vodka, raspberry liquor, organic lemonade, raspberry purée | 9.50

LEMON DROP

St. George vodka, Deep Eddy lemon vodka and lemon juice | 9.40

RASPBERRY LIME VODKA

Raspberry liquor, fresh limes, lemon-limeade soda | 10.40

BLACKBERRY MOJITO

White rum, lemon-limeade soda, cherry juice, fresh raspberries, limes and mint | 9.40

SPIKED ARNOLD PALMER

Homemade tea, lemonade and Deep Eddy lemon vodka | 9.90

SHOTS

CAMPARI MILANO	ST. GEORGE VODKA	AMARO NONINO
GRAPPA BIANCA BOTTEGA	ST. GEORGE COFFEE LIQUEUR	AMARETTO DI SARONNO
ST. BRENDAN'S IRISH CREAM	ST. GEORGE RASPBERRY BRANDY	CHASE ENGLISH ELDERFLOWER
BUFFALO TRACE KENTUCKY BOURBON WHISKEY	DEEP EDDY LEMON VODKA	CRUZAN AGED RUM
MALFY GIN	DEEP EDDY PEACH VODKA	CARPANO ANTICA VERMOUTH
APEROL	DEEP EDDY GRAPEFRUIT	

\$6



LOCAL & IMPORTED BEER \$6

LAUGHING LAB

SCOTTISH ALE — BRISTOL BREWING CO.

FRESAS CON CREMA

STRAWBERRY CREAM ALE — ATREVIDA BEER CO.

VOODOO RANGER

IPA — NEW BELGIUM BREWING CO.

HAZY IPA

HAZY IPA — RED LEG BREWING CO.

HOWITZER

AMBER ALE — RED LEG BREWING CO.

COORS LIGHT

LAGER — COORS BREWING CO.

PERONI NASTRO AZZURRO

LAGER — PERONI BREWERY

WINTER WARLOCK

SCOTTISH ALE — BRISTOL BREWING CO.

MAMA'S LITTLE YELLA

PILSNER — OSKAR BLUES

DOS EQUIS (BOTTLE)

LAGER — CUAUHEMOC MOCTEZUMA BREWERY

AMERICAN APPLE

CIDER — BOXING BROTHERS

FLIGHTS | 4X | 9.90

GLUTEN-FREE AND NON ALCOHOL BEERS AVAILABLE

THE MERCH



CALABRIAN CHILLI OIL 12OZ | 25

TUSCAN TRUFFLE OIL 6.5LBS | 39

TUSCAN TRUFFLE SLICES 6.5LBS | 69

CALABRIAN CHILLI PEPPERS 6.25LBS | 70

NEAPOLITAN TOMATOES 6.5LBS | 19

5STAGIONI FLOUR BAG 50LBS | 80

HOODIES | 59

T-SHIRTS | 12

ASK YOUR SERVER FOR ANY ADDITIONAL ITEM YOU MAY BE INTERESTED



DRINKS

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 SPARKING
BOTTLED WATER | 3.20

ALWAYS FRESH

100% ITALIAN



EST. MMXVIII

BASIL & BARLEY

PIZZERIA NAPOLETANA



NIBBLES

START OFF RIGHT

LITTLE ANGELS 🍷🌿

Lightly fried dough strips served with a side of marinara sauce | 4.50

CHEESY SAMICH 🍷🌿

(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

CHICKEN NUGGETS 🍷🌿

Five of our signature boneless chicken wings served with our signature marinara sauce on the side | 8.00

POTATO LOGS 🍷🌿

A creamy mashed potato log coated in crispy breadcrumbs, filled with pecorino romano, parsley and pepper 6.20

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

BLOODY BUTCHER 🍷🌿

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

SMILEY CALZONE 🍷🌿

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

PIZZA



DESSERTS

ZEPPOLE ALLA NUTELLA 🍷🌿

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

BROWNIES 🍷🌿

Homemade real chocolate fudgy cake served hot with a scoop of ice-cream | 8.40

GELATO (ICE-CREAM) 🍷

vanilla | chocolate | choco chips | lemon sorbet
2 scoops | 5.50

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

APPLE COBBLER 🍷🌿

Granny Smith apples and gooey-rich filling that is made to team up with a buttery, golden crust and a scoop of vanilla ice cream | 8.20

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BAKED FRESHLY EVERY DAY IN HOUSE

DESSERTS

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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

ZEPPOLE ALLA NUTELLA 🍷🍌🌿

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

TIRAMISÙ 🍷🍌🌿

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

MILLE FEUILLE 🍷🍌🌿

Similar to but slightly different from the Napoleon, is a French pastry made up of three layers of puff pastry, alternating with two layers of pastry cream | 10.90

BROWNIES 🍷🍌🌿

Homemade real chocolate fudgy cake served hot with a scoop of ice-cream | 8.40

APPLE COBBLER 🍷🍌🌿

Granny Smith apples and gooey-rich filling that is made to team up with a buttery, golden crust and a scoop of vanilla ice cream | 8.20

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

BAKED FRESHLY EVERY DAY IN HOUSE

DESSERTS

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