

ALWAYS FRESH

100% ITALIAN



EST. MMXVIII

BASIL & BARLEY

PIZZERIA NAPOLETANA



SALADS

THE HEALTHY STUFF



DELLA CASA

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

ESTATE

Spring greens, sweet peaches, salty rich feta cheese, mixed peppers, caramelized borettane onions, oregano topped with extra virgin olive oil | 12.10 add grilled chicken | 3

TIROLESE

Fresh arugula and spinach, beef bresaola, salty rich pecorino romano and crunchy walnuts dressed with a tangy balsamic glaze of Modena | 12.90 add smoked salmon | 5

CAPRESE

Fresh arugula and spinach bed to skewers of imported baby bufala mozzarella, tomato confit and basil topped with a sprinkle of Hawaiian red salt and evoo | 12.70

CESARE

Romaine lettuce wedge, salty rich pecorino romano, garlic crostini and homemade caesar dressing | 12.20 add crispy bacon/pancetta | 4 or grilled chicken | 3

AUTUNNO

Spring greens, sweet juicy pears, grilled chicken, crunchy walnuts, salty rich feta cheese topped with a tangy balsamic glaze of Modena | 13.50

PRAWN COCKTAIL

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

HOUSE SALAD

Spring greens, mixed peppers, caramelized borettane onions, baby tomato confit and extra virgin olive oil | regular 11.90 | small 6.90

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

- 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 INFORMATION 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.



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA



We are **Certified** since 2018! We are honored to have received this astonishing 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 one of the 95 in the whole United States.

We are also so proud to have obtained **Federal trademark** to protect our name, brand and logo!

TRADITIONAL PIZZAS

100%
ITALIAN



MARGHERITA 🍅 🌿 ✓

The Queen of the pizzas: fresh Neapolitan tomato sauce, fior di latte mozzarella, parmigiano reggiano, fresh basil and evoo | 13.90

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 evoo | 17.80

MARE E MONTI 🍷 🌿

Surf & Turf, why not? Gorgonzola and feta cheese, sweet juicy pears and caramelized borettane onions, topped after cooking with spinach and arugula mix, beef bresaola, honey smoked salmon, shaved pecorino romano and lemon-cilantro vinaigrette | 16.90

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 | 16.90

STROMBOLI 🍄 🍅

Italian turnover of pizza stuffed with fresh Neapolitan tomato sauce, fior di latte mozzarella, parmigiano reggiano, mild soppressata (pepperoni), mixed peppers, fresh basil and evoo | 17.10

DIAVOLA 🍄 🍅 🌶️

The devil's girl pizza is topped with fresh Neapolitan tomato sauce, fior di latte mozzarella, parmigiano reggiano, hot soppressata, Calabrian chili peppers, red pepper flakes, oregano and garlic aioli | 16.80

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 | 16.90

ORTOLANA 🍄 🌿 ✓

Traditional vegetarian topped with spinach, fior di latte mozzarella, salty rich feta cheese, mediterranean olives, tomato confit, artichokes, oregano and evoo | 15.20

QUATTRO FORMAGGI 🍄 🍅 ✓

Four cheese in four sections: fior di latte mozzarella, ricotta, parmigiano reggiano, provolone smoked, gorgonzola, fresh basil and evoo | 16.30

PESCATORA 🍷 🍅 🌿

Sea on the plate, fresh Neapolitan tomato sauce, shrimp, honey smoked salmon, mediterranean olives, lemon slices, 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 | 17.10

NAPOLI 🍄 🍅

One of the Neapolitan tradition classics: white marinated anchovies, tomato confit, borettane onions, mediterranean olives, oregano, garlic aioli | 12.20

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. One Neapolitan dough, Neapolitan tomato sauce, fresh mozzarella, fresh basil and one disposable pan | 9.90

SIGNATURE PIZZAS

TRADITIONAL WITH A TWIST

ON OUR EXCLUSIVE CHARCOAL DOUGH

BASIL & BARLEY

One of the top seller pizzas in Italy: homemade pesto, mozzarella di bufala, fior di latte mozzarella, parmigiano reggiano, artichokes, pancetta and garlic aioli | 17.20

CARNEFICE

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

SOTTOBOSCO

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

CAVOLATA

Unusual and delicious: creamy red cabbage base, rich feta cheese, mozzarella, pancetta, sweet peaches, green chilies, red pepper flakes, fresh basil and evoo | 17.20

CROCCOPIZZA

Also known as Brunch pizza is topped with fior di latte mozzarella, provolone smoked, potato croquettes, organic mushrooms, speck, running eggs, basil, maple syrup and evoo | 17.40

CHEF'S CHOICE

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

O'SOLE AMERICANO

Star shaped stuffed crust topped with fresh Neapolitan tomato sauce, fior di latte mozzarella, parmigiano reggiano, provolone smoked, homemade meatballs, chicken-parm, french fries, fresh basil and evoo | 18.40

POLLO PICCANTE

Fior di latte mozzarella, parmigiano reggiano, marinated grilled chicken, n'duja sausage imported from Calabria, organic mushrooms, green chiles, red pepper flakes, fresh basil and evoo | 17.80

SUPREMA

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, mixed peppers, mediterranean olives, organic mushrooms and evoo | 21.90

'A VOCC' D'O' VESUVIO

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

PARMA

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

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.

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
- WHOLEGRAIN based on Neapolitan dough with the addition of American wholegrain flour
- 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
- CREAMY RED CABBAGE homemade and slow-cooked with 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

MEAT

- SICILIAN SAUSAGE |3
- N'DUJA CALABRIAN 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
- GORGONZOLA |2
- PECORINO ROMANO |2
- VEGAN CHEESE |2
- FETA CHEESE |2

VEGETABLES

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



STONE-BAKED ENTREE

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 | 10oz skillet | 11.50

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 | 10oz skillet | 11.40

SPINACH CANNELLONI

Stonebaked cannelloni pasta filled with spinach and artichokes crème topped with homemade Alfredo sauce and grated parmesan | 10oz skillet | 12.20

BAKED ZITI BOLOGNESE

Penne pasta stonebaked with homemade ragù bolognese sauce, Sicilian sausage, fior di latte mozzarella and freshly grated parmesan | 36oz skillet | 15.30

PASTA AL PESTO

Italian penne pasta topped with homemade pesto Genovese, crunchy walnuts, and freshly grated parmesan | 36oz skillet | 14.30 add grilled chicken | 3

MEATBALLS SKILLET

Homemade beef+pork meatballs served in a stonebaked cast-iron skillet, topped with homemade ragù bolognese sauce and freshly grated parmesan | 10oz skillet | 16.70 add a bed of penne pasta | 19.90

HUNTER'S POLLO MARSALA

CHICKEN-MARSALA | Stonebaked breaded chicken breast on a bed of penne pasta topped with slow-cooked Marsala wine sauce rich in pancetta, mushrooms and onions, topped with freshly grated parmesan | 36oz skillet | 17.90

POLLO ALLA PARMIGIANA

CHICKEN-PARM | stonebaked breaded chicken breast on a bed of penne pasta topped with homemade marinara sauce, fior di latte mozzarella and freshly grated parmesan | 36oz skillet | 17.80

MELANZANE ALLA PARMIGIANA

EGGPLANT PARMIGIANA | stonebaked breaded eggplant on a bed of penne pasta topped with homemade marinara sauce, fior di latte mozzarella and freshly grated parmesan | 36oz skillet | 16.80

GLAZED WINGS

Stonebaked ten bone-in chicken wings topped with our signature homemade honey garlic sauce | 14.90

SALMON ARRABBIATA

Italian penne pasta stonebaked with honey smoked salmon and Spicy Calabrian marinara | 36oz skillet | 15.70

POLLO ALFREDO

CHICKEN-ALFREDO | Italian penne pasta stonebaked with grilled chicken and homemade Alfredo sauce rich in garlic, parsley and fresh parmesan | 36oz skillet | 15.90



WINGS

BONE-IN SIGNATURE OR NO-BRAINER BONELESS

5_{|8} 10_{|12} 15_{|17} 20_{|23}

SPICY CALABRIAN MARINARA

South Italian chili peppers distinguish this marinara from our traditional one

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

RAGÙ BOLOGNESE

Beef+pork slow cooked red sauce with carrots, onions and celery

ALFREDO WHITE SAUCE

White sauce with garlic, parsley and fresh parmesan

HUNTER'S MARSALA

Slow-cooked Marsala wine sauce with pancetta, mushrooms and onions



THANK 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.

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

We are also **Certified!** I am so proud to have received this astonishing 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 one of the 95 in the whole United States.

From our family to yours... enjoy!



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ITALIAN

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. Supple tannins and refreshing acidity are beautifully balanced by ripe cherry fruit flavors on the palate 🍷 9.20 🍷 34.80

NEBBIOLO | M. CHIARLO | PIEMONTE

Barolo's brother, ample and delicate with remarkable expressions of this grape variety; perceivable notes of violet, red fruits and elegant fine spice 🍷 13.90 🍷 53.60

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 🍷 8.20 🍷 30.80

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 🍷 15.90 🍷 59.90

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 🍷 7.90

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 🍷 31.20

CABERNET SAUVIGNON | SPINELLI | ABRUZZO

Well balanced wine with moderate aromas and flavors of blackberry, leather, herbs and spice. 🍷 8.20 🍷 30.80

PRIMITIVO | ANTICA MASSERIA | CAMPANIA

Dark-skinned grapes known for producing inky and tannic wines, intensely flavored and deeply colored 🍷 10.40 🍷 39.60

LAMBRUSCO ^{BUBBLES} | MEDICI | EMILIA-ROMAGNA

Black-skinned fruit and violet aromas lead the nose of this Lambrusco. The zesty palate doles out tangy mouthfuls of dried black cherry, prune and graphite notes, all set against a backdrop of brisk acidity 🍷 8.20 🍷 30.80

WHITE AND ROSÉ

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 🍷 10.90 🍷 41.60

SOAVE CLASSICO | FARINA | VENETO

Med lemon in color. Clean with muted aromas of lemon, lime, white flowers and stone. Dry, with a slightly chewy and savory finish 🍷 9.10 🍷 34.40

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 🍷 41.60

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 🍷 7.90

PROSECCO BRUT ^{BUBBLES} | NAONIS | FRIULI

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 🍷 33.60

MOSCATO D'ASTI ^{BUBBLES} | 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 🍷 9.10 🍷 34.40

ROSÉ MOSCATO ^{BUBBLES} | CAPOSALDO | VENETO

This savory, light-bodied wine has aromas of spring field flowers and wild berries. On the tangy palate, refreshing acidity accompanies pomegranate, pink grapefruit and a hint of white pepper 🍷 10.10 🍷 38.40

ROS' AURA 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 🍷 41.60

Signature COCKTAILS

SHOTS

Mojito

COCOJITO

Coconut, rum, lime juice and mint | 9.10

DEEP FOREST

Raspberry and blackberry brandy, rum, mint and lime juice | 9.40

TROPICAL

Mango purée, rum, mint and lime juice | 9.40

Margarita

SPIKED MANGO

Mango purée, tequila, tajin and lime juice | 9.70

LAS FRESAS

Strawberries, tequila and maple syrup | 9.60

FROZEN MELOCOTONERO

Peach purée, tequila and lime juice | 9.80

Mules

KOKOC

Coconut, lime juice, vodka and ginger beer | 10.50

ITALIAN JOB

Limoncello, Amaretto, gin and ginger beer | 10.80

THE FLORIDIAN

Orange juice, basil, vodka and ginger beer | 10.30

After dinner

SNOW FLAKE

Coconut vodka, blue curacao and pineapple juice | 11.90

CHOCO CRUMBLE

Coffee shot, Irish cream, chocolate and graham cracker rim | 12.50

SOFTY TOFFEE

Caramel, vodka and Irish cream | 10.90

Classic

PAPER PLANE

Bourbon, Aperol, Amaro Nonino and lemon juice | 9.40

OLD FASHIONED

Bourbon, bitters and fresh orange | 10.90

BELLINI

Prosecco Brut, peach vodka, elderflower liquor and lemon juice | 10.30

NEGRONI

Campari, gin and vermouth | 9.90

SPRITZ VENEZIANO

Prosecco Brut, Aperol and oranges | 9.90

STABILIZER

Coffee shot, Irish cream and coffee liquor | 9.80

Liz's lounge

BASIL BERRY

Limoncello, lemon vodka, raspberry liquor and basil | 12.90

THE AVIATION

Crème de violette, gin and maraschino liquor | 12.40

RED MOON OVER MANHATTAN

Barbera wine, bourbon, granadine and orange rim | 11.90

CLARA BOW

Bourbon, elderflower liquor, cherry juice and mint | 12.50

THE CALIFORNIAN

Bourbon, Lambrusco, figs and walnuts | 11.80

ACROSS THE POND

Gin, elderflower liquor, lemon juice and mint | 10.90

CHURCHILL'S BREAKFAST

Bourbon, coffee shot, maple syrup and smoking cinnamon | 12.90

LIMONCELLO MARTINI

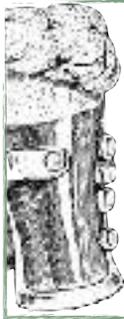
Limoncello, lemon vodka and lemon juice | 10.80

ITALIAN BUBBLES

Prosecco Brut, Campari and vermouth | 10.20

THE BOTANICAL

Gin, mint, basil and lemon juice | 11.60



SUBJECT TO AVAILABILITY

LOCAL & IMPORTED

BEER | 7

FLIGHTS

| 4x

| 9.90

GLUTEN-FREE AND NON ALCOHOLIC BEERS AVAILABLE

BASIL LEAF (#BBPN EXCLUSIVE)

BELGIUM ALE — ATREVIDA BEER CO.

PERONI NASTRO AZZURRO

LAGER — PERONI BREWERY

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.

SMOKEBRUSH

PORTER — BRISTOL BREWING CO.

MAMA'S LITTLE YELLA

PILSNER — OSKAR BLUES

DOS EQUIS (BOTTLE)

LAGER — CUAUHTEMOC MOCTEZUMA BREWERY

AMERICAN APPLE

CIDER — BOXING BROTHERS

BASIL BOMB (#BBPN EXCLUSIVE)

BASIL BEER AND SHOT OF VODKA+BLUE CURACAO

HOMEMADE ITALIAN SODA | 5.40

BLOOD ORANGE | PEACH | MANGO | GRAPEFRUIT

KIWI | BANANA | COCONUT | HUCKLEBERRY

LAVENDER | LIME | WATERMELON

BASILBERRY #BBPN EXCLUSIVE

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

DRINKS



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

ALWAYS FRESH

100% ITALIAN

EST. MMXVIII

BASIL & BARLEY

PIZZERIA NAPOLETANA



NIBBLES

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 7.20

LITTLE ANGELS 🍷🍷

Lightly fried dough strips served with a side of marinara sauce | 6.00

FROM THE FRYER 17

FRIED PICKLES
ZUCCHINI STICKS
CHEESY ZUCCHINI FLOWERS
FRENCH FRIES
JALAPEÑO BOTTLE CAPS
TRUFFLE PARMESAN FRIES
PORTOBELLO MUSHROOMS

ALL SERVED WITH A SIDE OF HOMEMADE MARINARA OR RANCH

WANT THEM ALL? GET THE
SAMPLE PLATTER | 21

GARLIC FOCACCIA 🍷🍷

Baked by order focaccia bread topped with garlic aioli and Hawaiian red salt served on a bed of fresh spinach and arugula | 8.90 - make it cheesy | 2 or charcoal | 2

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

MAKE YOUR OWN | 8.20 + TOPPINGS
CHARCOAL AND WHOLEGRAIN DOUGH | 2



BAKED FRESHLY EVERY DAY IN HOUSE

DESSERTS

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

CASSATA NAPOLETANA 🍩🍩🍩

Sponge cake moistened with fruit juices and maraschino liqueur and layered with ricotta and candied fruit | 5.90

PANNA COTTA 🍰

Homemade vanilla sweetened cream | ask your server for the daily flavors | 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 caramel homemade buttery, golden crumble 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

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

CASSATA NAPOLETANA 🍩🍩🍩

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PANNA COTTA 🍰

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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 caramel homemade buttery, golden crumble 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

illy COFFEE

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

CAPPUCCINO

Foamy hot milk prepared in the traditional Italian way | 4.60

LATTE

Steamed hot milk with foamy top and espresso | 4.50



illy COFFEE

AMERICANO

Brewed coffee with real espresso shot combined with hot water | 2.70

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BAKED FRESHLY EVERY DAY IN HOUSE

DESSERTS

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 | ask your server for the daily flavors | 5.90

CASSATA NAPOLETANA

Sponge cake moistened with fruit juices and maraschino liqueur and layered with ricotta and candied fruit | 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

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BROWNIES 🍷🍌🍫

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

APPLE COBLER 🍷🍏🍌

Granny Smith apples and goeey-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