



147 Ristorante & Wine Bar

Barrielicious Menu

>>APPETIZER<<

Insalata Mista

A blend of mixed leafy greens, cherry tomatoes, cucumbers tossed in a balsamic & olive oil dressing

Insalata Caprese

Fresh mozzarella, tomatoes and basil, drizzled with olive oil & aged balsamic glaze

Bruschetta

(+goat cheese \$2)

Toasted Italian bread topped with ripe diced tomatoes, marinated with fresh basil, extra virgin olive oil, garlic and onion

Minestrone Soup

A medley of fresh vegetables simmered in a tomato vegetable broth

Arancini

Three mini rice balls stuffed with mozzarella cheese, served with a side of marinara sauce for dipping

Polpette

Three authentic, old-world traditional Italian meatballs, simmered in a san marzano tomato sauce

>>FEATURED WINE<<

Negroamaro

(add \$6 glass, \$22 bottle)

Negroamaro is valued for its deep colour, medium-full tannins and dark berryfruit flavours

>>MAIN COURSE<<

Primavera Pasta (\$30)

(+gluten free \$2, +goat cheese \$2)

Homemade pasta with a medley of fresh vegetables and herbs in a light tomato, garlic and olive oil sauce

Penne alla Vodka (\$30)

(+gluten free \$2)

Penne with sautéed bacon, onions and a splash of vodka in a rose sauce

Chicken Scaloppine (\$30)

Thin slices of chicken breast, flour dusted, pan seared, finished in a mushroom marsala sauce, served with fresh seasonal vegetables and our signature mashed potato

Pork Back Ribs (\$35)

½ a rack of succulent baby back ribs braised in a Jack Daniels BBQ sauce, served with fresh seasonal vegetables and our signature mashed potato

Rainbow Trout (\$35)

Pan seared, topped with a green apple and cucumber slaw, served with rice pilaf and fresh seasonal vegetables

New York Striploin (\$40)

10oz USDA Prime Striploin, pan seared finished with a mushroom demi-glaze

“The 147” Pizza (\$30)

Tomato sauce, mozzarella cheese, hot soppressata salami, roasted red peppers, black olives and gorgonzola cheese

>>DESSERT<<

Tiramisu or Cannoli or Triple Chocolate Fudge Cake