

# Dolci.

Individual serving

SERVES 6 PP 19.00

**Tiramisù** 5.50  
Espresso soaked cookies,  
mascarpone cream, cocoa  
powder

**Macedonia**   
Fresh seasonal fruit salad

**Pannacotta** 5.50  
AL CARAMELLO  
AL FRUTTI DI BOSCO

SERVES 12 PP 50.00  
**Chocolate Cake**  
**Strawberry Cheesecake**

# Bevande.

Individual serving

**STILL / SPARKLING WATER** 2.50 **ITALIAN SODA** 2.95

**BOTTLED TEA** 2.95 **COKE / DIET COKE / SPRITE** 2.50

96 fl.oz - SERVES 8-10 PP

**COFFEE / DECAF** 19.00

**Package.** For Group of 12 or More 12PP

**ROMA: 1 STARTER<sup>1</sup> + 1 PASTA<sup>2</sup> + 1 SALAD<sup>3</sup>** 140.00

**MILANO: 1 STARTER<sup>1</sup> + 1 PASTA<sup>2</sup> + 1 SALAD<sup>3</sup> + 1 PIZZA<sup>4</sup>** 160.00

**PALERMO: 1 STARTER<sup>1</sup> + 1 PASTA<sup>2</sup> + 1 SALAD<sup>3</sup> + CAKE** 180.00

<sup>1</sup>: selection between Bruschetta, Braised Meatballs or Burrata Pesto

<sup>2</sup>: selection between Penne al Pomodoro, Penne all'Amatriciana,  
Spaghetti Meatballs, Penne al Tartufo, Rigatoni alla Bolognese

<sup>3</sup>: selection between Market Salad or Chicken Apple salad

<sup>4</sup>: selection between Margherita, Pesto, Pepperoni

## "GIVE PEOPLE THE FOOD YOU WOULD GIVE TO YOUR OWN CHILDREN."

Pietro Barilla's words inspired the mission of Casa Barilla offer joyful, wholesome & honest Italian food and drive our commitment to carefully select the best ingredients, whenever possible, sourced from local producers through sustainable supply chains, respecting people and the planet.

DELIVERY AND PICK UP ORDER  
AVAILABLE

1290 Avenue Of The Americas  
(6th Ave @ 52nd, Entrance on 52nd), NY 10019  
646-559-2206

We will do our best to minimize the risk of cross-contamination but cannot guarantee the absence of any allergenic substances, gluten-free offers included.

\*Items are cooked to order and may be served raw or undercooked consuming raw or undercooked shellfish or eggs may increase your risk of food borne illness.

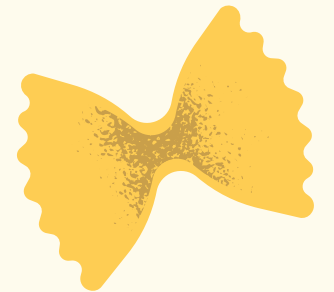
Prices and product availability are subject to change without notice.

**PLEASE INFORM US IF YOU HAVE ANY FOOD  
ALLERGIES OR INTOLERANCES**



[casabarilla.com](http://casabarilla.com)

**casa**  
**Barilla**  
Pasta Kitchen



**Catering  
Menu**

# Pasta.

## Classic & Baked Pasta 5-6PP 10-12PP

<b>PENNE AL POMODORO</b> 	49.00	89.00
Light and bright 'red sauce' made with California San Marzano style tomatoes, a touch of garlic, EVOO and fresh basil		
<b>RIGATONI AMATRICIANA</b>	54.00	94.00
California San Marzano style tomatoes kicked up a notch with smoked Guanciale, a touch of Calabrian chile and balanced with grated Pecorino Romano		
<b>PENNE AL TARTUFO</b>	54.00	94.00
Rich and earthy truffle and porcini cream sauce mixed with Cremini mushrooms and 16-month Italian Grana Padano		
<b>RIGATONI ALLA BOLOGNESE</b> 	54.00	94.00
Hearty slow cooked meat sauce seasoned with vegetables and red wine topped with grated 16-month Italian Grana Padano		
<b>PENNE AI FRUTTI DI MARE</b> 	59.00	99.00
The seafood kick of sautéed calamari and shrimp, tossed with capers, tomatoes and olives with spicy tomato sauce		
<b>LASAGNA</b> 	59.00	99.00
Soft egg pasta layered with Bolognese, bechamel and ricotta, baked crispy with Italian Grana Padano and smothered in Tomato sauce		

## SPECIALTY PASTA CUTS 5-6PP 5.00 10-12PP 10.00

<ul style="list-style-type: none"> <li>• <b>Red Lentil Penne</b> 23g protein, Gluten Free</li> <li>• <b>Protein+ Farfalle</b> 17g protein, source of Omega-3</li> </ul>	<ul style="list-style-type: none"> <li>• <b>Gluten Free Penne</b> Blend of Corn and Rice</li> <li>• <b>Whole Grain Penne</b> Good source of Fiber</li> </ul>
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# Insalate.

## Fresh Salad 5-6PP 10-12PP

<b>MARKET</b>	49.00	89.00
Combination of cannellini, pinto and garbanzo beans on a mixed greens enriched with tomatoes, artichokes, onions and lemon dressing		
<b>PANZANELLA</b>	49.00	89.00
The Mediterranean flavors of tomatoes, cucumbers, olives on romaine finished with croutons, goat cheese, sweet onion and balsamic dressing		
<b>SALMON*</b>	65.00	115.00
Seared salmon filet served over mixed greens tossed with green beans and cherry tomatoes and dressed with house made basil pesto and lemon		
<b>CHICKEN &amp; APPLE</b>	55.00	95.00
Rosemary chicken served on mixed greens tossed with green apples, candied walnuts, blue cheese, croutons dressed with honey mustard		

# Pizza.

## Choose 3 from below 5-6PP 49.00 10-12PP 89.00

<b>MARGHERITA</b>	Fresh mozzarella, tomato sauce and a final touch of basil and EVOO	
<b>PEPPERS &amp; BEYOND SAUSAGE®</b>	Spicy tomato topped with mozzarella, roasted bell peppers and plant based Beyond® Italian Hot Sausage	
<b>PEPPERONI</b>	Our classic Margherita base topped with imported Italian Pepperoni	
<b>PESTO</b>	The tasty combination of mozzarella topped with cherry tomatoes, arugula with housemade walnut pesto and lemon dressing	

# Aperitivo.

## Italian Starters 5-6PP 10-12PP

<b>BRAISED MEATBALLS</b> 	45.00	70.00
House made 100% Angus Beef meatballs, slowly braised in tomato sauce with a final touch of grated Italian Grana Padano and basil		
<b>BURRATA PESTO</b>	35.00	50.00
Creamy stracciatella filled mozzarella served with mixed greens, cherry tomato dressed with pesto and finished with walnuts.		
<b>MINI LASAGNA</b>	25.00	45.00
Small portion of soft egg pasta layered with Bolognese, bechamel and ricotta, baked crispy with Italian Grana Padano and smothered in Tomato sauce		
<b>GRILLED SHRIMP</b>	35.00	55.00
served with potato puree		
<b>BRUSCHETTA</b>	15.00	25.00
Oven-baked 'olive oil' flat bread served with goat cheese, tomato and pesto		

# Customize.

## Add to any Entree 5-6PP 10-12PP

<ul style="list-style-type: none"> <li>• <b>Chicken</b> 15.00 - 25.00</li> <li>• <b>Meatballs</b> 20.00 - 30.00</li> <li>• <b>Salmon*</b> 30.00 - 45.00</li> <li>• <b>Shrimp</b> 30.00 - 45.00</li> </ul>	<ul style="list-style-type: none"> <li>• <b>Beyond® Meatballs</b> 45.00 - 55.00</li> <li>• <b>Beyond® Italian Hot Sausage</b> 30.00 - 40.00</li> </ul>
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