



## Ostriche, Vongole e Gamberi - Minimum 6 Per Order

<b>Wiley Point Oysters</b> Damariscotta River, ME	4ea.
<b>Wild Montauk Oysters</b> Montauk, NY	4ea.
<b>Jumbo shrimp</b> Gulf of Mexico	5ea.
<b>Littleneck Clams</b> Long Island, NY	2ea.

## Crudo

<b>Fluke</b> sea beans, local radish	17
<b>Ora King Salmon</b> extra virgin mustard seed oil	20
<b>Bigeye Tuna Tartare</b> Dijon, chives, collatura, crispy capers	18
<b>Razor Clams</b> two minute ceviche, chilis, scallion and mint	18
<b>Black Sea Bass</b> chervil, olive oil	18
<b>Pink Snapper</b> Black Lava salt	18
<b>Crudo Tasting</b> six unique tastes of our raw seafood	30

## Insalate

<b>Mista</b> organic mixed baby lettuces, radishes, pistachio, olive oil	14
<b>Verdura Mista</b> autumn vegetables, sheep's milk ricotta, herb garden vinaigrette	16
<b>Mozzarella di Bufala</b> buffalo milk mozzarella, roasted oven-dried tomato, anchovies	18
<b>Insalata di Mela</b> apples, walnuts, frisee, smoked bacon, apple cider vinaigrette	16

## Antipasti

<b>Dave's zuppa di vongole</b> traditional clam chowder	14
<b>Polpo alla Plancha</b> grilled octopus, Calabrian chili gremolata	19
<b>Vongole alla Barca</b> pancetta, white wine, house made breadcrumb	17
<b>Calamari Fritti</b> crispy fried, wild arugula, chili oil	17
<b>Arancini</b> baccala, carnaroli risotto, spicy cherry tomato sauce	17
<b>Affumicato</b> house smoked local swordfish, pickled Romesco	18
<b>Sarde</b> house cured Mediterranean sardines, pumpkin agro dolce	16
<b>Funghi</b> roasted seasonal mushrooms, goat cheese fonduta, toasted ciabatta	17



## Pasta

<b>Spaghetti Aragosta</b> Maine lobster, spicy tomato, mint	32
<b>Linguine Vongole</b> mixed briny clams, Calabrian chili, pancetta	26
<b>Mafalde</b> house made Amalfi style pasta, gulf shrimp, butternut squash, sage	28
<b>Paccheri alla Frutta di Mare</b> mixed seafood, cherry tomato, roasted garlic	28
<b>Maccheroni alla Chitarra</b> house made spaghetti with sea urchin and crab meat	29
<b>Conchiglie</b> house made shells, preserved tuna, puttanesca	26
<b>Orecchiette</b> house made sausage, rapini, garlic, olive oil	27
<b>Rigatoni</b> tomatoes from Naples, toasted garlic, fresh basil, olive oil, grana padana	24

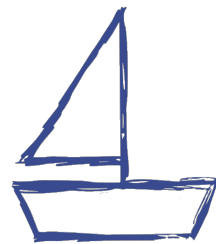
## Secondi

<b>Branzino alla Plancha</b> whole fish, roasted lemon, Sicilian olive oil	34
<b>Orata</b> whole butterflied roasted sea bream, salsa verde	34
<b>Zuppa di Pesce</b> - Sicilian style fish stew	32
<b>Salmony</b> pan roasted Hidden Fjord salmon, broccolini, capers, raisins, pine nuts	34
<b>Fritto Misto Amalfitano</b> Crispy mixed seafood	32
<b>Pesce Spada</b> swordfish Milanese, with arugula, red onion, cherry tomatoes	34
<b>Pollo</b> European chicken breast, farrotto with roasted fennel, and oil cured olives	32
<b>Maiale</b> Berkshire center cut pork chop "almost scarpariello" style	34

## Contorni

<b>Patate</b> crispy, smashed new potato, salt, pepper, rosemary	10
<b>Rapini</b> extra virgin olive oil, garlic, crushed red pepper	14
<b>Zucca</b> roasted with sage, brown butter, chestnut honey	12
<b>Peperoncino</b> blistered long hot peppers, toasted breadcrumb, anchovy	14
<b>Radici di stagione</b> roasted, seasonal root vegetables	14

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



Meaning boat in Italian, Barca redefines the seascape of Mediterranean dining. Chef Dave Pasternak and Victor Rallo invite you to experience our take on the Italian Seaside, and all the fruits it has to offer.

Our menu showcases the finest seafood available prepared in various styles, such as crudo, antipasti, whole fish, composed fish dishes, and handmade pasta. In our preparation, consistency in execution, and the finest ingredients are our priority.

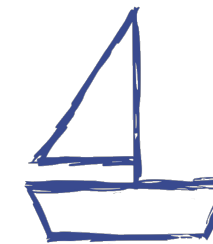
The wine list has been meticulously curated and features over 120 European selections, focusing heavily on Italy, with a large selection of white and sparkling wines to complement the fresh seafood selections. The list features reds from the best growing regions in Italy, and a handful of selections from France. Traditional Italian cocktails, and a uniquely coastal beer selection help entice the palate.

Our main dining room features a muted color palette, and sleek white marble tabletops to best showcase the exquisite dishes placed upon them. In the rear of Barca a floor to ceiling glass wine cellar keeps our latest selected vintages at the perfect temperature, while serving as a focal point of the room, alongside our fish bar where the catches of the day are displayed.

*Executive Chef: Katie O'Donnell*

*Wine Director: John Gorga*

*Pastry Chef: Samara Sulin*



### Rosato e Prosecco

Barca Sparkling Prosecco NV, Veneto	14
Barca Sparkling Rosato NV, Sicilia	14
Castello del Poggio Moscato NV, Lombardia	14
Drappier Carte d'Or Brut NV, Francia 375ml btl -2 glasses	50
Il Giro Cerasuolo Rosato 2017, Veneto	14
Chateau d'Esclans "Whispering Angel" Rosé 2017, Francia	16

### Bianco

Il Giro Pinot Grigio 2017, Veneto	14
Arnaldo Caprai Grecante Grechetto 2017, Umbria	14
Pighin Sauvignon Blanc 2017, Friuli	14
Mora e Memo Vermentino 2017, Sardegna	14
Tenuta di Nozzole "Le Bruniche" Chardonnay 2017, Toscana	14
Villa Russia Friulano 2017, Friuli	15
Cantina Terlano Pinot Bianco 2017, Alto Adige	16

### Rosso

Giro Cabernet Sauvignon 2017, Veneto	14
Arnaldo Caprai Rosso di Montefalco 2016, Umbria	14
Feudo Montoni Nero d'Avola 2015, Sicilia	15
Felsina Chianti Colli Senesi 2016, Toscana	16
Buglioni Valpolicella Superiore 2014, Veneto	16
Tolaini Al Passo 2016, Toscana	16
Vietti Langhe Nebbiolo "Perbacco" 2016, Piemonte	17
Poggiotondo Brunello di Montalcino 2013, Toscana	22

### Birra

Narragansett - Lager - 16 oz - Narragansett, Rhode Island	7
Six Point "Crisp" - Pilsner - Brooklyn, New York	7
Montauk Brewing Co. "Wave Chaser" - IPA - Montauk, New York	8
Flagship "Kill Van Kolsch" - Kolsch - Staten Island, New York	8
Carton "Boat" - Session Ale - 16 oz - Atlantic Highlands, New Jersey	8
Troegs "Mad Elf" - Holiday Ale - Hershey, PA	8
Maine Beer Company "Peeper" - Pale Ale - 16 oz - Freeport, Maine	12
Other Half - Rotating - 16 oz - Red Hook, Brooklyn	12
Corona - Pale Lager - Mexico	7
Estrella Daura "Damm" - Gluten Free Lager - Spain	8

### Cocktails

Barca Negroni Antica Hendricks gin, Campari, Carpano Antica sweet vermouth	15
Martino Bergamotto Italicus Rosilio di Bergamotto, Nardini Acqua di Cedro, Prosecco	15
Aperol Spritz Aperol, Prosecco, Ferrarelle sparkling water	15
Margarita Italiano Espolon tequila, Fiorente elderflower, fresh lime, blood orange	15
G. Verrazano Four Roses bourbon, Aperol, Ferrarelle sparkling water	12