

**\*\*\* Desserts \*\*\***

NY Style Cheese Cake	Peanut Butter Cake	Tiramisu
Dark Side of Moon (chocolate cake)		Cheese Cannoli (ricotta cheese)
	7.5	

**\*\*\* Kids Menu \*\*\***

(ages 12 & under)

chicken tenders & fries	penne & meatball	ravioli & meatball
	11	

**Thanks again for your patronage.**



609.823.4400

Open 7 Days a Week

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*We deliver to the Beach!*

# Menu

**Celebrating 30 Years of serving you at the Jersey Shore!**

Through five generations, the *Franco & Gualtieri family* have been serving their Italian-American soups, pasta and specialty items made with quality and fresh ingredients for patrons.

Originating from a corner bar in South Philly in the 1950's, Barrels (nickname of Johnny "Barrels" Franco - shaped like a barrel) has maintained many of the authentic dishes while adding newer items and recipes to meet the changing times and desires of our patrons.

*Rosie*, Johnny Barrels' daughter, and her children, grandchildren, great grandchildren and staff (that are extended family) all **thank you** for your continued patronage over the past three decades!



**Originally Johnny Barrels Café of South Philly since 1959**



**\*\*\* Appetizers \*\*\***

- Homemade Meatballs** (ricotta & fried hot peppers) 12.5
- Steamed Mussels** (red or white sauce) 12.5
- Chicken Cutlet Strips** (honey mustard) 11.5
- Buffalo Chicken Strips** (bleu cheese & celery) 12.5
- Involtini/Rollentini Combo** (rosetta/marinara) 14
- Buffalo Shrimp** (6 - bleu cheese & celery) 14.5
- Buffalo Wings** (8 - bleu cheese & celery) 13
- Mozzarella Sticks** (6 - marinara) 11.5
- Fried Ravioli** (6 - marinara) 11.5
- Fried Calamari** (lemon, marinara) 14.5
- Cheese Steak Spring Rolls** (3 - spicy ketchup) 12

**“Thin Crust” Pizza 12” x 12” square**

**San Marzano Tomatoes (red) or Plain White 12.5**

**Margherita Pizza** (red) fresh mozzarella & basil **13**

**Buffalo Chicken Pizza** (white) chicken, Buffalo sauce & bleu cheese **14**

**Cheese Steak Pizza** (white) **14**

**Personalized Premium Pizza Toppings (\$3 each):**

pepperoni - Italian sausage - chicken - artichokes

**Personalized Standard Pizza Toppings (\$2 each):**

mushrooms - spinach - broccoli rabe - tomatoes - famous meatballs  
fresh mozzarella - anchovies - sun-dried tomatoes - black olives  
green peppers - ricotta cheese - roasted red peppers

**\*\*\* Specialty Salads \*\*\***

<p style="text-align: center;"><b>House Salad</b></p> <p>salad mix, tomatoes, sweet peppers, onions, cucumbers &amp; croutons,</p> <p style="text-align: center;">9.5 (entrée size 12.5)</p>	<p style="text-align: center;"><b>Caesar Salad</b></p> <p>romaine lettuce, shaved parmesan &amp; homemade croutons</p> <p style="text-align: center;">9.5 (entrée size 12.5)</p>	<p style="text-align: center;"><b>Jennie’s Meatball Salad</b></p> <p>sliced fried famous meatballs, romaine lettuce, tomatoes, cucumbers, sharp provolone cheese, balsamic vinaigrette</p> <p style="text-align: center;">11.5 (entrée size 16)</p>
<p style="text-align: center;"><b>Fandango Salad</b></p> <p>spring mix, glazed walnuts, cranberries, crumbled bleu cheese &amp; tomatoes, balsamic vinaigrette</p> <p style="text-align: center;">11.5 (entrée size 16)</p>	<p style="text-align: center;"><b>Summer Breeze Salad</b></p> <p>spring mix, fresh mozzarella cheese, seasonal fruits &amp; nuts, raspberry vinaigrette</p> <p style="text-align: center;">11.5 (entrée size 16)</p>	<p style="text-align: center;"><b>Chicken Cutlet Asiago Salad</b></p> <p>romaine lettuce asiago cheese, cherry tomatoes, bacon bits, croutons, honey mustard</p> <p style="text-align: center;">11.5 (entrée size 16)</p>

**Protein to top on any Salad**

**chicken** 5 (8 entrée) **salmon** 9.5 (12.5 entrée)

**shrimp** 7.5 (10.5 entrée) **tuna steak** 9.5 (12.5 entrée)

**scallops** 10 (13.5 entrée) specify grilled or blackened

**lump crab meat** 9.5 (12.5 entrée) **top sirloin** 8.5 (12 entrée)

- Salad Dressings**
- house vinaigrette - caesar - balsamic vinaigrette  
thousand island - ranch - raspberry vinaigrette  
bleu cheese - honey mustard- balsamic glaze

**\*\*\*Specialty Pasta\*\*\***

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| <p><b>Penne Pollo Rosetta</b><br/>chicken cutlet strips on penne served in a Rosetta sauce 24</p> <p><b>Linguine Sausage &amp; Rabe</b><br/>sautéed garlic &amp; oil sauce 24</p> <p><b>Linguine &amp; Clams</b><br/>red or white aioli sauce 24.5</p> <p><b>Seafood Pescatore (linguine)</b><br/>medley of seafood served in your choice of a white or red sauce 27.5</p> <p><b>Cacio di Pepe (linguine)</b><br/>olive oil, butter, pecorino-romano &amp; parmesan cheese 20</p> | <p><b>Linguine &amp; Shrimp Fra Diabolo</b><br/>spicy red sauce 24.5</p> <p><b>Ravioli al Mare Rosetta</b><br/>sautéed shrimp &amp; crab meat served over ravioli 26.5</p> <p><b>Shrimp Scampi over Linguine</b><br/>sautéed garlic, butter &amp; wine sauce 24.5</p> <p><b>Eggplant Lasagna Florentine</b><br/>marinara sauce - no carb 24</p> <p><b>Ravioli (5) Scampi with Lobster &amp; Crab</b> - lobster tail, spinach, tomatoes &amp; lump crab meat 32.5</p> |
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**Accompany Your Pasta**

- famous meatballs** (2) 10    **shrimp** (4 - grilled or blackened) 9  
**chicken** (grilled, blackened or breaded cutlet) 7.5  
**scallops** (4 - grilled or blackened) 11.5  
**lump crab meat** 11.5

**\*\*\*Personalize Your Own Pasta\*\*\***

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|--|---|
| <p><b>Linguine</b> 12</p> <p><b>Penne</b> 12</p> <p><b>Wheat Penne</b> 13</p> <p><b>Gluten Free Penne</b> 14</p> <p><b>Angel Hair</b> 15</p> <p><b>Bucatini</b> 15</p> | <p><b>Gnocchi (potato)</b> 21</p> <p><b>Gnocchi (cheese)</b> 21</p> <p><b>Ravioli (5-cheese)</b> 21</p> <p><b>Ravioli (5-lobster)</b> 24</p> <p><b>Lasagna (cheese)</b> 20</p> <p><b>Eggplant Lasagna (cheese)</b> - no carb 21</p> |
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**Homemade Cheese Involtini**

pinwheel (5), mozzarella & ricotta cheeses 17

**Select Your Sauce (Gravy)**

*marinara* (meatless)    *aioli* (garlic & olive oil)

*pesto* (basil, garlic, romano, pine nuts, olive oil) 3

*alfredo* (cream sauce) or *rosetta* (blush sauce) 5

*carbonara* (bacon, egg, pecorino-romano, parmesan) 8

*bolognese* (marinara with sauteed beef & onions) 8.5

**\*\*\*Specialty Entrees\*\*\***

- Chicken Parmesan** served over penne mozzarella & marinara 22.5
- Grilled or Blackened Chicken** - vegetable/potato topped with roasted red peppers 21
- Grilled Chicken Parm** served over penne mozzarella & marinara 21.5
- Chicken Cutlet Milanese** - arugula, shaved parmesan, topped with a balsamic glaze 24.5
- Eggplant Rollentini (3)** served with linguine stuffed with ricotta & spinach in marinara 20
- Battered Eggplant Parmesan** served over linguine mozzarella & marinara 20
- Combo Parm** (grilled chicken/battered eggplant) served over penne, mozzarella & marinara 21
- Balsamic Blackened Chicken** - vegetable/potato diced tomatoes & Balsamic vinaigrette 21.5
- Chicken Picante** served over penne sautéed in lemon, butter & white wine 23.5
- Chicken Franchise** served over linguine egg batter dipped, lemon/ butter/wine sauce 25.5
- Flounder or Shrimp Franchise** served over linguine 27
- Lobster Tail Franchise** served over linguine 32
- Chicken Marsala** served penne sautéed mushrooms & marsala wine 25.5
- Chicken Roma** served over linguine diced tomatoes, lemon, butter, wine, mozzarella 25.5
- Chicken & Veal Carciofo** served over penne artichokes, butter/wine, spinach, capers, mozz. 26.5
- Chicken Barrels** served over penne mushroom brown sauce, prosciutto & mozzarella 27.5
- Fresh Norwegian Salmon** - vegetable/potato (grilled or blackened) with dill sauce 24.5
- Modena Salmon** (blackened) - vegetable/potato capers, butter, lemon Balsamic reduction sauce 25.5
- Tuna Steak** - vegetable/potato (grilled/blackened) topped w/caramelized onions 24.5

substitute **veal** for any chicken entrée: add 7  
substitute **scallops** for any chicken entrée: add 5  
substitute sides: **angel hair or spinach** add 2  
**broccoli rabe** add 3