



BARRACUDA

VILLAGE CAFÉ AND BARRACUDA RESTAURANT  
FOR RESERVATIONS 495.5350

SALADS

- BEETS SALAD WITH ORANGE, GOAT CHEESE, SHERRY VINEGAR AND OLIVE OIL \$14  
CAPRICE SALAD, FRESH TOMATO, MOZZARELLA, AND BASIL LEAVES, WITH  
OLIVE OIL AND SEA SALT \$14  
ROMAINE SALAD, BLUE CHEESE, ONION, NUTS AND RAISINS WITH BALSAMIC  
VINAIGRETTE \$14

SMALL BITES

- PAPAS BRAVAS \$14  
SEARED LANGOSTINE WITH ROASTED PARSNIP AND PEASHOOT FRISEE SALAD \$22  
FRESH WHOLE SARDINE, GRILLED WITH GARBANZO BEANS \$16  
RISOTTO WITH PINEAPPLE, CURRY, CARDAMOM AND BELL PEPPERS \$18  
TUNA AND SALMON SASHIMI \$22  
SPINACH & FONTINA CHEESE PANCAKES \$17
- FRESH HAND CUT PASTAS - TAGLIATELLE STYLE  
FRESH LOBSTER, FENNEL & TARRAGON IN A GARLIC CREAM SAUCE \$39  
LAMB AND BEEF RAGU WITH RICOTTA AND MINT \$36  
ITALIAN SAUSAGE, PANCETTA, MUSHROOMS, ONIONS IN GARLIC OLIVE OIL \$ 28  
MUSHROOMS, SAGE, TRUFFLE OIL AND PARMESAN \$31  
OTHER PASTA  
CRABMEAT AGNOLOTTI IN A PANCETTA, WALNUT, BUTTER SAUCE \$32  
RICOTTA, SWISS CHARD "NUDI" NAKED RAVIOLI WITH PEPPER THYME CREAM SAUCE \$33

BIG BITES

- GRILLED 10 OZ. WILD KING SALMON WITH FAVETTA,  
RADISHES & LEMON CITRONETTE \$36  
GRILLED RIBEYE WITH PARSNIP PUREE, SAUTÉ SWISS CHARD, PORT WINE SAUCE \$39  
PAN ROASTED HADDOCK, WITH LEMON CAPER & PARSLEY & PARMESAN RISOTTO \$34  
SEARED TUNA WITH WHITE BEANS, ROASTED RED PEPPERS & ARTICHOKES \$36  
STEAMED SEA BASS WITH RED POTATOES, SCALLIONS IN SOY-GINGER SAUCE \$33  
PAN ROASTED DUCK BREAST WITH ASPARAGUS, ORANGE ZEST & TARRAGON \$33  
RACK OF LAMB WITH WHITE BEAN AND LAMB MOUSSE, PEA SHOOTS, ASPARAGUS WITH  
MINT SAUCE \$39

DESSERT

- CHURROS WITH DIPPING CHOCOLATE \$11  
RICH DARK CHOCOLATE MOUSSE WITH A TOUCH OF KAHLUA AND TOPPED WITH WHIPPED  
CREAM \$15  
BLACKBERRY, VANILLA AND NEAPOLITAN ICE CREAM AND BERRY RAINBOW SORBET \$12  
CARROT AND PINEAPPLE CAKE WITH ORANGE CREAM SAUCE AND TOPPED WITH FRESH  
WHIPPED CREAM \$12  
VANILLA CRÈME BRULÉ \$12