

# La Baracca

Fall/Winter 2023

## *Insalate*

### **Insalata Mista \$16.00**

Organic Spring Mix - Limoncello Dressing

### **Rape e Arugula \$20.00**

Golden Beets - Baby Arugula - Goat Cheese - Candied Nuts

### **Radicchio e Pere \$22.00**

Radicchio - Pears - Gorgonzola - Pecan Nuts - Raisins

### **Rucola e Funghi \$22.00**

Baby Arugula - Mixed Mushrooms - Parmigiano Shavings - Aged Balsamic - Crispy Prosciutto

## *Antipasti*

### **Olive \$14.00**

Warm Mixed Olives

### **Polpette al Sugo \$18.00**

Beef/Pork Ricotta Meatballs - Shaved Parmigiano - Basil Oil

### **Seppie e Piselli \$24.00**

Baby Cuttlefish - Green Peas - Parsley Oil - Pane Croccante

### **Fritto Di Calamari e Gamberi \$28.00**

Classic Fried Calamari - Shrimp

### **Pork Belly \$24.00**

Carrots - Ginger Puré - Apple Sauce - Licorice Reduction

### **Polipo \$29.00**

Grilled Octopus - Rapini - Smashed Rosemary Potato - Stracchino - Toasted Almonds

### **Tonno Crudo \$29.00**

## *Paste*

### **Fettuccine Gialle \$29.00**

Saffron flavoured Pasta - Slow Cooked Bolognese Sauce

### **Tagliatelle ai Funghi \$29.00**

Mixed Mushrooms - Parsley Oil

### **Cavatelli \$29.00**

Italian Sausage - Rapini - Smoked Scamorza - Hazelnuts

### **Fregola Gamberi e Funghi \$32.00**

(Risotto Style) Shrimp - Mixed Mushrooms - Burrata - Parsley Oil

### **Gnocchi al Ragù D'Agnello \$34.00**

Lamb Ragù - Shaved Parmigiano - EVOO

### **Calamarata \$34.00**

Cuttlefish Ragù - Cherry Tomato - Paprika  
Lemon Zest Aromatic Toasted Breadcrumbs

### **Ravioli del Giorno (Market)**

Ask your server for details

Please let your server know of any known allergies  
A 20% gratuity will be add to all bills with 8+ guests in the party  
For daily specials, please ask your server



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## *Pesce*

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**Calamari alla Griglia \$32.00**  
Mediterranean Salad - Herbs - EVOO

**Salmone \$32.00**  
Crispy Fennel - Roasted Eggplant - Pomegranate Infused Red Wine Reduction

**Baccalà in Umido \$44.00**  
Salted Cod - Potatoes - Onions - Taggiasche Olives - Chilli Flakes - Sweet Garlic

**Branzino al'Isolana \$49.00**  
Deboned & Butterflied - Potatoes - Cherry Tomato - Olives - Capers - Parsley Oil

**Grigliata di Pesce \$49.00**  
Daily Seafood Selection

## *Carne*

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**Costolette di Maiale \$30.00**  
Baby Back Ribs - Mashed Potato - Rapini - Homemade Italian Style BBQ Sauce

**Polletto al Mattone \$32.00**  
Flat Iron Cooked Cornish Hen - Roasted Potatoes - Rapini

**Brasato \$39.00**  
Red Wine Braised Beef - Mash Potatoes - Asparagus

**Stinco D'Agnello \$39.00**  
Braised Lamb Shank - Mash Potatoes - Rapini

**Petto D'Anatra \$42.00**  
Muscovy Duck Breast - Butternut Squash Mash - Swiss Chard - Red Wine Reduction

## *Contorni*

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**Rapini \$12.00**

**Asparagus \$12.00**

**Mashed Potato \$8.00**

**Roasted Potato \$8.00**

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