

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

La Baracca

Fall/Winter 2023

Pesce

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

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

Rapini \$12.00

Asparagus \$12.00

Mashed Potato \$8.00

Roasted Potato \$8.00

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