

La Baracca

Spring 2024

Insalate

Insalata Mista 16

Organic Spring Mix - Limoncello Dressing

Rape e Arugula 20

Golden Beets - Baby Arugula - Goat Cheese - Candied Nuts

Arugula 20

Candied Squash - Feta Cheese - Aged Balsamic - Toasted Sesame Seeds

Finocchio e Mele 20

Arugula - Red Onions - Avocado - Lemoncello - Sesame Dressing

Antipasti

Olive 14

Warm Mixed Olives

Polpette 18

Beef/Pork Ricotta Meatballs - Shaved Parmigiano - Basil Oil

Acciughe 24

Sicilian Salted Anchovies - Crispy Brioche - Cream Cheese - Red Peppers - Balsamic Glaze

Fritto Di Calamari e Gamberi 28

Classic Fried Calamari - Shrimp

Pork Belly 24

Carrots Ginger Puré - Apple Sauce - Licorice Reduction

Polipo 32

Cannellini Beans Puré - Kabayaky Sauce - Citrus Gel - Almond Foam

Vitello Tonnato 28

Cold Sliced Veal - Tuna Sauce - Beef Reduction

Moscardini 26

Braised Baby Octopus - Taggiascha Olives - Sourdough Crostone - EVOO

Paste

Fettuccine Gialle 29

Saffron Flavoured Pasta - Slow Cooked Bolognese Sauce

Tagliatelle ai Funghi 29

Mixed Mushrooms - Parsley Oil

Paglia & Fieno 30

Crispy Guanciale - Mixed Mushrooms - Pecorino Reduction

Linguine Vongole 32

Garlic - Cherry Tomato with Wine

Cacio & Pepe 27

Pecorino Romano - Black Pepper

Pappardelle al Coniglio 34

Beer Braised Rabbit - Roasted Garlic - Fresh Herbs

Tagliolini Zucchine & Gamberi 36

Cream of Zucchine - Basil - Mint - Red Shrimp Tartar - Crustaceus Bisque - Lemon Zest

Gnocchi al Cinghiale 32

Wild Boar Ragù - Pecorino Cheese - EVOO

Executive Chef
Fabio Errico

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Pesce

Salmone 36

Seared - Swiss Chard - Yogurt - Candied Lemon - Citrus Dust - Japanese Dressing

Branzino al'Isolana 49

Deboned & Butterflied - Potatoes - Cherry Tomato - Olives - Capers - Parsley Oil

Pesce del Giorno - Market Price

Fish of the Day

Carne

Maiale 30

Baby Back Ribs - Mashed Potato - Rapini - Homemade Italian Style BBQ Sauce

Polletto 36

Brick Pressed Cornish Hen - Roasted Potatoes - Rapini

Brasato 39

Red Wine Braised Beef - Mash Potatoes - Asparagus

Agnello 39

Braised Lamb Shank - Mash Potatoes - Rapini

Anatra 46

Confit Duck Leg - Potato Pavé - Bok Choy - Orange Soy Sauce Glaze

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.

Executive Chef
Fabio Errico