

La Baracca

Autumn / Winter 2024

Insalate

Rape e Arugula 20

Golden Beets - Baby Arugula - Goat Cheese - Candied Nuts

Radicchio e Pere 22

Radicchio - Pears - Gorgonzola - Pecan Nuts - Raisins

Finocchio e Mele 20

Arugula - Red Onions - Avocado - Lemoncello - Sesame Dressing

Funghi 24

Bitter Greens - Warm Mushrooms - Garlic - Sesame Oil - Bufala Mozzarella

Antipasti

Olive 14

Warm Mixed Olives

Polpette 18

Beef/Pork Ricotta Meatballs - Shaved Parmigiano - Basil Oil

Fritto Di Calamari Shishito Peppers 28

Classic Fried Calamari - Shishito Peppers - Pickled Peppers - Ponzu Aioli

Pork Belly 24

Carrots Ginger Puré - Apple Sauce - Licorice Reduction

Polipo 32

Octopus - Rapini - Bufala Mozzarella - Piquillos Peppers

Melanzana 22

Eggplant Steak - Miso - Tahini baba Ganoush - Cherry Tomato Tartar - Basil

Paste

Fettuccine Gialle 29

Saffron Flavoured Pasta - Slow Cooked Bolognese Sauce

Tagliatelle ai Porcini 32

Porcini Mushrooms - Parsley Oil

Cacio & Pepe 27

Black Pepper Infused Spaghetti Chitarra - Pecorino Romano - Black Pepper

Pappardelle al Coniglio 34

Beer Braised Rabbit - Roasted Garlic - Fresh Herbs

Gnocchi al Cinghiale 32

Wild Boar Ragù - Pecorino Cheese - EVOO

Carbonara 34

Guanciale - Pecorino Romano - Parmigiano - Black Pepper - Egg Yolk

Ragu di Mare 39

Tagliolini - Seafood Ragù

Executive Chef
Fabio Errico

La Baracca

Autumn / Winter 2024

Pesce

Salmone 39

Seared - Baby Bok Choy - Mushrooms - Miso Sauce

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 Potatoes - Rapini - Homemade Italian Style BBQ Sauce

Polletto 34

Brick Pressed Cornish Hen - Roasted Potatoes - Rapini

Brasato 41

Red Wine Braised Beef - Mashed Potatoes - Asparagus

Agnello 41

Braised Lamb Shank - Mashed Potatoes - Rapini

Contorni

Rapini 12

Asparagus 12

Mashed Potatoes 8

Roasted Potatoes 8

Sautéed Mushrooms 14

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