

La Baracca

Spring/Summer 2025

Insalate

Rape e Arugula 20

Golden Beets - Baby Arugula - Goat Cheese - Candied Nuts

Radicchio e Pere 22

Radicchio - Pears - Gorgonzola - Pecan Nuts - Raisins

Funghi 24

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

Finocchio e Mele 20

Arugula - Red Onions - Avocado - Limoncello - Sesame Dressing

Antipasti

Olive 14

Warm Mixed Olives

Polpette 18

Beef/Pork Ricotta Meatballs - Shaved Parmigiano - Basil Oil

Fritto di Calamari e Gamberi 29

Classic Fried Calamari - Shrimp

Polipo e Patate 36

Grilled Octopus - Potatoes - Cherry Tomato Confit - Smoked Paprika - Citrus Mayo
Lemon Zest

Melanzana 24

Eggplant Steak - Miso Glazed - Cherry Tomato - Capers - Kalamata Olives

Acciughe Marinate 22

Sicilian Anchovies - Red Chili - Capers - Pickled Onions

Carciofi Fritti 28

Fried Artichokes - Saffron Aioli

Carpaccio di Bresaola 29

Italian Cured Beef - Baby Arugula - Shaved Parmigiano - Capers

Paste

Tagliatelle ai Porcini 34

Porcini Mushrooms - Parsley Oil

Cacio & Pepe 31

Black Pepper Infused Chitarra Spaghetti - Pecorino Romano - Black Pepper

Pappardelle al Coniglio 36

Beer Braised Rabbit - Roasted Garlic - Fresh Herbs

Paccheri alla Genovese 35

Braised Beef - Slow Cooked Onions - Pecorino

Gamberoni alla diavola 52

Chitarra Spaghetti - Black Jumbo Tiger Shrimp - Spicy Wine Tomato Sauce

Gnocchi al cinghiale 34

Traditional Rich and Savory - Made with Wild Boar

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

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Pesce

Salmone 39

Pan Seared Beluga Lentils - Sautéed Baby Spinach - Salmon Roe - Beurre Blanc

Filetto di Branzino 54

Seared Mediterranean Seabass Fillet - Spring Salad - Puttanesca Sauce

Gamberoni alla griglia 54

Grilled Jumbo Black Tiger Shrimp - Mediterranean Salad

Pesce del Giorno - Market Price

Fish of the Day - Ask Your Server

Carne

Polletto al Mattone 38

Brick Pressed Cornish Hen - Roasted Potatoes - Rapini

Bistecca 65

10oz Canadian Prime Striploin - Caponata

Costoletta di Maiale alla Milanese 49

Bone-in Pork Chop - Breaded and Pan Fried - Arugula - Parmiggiano Shavings

Guancia di Manzo Brasata 48

Braised Beef Cheek - Creamy Mashed Potato - Sautéed Spinach - Red Wine Reduction

Contorni

Rapini 12

Mashed Potatoes 8

Roasted Potatoes 8

Sautéed Mushrooms 14

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