

La Baracca

Fall/Winter 2025

Insalate

Rape e Arugula 20

Golden Beets - Baby Arugula - Goat Cheese - Candied Nuts

Radicchio e Pere 22

Radicchio - Pears - Gorgonzola - Pecan Nuts - Raisins

Autunnale 22

Fennel - Purple Cabbage - Pomegranates - Feta Cheese - Honey Dijon Dressing

Spinaci e Zucca 22

Candied Pumpkin - Baby Spinach - Arugula - Walnuts - Pumpkin Seeds - Shaved Parmiggiano - Balsamic Vinaigrette

Antipasti

Olive 14

Warm Mixed Olives

Polpette 18

Beef/Pork Ricotta Meatballs - Shaved Parmiggiano - Basil Oil

Fritto di Calamari e Gamberi 32

Classic Fried Calamari - Shrimp

Polipo alla Napoletana 36

Grilled Octopus - Escarole - Pine Nuts - Raisins - Burrata - Cherry Tomato Confit
Candied Pumpkin

Melanzana 24

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

Acciughe Marinate 24

Sicilian Anchovies - Red Chillies - Capers - Pickled Onions

Pork Belly 29

Cream of Potato - Sautéed Spinach - Green Onion - Saba - Liquorice Reduction

Paste

Tagliatelle ai Funghi 34

Mixed Mushrooms - Parsley Oil

Cacio e Pepe 31

Black Pepper Infused Chitarra Spaghetti - Pecorino Romano - Black Pepper

Pappardelle al Coniglio 36

Beer Braised Rabbit - Roasted Garlic - Fresh Herbs

Gnocchi D'autunno 36

Pumpkin Gnocchi - Pear - Candied Pumpkin - Gorgonzola Cheese - Saba
Toasted Pumpkin Seeds

Spaghetti al Granchio 49

Spaghetti - Cherry Tomatoes - Lobster Bisque - Chives

Gnocchi del Bosco 36

Sausage - Mushrooms - Pecorino Cheese

Paccheri alla Genovese 35

Braised Beef - Slow Cooked Onions - Pecorino Cheese

Please let your server know of any known allergies
A 20% gratuity will be added 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 42

Sautéed Spinach - Pea Purée - Black Olive Dust

Filetto di Branzino 54

Aeromatic Panko Bread Crusted - Fennel Salad - Pumpkin Seeds - Almonds - Pomegranate Reduction

Gamberoni 56

Jumbo Black Tiger Shrimp - Artichokes - Lobster Bisque - Cynar Reduction

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 79

10oz Australian Wagyu - Lima Beans - Oyster Mushroom Stew

Stinco D'Agnello 52

Braised Lamb Shank - Mashed Potatoes - Chives

Guancia di Manzo Brasata 48

Braised Beef Cheek - Creamy Mashed Potato - Red Wine Reduction

Contorni

Rapini 12

Mashed Potatoes 8

Roasted Potatoes 8

Sautéed Mushrooms 14

Brussel Sprouts 16

Deep Fried - Pecorino Cheese - Balsamic Reduction

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