

# BARANO

## CASERO

### HOUSEMADE MOZZARELLA 10

#### SALTED

Sea Salt, Extra Virgin Olive Oil

#### SMOKED

Hickory Smoked

#### STRACCIATELLA

Shredded, Ronnybrook Cream

### ANTIPASTO TASTING 20 MOZZARELLA, SALUME, VERDURE

## ACCOMPANIMENTS

### SALUMI 7

#### NAPOLITANA

Spicy Salumiria Beillese  
New York, NY

#### MORTADELLA

Smoking Goose  
Indianapolis, IN

#### PROSCIUTTO

24 Month Zuarina  
Parma, IT

#### SALUMI DEL GIORNO MP

Salumi of the Day

### VERDURE 5

#### CARRUCCIO

Lucky's Tomatoes, Charred Onions, Raddichio

#### GIARDINERA

Pickled Cauliflower, Carrots, Peppers, Onions

#### CAPONATA

Eggplant, Celery, Tomato, Capers, Basil

#### WOOD FIRED OLIVES

Fennel, Celery, Lemon, Oregano

## PIATTINI LITTLE PLATES

### MEATBALLS 15

21-Day Dry-Aged Beef, Herb Ricotta

### BABY ARUGULA 12

Red Wine Peaches, Narragansett Stracchino, Salted Hazelnuts

### HEIRLOOM TOMATO 16

Stracciatella, Shishito Peppers, Balsamic Corn Vinaigrette

### OCTOPUS AL PIASTRA 18

Farro, Celery, Pickled Radish Pine Nuts, Mint Pesto

### EGGPLANT PARMIGIANA 12

Tomato, Mozzarella, Basil, Parmigiano

### LITTLE GEM LETTUCE 14

Watermelon Radish, Parmigiano, Salmoriglio Vinaigrette

### LINGUINE 19

Manila Clams, Garlic, Lemon Breadcrumbs

### RICOTTA CAVATELLI 16

Alla Pummarola, Basil, Calabrian Chili, Parmigiano

### PAPPARDELLE 19

Green Onion Pappardelle, Goat and Grapefruit Ragu

### TORTELLINI ARSO 17

Charred Flour Tortellini, Corn, Heirloom Tomatoes, Basil

### BUCATINI 18

Rabbit Ragu alla Ischitana, Caciocavallo

### PACCHERI 19

Allo Scoglio, Squid Ink Garlic, Bronze Fennel

## ALLA LEGNA WOOD FIRED

### TERRE & MARE

#### FIRE ROASTED LAMB LEG 28

Watercress, Pine Nuts and Raisin Panzanella, Carrots

#### SPIT-ROASTED AMISH CHICKEN 25

Charred Green Beans, Scallions, Herb-Tomato Pesto

#### GRILLED WHOLE BRANZINO 30

Broccoli Rabe, Pickled Chilies, Salsa Verde

#### BERKSHIRE PORK CHOP 27

Peppers alla Diavola, Shaved Fennel Lemon Salad

### PIZZA

#### MARGHERITA 14

Tomato, Mozzarella, Basil

#### FUNGHI 18

Mushrooms, Fresno Peppers, Mozzarella, Ricotta, Roasted Garlic

#### CALABRESE 17

Sausage, Chilies, Peppers, Onions, Scamorza

#### VONGOLE 19

Clams, Garlic, Mozzarella, Breadcrumbs

#### PORCEDDU 20

Pecorino Crema, Mozzarella, Broccoli Rabe Pesto, Giardinera

### GIARDINO 11

#### BABY CARROTS

Pecorino Crema, Honey Chili

#### CAULIFLOWER

Cappicola, Lemon Oregano Marmelatta

#### OVEN MUSHROOMS

Hen of the Woods, Bagna Fredda

#### BROCCOLI RABE AL PIASTRA

Roasted Garlic, Pickled Fresno Chilies

## TO OUR VENDORS, A SPECIAL THANK YOU:

APOTHEKE • BALDOR • BELLOCQ • BLUE MOON ACRES • BROOKLYN SELTZER BOYS •  
BROOKLYN WINERY • CRITICAL MASS • C&D IMPORTS • D'ARTAGNAN • DEVOCION • FINE & RAW • JONES OF BOREUM HILL •  
JONO PANDOLFI • LA BOÎTE • LIONI LATTICINI • LOBSTER PLACE • LUCKY'S TOMATOES • PARIS GOURMET • PAT LaFRIEDA • PIERLESS FISH CORP •  
SALUMERIA BELIEZE • SEA TO TABLE • SHIBUMI FARMS • SMOKING GOOSE • SOGNO TOSCANO • UPSTATE FARMS OF HIGHLAND • WILD HIVE FARM • WOODMAN