

BARANO

CATERING MENU

ANTIPASTI

BARANO GARLIC BREAD	10EA
basil pesto, garlic, parmigiano	
PIZZA BIANCA	10EA
house made bread, sea salt, oregano, evoo, spicy chickpea puree	
OUR ANTIPASTI	130/200
casella's prosciutto, giardinera, house made mozzarella	
MEATBALLS	85/160
21-day dry-aged beef, herb ricotta, parmigiano	
CEASAR SALAD	45/80
romaine, garlic parm croutons, shaved parmigiano	
LITTLE GEM	45/80
ricotta salata, lemon breadcrumb, giardinera vinaigrette	
BRUSSLES SPROUTS (GF)	50/90
raw + roasted brussels sprouts, pear mosatarda, ricotta salata, honey mustard viniagrette	
CACIO E PEPE ARANCINI	55/110
crispy pecorino + black pepper risotto balls	
MOZZARELLA FRITTA	55/110
crispy breaded mozzarella, spicy marinara	

PIZZA IS SOLD BY THE WHOLE PIE

all pies large 8 slice pies except nonna 6 slices

MARINARA (GF)	27
tomato, garlic, oregano, evoo, basil	
MARGHERITA (GF)	29
tomato, fior di latte mozzarella, basil	
'NDUJA (GF)	32
ricotta, spicy pork salumi, fior di latte mozzarella, tomato, calabrian honey	
HERITAGE (GF)	33
sweet sausage, pepperoni, green peppers, red onions, tomato, fior di latte mozzarella	
VODKA (GF)	31
grandma giuseppina's vodka sauce, fior di latte mozzarella, pecorino	
BIANCA (GF)	32
ricotta, fior di latte mozzarella, evoo	
TIE DYE (GF)	32
vodka, tomato + pesto sauces, fior di latte mozzarella, parmigiano	
NONNA	24
grandma style pizza, tomato, roasted garlic, fior di latte mozzarella, basil	
BURATTA NONNA	30
grandma style, tomato, pesto, buratta, extra virgin olive oil, thai basil	
TOPPINGS	
pepperoni, n'duja, sausage, prosciutto, finocchiona	5
onion, arugula, mushroom, farm egg or pesto	4

HANDMADE PASTA

RICOTTA RAVIOLI	75/150
tomato sauce, basil, parmigiano reggiano	
BUCATINI NERO	80/160
argentinean shrimp, slow cooked tomatoes, garlic breadcrumbs	
SAFFRON GIGLI	75/150
persian saffron, calabrian honey, pecorino, black pepper	
TAGLIATELLE (GF)	80/160
dry aged beef bolognese, vegetables, parmigiano	
PACCHERI	80/160
braised short rib alla genovese, (bone marrow extra)	
MACCHERONI	70/140
alla vodka, cream, tomato, vodka, parmigianorella	
LASAGNA NAPOLETANA	90/180
dry aged meatballs, sausage, tomato, herb ricotta, mozzarella	
CAVATELLI	80/160
heritage sausage, garlic, broccoli rabe and pickled fresno chilies	

MAINS

CHICKEN PARM	95/185
7oz pounded + breaded chicken breast, house mozzarella, tomato, basil	
GRILLED BRANZINO	150/HALF TRAY
seasonal vegetables	
COTOLETTA ALLA MILANESE	95/185
crispy chicken cutlet, arugula, cherry tomatoes, red onions, pecorino, lemon vinaigrette	
DRY AGED NY STRIP	180/HALF TRAY
al carbone, italian fries, bomba aioli	

SIDES

SEASONAL WOOD FIRED GRILLED VEGETABLE	45/80
changes with the market, evoo, charred lemon, sea salt	
CRISPY BRUSSLES SPROUTS	45/80
crispy brussels sprouts, house made calabrian honey	

DESSERT

CANNOLI	5EA
house made cannoli with ricotta, chocolate and candied fruit	
FLOURLESS CHOCOLATE TART	9EA
flourless chocolate cake in almond shell	
TIRIMISU	70/HALF TRAY
whipped mascarpone, coffee, rhum, lady fingers, cocoa	
RAINBOW CAKE	75EA
almond cake, raspberry jam, chocolate glaze (12 slices)	

Three Prices are for Half Tray/Full Tray Pricing

Half tray feeds 10-12pp / Full tray feeds 20-24pp

PLEASE ALLOW 24-36 HOUR NOTICE

RAINBOW CAKE NEEDS 72 HOUR NOTICE