

PIATTINI

plates to share

BARANO GARLIC BREAD basil pesto, garlic, parmigiano (add burrata +5)	12
WHIPPED RICOTTA + HONEY rosemary, cocoa nibs, pizza bianca	15
HOUSEMADE MOZZARELLA (GF) warm mozzarella, wood roasted plumogranates, olive oil, sea salt	18
CAESAR SALAD (GF) romaine, housemade garlic croutons, shaved parmigiano	16
ENDIVE SALAD (GF) red endive, charred peach, caciocavallo, pine nut lemon dressing	17
WOOD FIRE GRILLED BEANS (GF) green, wax and runner beans, parmigiano, giardiniera vinaigrette	17
CRISPY BRUSSELS SPROUTS (GF) crispy sprouts with house made calabrian honey	12
CHARRED OCTOPUS (GF) pea wee potatoes, roasted peppers, pinenut vinaigrette	23
GRILLED PRAWNS (GF) shells on, lemon, fennel pollen, olive oil	17
WOOD FIRED MEATBALLS dry-aged beef meatballs, ricotta, parmigiano breadstick	22

WOOD FIRE PIZZA

sourdough leavened, fermented for a minimum of 36 hours with imported Italian flour

ROSSO (GF) california tomato, sicilian oregano, roasted garlic, basil, bread crumbs	19
BROOKLYN MARGHERITA (GF) tomato, fior di latte mozzarella, basil	22
BURRATA (GF) cherry tomato, roasted garlic, basil and burrata	24
HAVIN' A BALL dry aged meatball, red onion, tomato, ricotta arugula + parmigiano	26
'NDUJA (EN DOO YA) (GF) ricotta, spicy pork salumi, fior di latte mozzarella, tomato, calabrian honey	26
VODKA(GF) grandma giuseppina's vodka sauce, fior di latte mozzarella, pecorino	25
BIANCA (GF) lionni lattucini ricotta, fior di latte mozzarella, zucchini, pistachio lemon pesto	25
THE ONLY PINEAPPLE PIE (GF) sesame roasted, ricotta, fior di latte, macadamia scallion gremolata, prosciutto	29
MY NONNA'S PIE grandma style pizza, tomato, roasted garlic, fior di latte mozzarella, basil	25
RAINBOW NONNA PIE grandma style pizza, tomato, vodka & pesto fior di latte mozzarella, basil	27
TOPPINGS pepperoni, n'duja, sausage, prosciutto, meatball, salted italian anchovies, pesto onion, arugula, mushroom	5 4

PASTA

hand made pasta in house with imported italian semolina flour from molino pasini

SAFFRON GIGLI (JEE LEE) (GF) saffron, calabrian honey, pecorino, black pepper	28
MACCHERONI (GF) alla vodka, cream, tomato, vodka, parmigiano	25
TAGLIATELLE (GF) dry aged beef bolognese, vegetables, parmigiano	27
SPAGHETTI ALLA CHITARRA (GF) maine lobster, tomato, chili, basil	35
SOURDOUGH CAVATELLI charred broccoli, garlic, broccoli puree, olive oil, parmigiano	27
ROASTED CORN CARMELLE pancetta, onions, charred raddichio, parmigiano	26
SQUID INK BUCCATINI manilla clams, cherry tomatoes, white wine, parsley, breadcrumbs	28

PASTA TASTING choice of three pastas (pasta trio served as one course) 48

SECONDI

main courses

GRILLED BRANZINO (GF) salsa verde, charred bean salad, giardiniera viniagrette	35
CHICKEN MILANESE (GF) arugula, tomatoes, red onions, pecorino, lemon	30
CHICKEN PARM (GF) mozzarella, tomato, basil, served with a side of pasta	35
PRIME DENVER STEAK (GF) rosemary roasted potatoes, red onion, black garlic-rosemary aioli	36

(GF) = can be made gluten free
(Additional cost for gf pizza + pasta)

3% surcharge will be added to all credit card transactions

COCKTAILS 17

THE BREAKFAST CLUB COLLECTION

“IT’LL BE ANARCHY”

bourbon, blueberry, rosemary, yuzu

“DID YOUR MOM MARRY MR. ROGERS?”

tito’s, dragonfruit, thyme, prosecco

“WE’RE ALL PRETTY BIZARRE”

mezcal, tomatillo, jalapeno, lime

“YOU FORGOT UGLY, LAZY & DISRESPECTFUL”

gin, papaya, guava, lemon

“COULD YOU DESCRIBE THE RUCKUS, SIR?”

strawberry + kiwi rum, amaro, lime, egg white

THE BARANO NEGRONI

blood orange + rosemary gin, sweet vermouth, amermerlade aperitivo

BIANCO NEGRONI

lemon + thai basil gin, suze, cocchi americano

DRAFT HOUSE COCKTAILS

“I AM SO POPULAR”

tito’s espresso martini

“YOU’VE GOT TO BE NUMBER ONE!”

Barano hibiscus margarita



BIRRA

alla spina (imperial pints on tap)

KOLSCH	11
kills boro brewing, staten island, ny, 4.4%	
PILSNER	11
talea, aldente, italy, 5%	
IPA	11
other half, green city, bk, ny, 7%	

CANS

CIDER	10
shacksbury, arlo, stowe, vt, 6.5%	
SOUR	12
transmitter, bny5, brooklyn, ny, 5.2%	
WHEAT ALE	12
grimm weisse, brooklyn, ny, 5.5%	

VINO NATURALE

al bicchiere

SPUMANTE (sparkling)



GLERA	13/48	CARAFE
cima di conegliano, cuvee prestige, veneto, italy, nv		
LAMBRUSCO ROSE	14/56	
il folicello, g turbo, emilia-romagna, italy, nv		

BIANCO (white)



MELON DE BOURGOGNE	14/56	
domaine batard langelier, les prieres, muscadet sevre et maine, loire valley, france, 2023		
SAUVIGNON BLANC	17/68	
weingut gross, jakobi, steiermark, austria, 2023		
FALANGHINA	15/60	
terre stregate, svelato, campania, italy, 2023		
CARRICANTE/CATARRATTO	23/92	
graci, etna bianco, sicily, italy, 2023		
CHARDONNAY	16/64	
ca’ del baio, sermine, piedmont, italy, 2023		

ARANCIONE (orange)

MACABEO	14/56	
domaine cazes, macabeu, loire valley, france, 2022		
GRECHETTO	16/64	
cantina margo, margo fiero, umbria, italy, 2022		

ROSATO (rose)



GROPELLO/MARZEMINO/BARBERA/SANGIOVESE	14/56	
pasini san giovanni, valtenesi il chiaretto, lombardy, italy, 2023		
MOURVEDRE/MARSANNE/GRENACHE BLANC	18/72	
las jaras, superbloom, sierra foothills, california, 2023		

ROSSO (red)



BLAUFRANKISH/CHENIN/SAUV BLANC/CAYUGA	16/64
common wealth crush co, family meal, shenandoah valley, virginia, 2023 *CHILLED RED*	
GAMAY	13/52
michel guignier, beaujolais, france 2023	
BARBERA	15/60
al di la del fiume, dagamo, emilia-romagna, italy, 2020	
CABERNET FRANC	14/56
beatrice et pascal lambert, les terrasses, chinon, loire valley, france, 2022	
NEBBIOLO	17/68
ca’ del baio, bric del baio, langhe, piedmont, italy, 2022	



NO PROOF...STILL LIT
MOCKTAILS

“MR. VERNON”	passionfruit + sage + lime	11
“BASKET CASE”	papaya + guava + lemon	11
“PRINCESS”	dragonfruit + ginger + lemon	11

VINO

CHARDONNAY	woody’s sparkling blanc de blancs	15
BEER		
NON-ALCOHOLIC		9
athletic brewing co, run wild ipa, milford, ct, 0.5%		