

ANTIPASTI

CAESAR SALAD (GF)	ROMAINE, HOUSEMADE GARLIC CROUTONS, SHAVED PARMIGIANO	16
BRUSSELS SPROUT SALAD (GF)	SHAVED + CRISPY, PEAR MOSTARDA, RICOTTA SALATA, HONEY MUSTARD VINAIGRETTE	17
PROSCIUTTO + STRACCIATELLA (GF)	THINLY SLICED, AGED 18 MONTHS, TOMATO AGRODOLCE, WOOD FIRE BREAD	26
OUT OF THE WOOD FIRE		
BARANO GARLIC BREAD	BASIL PESTO, GARLIC, PARMIGIANO (ADD BURRATA +5)	13
WHIPPED RICOTTA + HONEY	ROSEMARY, COCOA NIBS, PIZZA BIANCA	15
ENDIVE + ROASTED FIG (GF)	CACIOCAVALLO, PINENUT, LEMON-PINK PEPPERCORN VINAIGRETTE	17
DRY AGED BEEF MEATBALLS	TOMATO, RICOTTA, PARMIGIANO BREADSTICK	22

WOOD FIRE PIZZA

sourdough leavened, fermented for a minimum of 36 hours with imported Italian flour & fior di latte mozzarella

ROSSO (GF)	CALIFORNIA TOMATO, SICILIAN OREGANO, ROASTED GARLIC, BASIL, BREADCRUMBS	20
BROOKLYN MARGHERITA (GF)	TOMATO, FIOR DI LATTE MOZZARELLA, BASIL	23
BURRATA (GF)	CHERRY TOMATO, ROASTED GARLIC, BASIL PESTO, BURRATA	26
HAVIN' A BALL	DRY AGED MEATBALL, RED ONION, TOMATO, RICOTTA, ARUGULA, PARMIGIANO	27
'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
FIG + PROSCIUTTO (GF)	LIONI LATTUCINI RICOTTA, FIOR DI LATTE MOZZARELLA, SPICY FIG MARMELATTA + FRESH FIGS	28
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		5
ONION, ARUGULA, MUSHROOM, PESTO		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	29
MACCHERONI (GF)	ALLA VODKA, CREAM, TOMATO, VODKA, PARMIGIANO	26
TAGLIATELLE (GF)	DRY AGED BEEF BOLOGNESE, VEGETABLES, PARMIGIANO	27
BUCATINI	CACIO E PEPE, PECORINO ROMANO DOP, TOASTED BLACK PEPPER	25
SPAGHETTI ALLA CHITARRA (GF)	CHANTRELLE MUSHROOM, TARRAGON, FENNEL POLLEN + PARMIGIANO REGGIANO	31
RICOTTA GNOCCHONI	ROASTED FIGS, BROWN BUTTER, PROSCIUTTO, SPICED HAZELNUTS	27
PUMPKIN CARMELLE	SAGE, PARMIGIANO, TOASTED PUMPKIN SEEDS	27
SOURDOUGH CAVATELLI	HERITAGE SAUSAGE RAGU, PANGRATTATO, CHARRED BROCCOLI, PARMIGIANO	28

SECONDI

Barano Classics

GRILLED BRANZINO (GF)	CANNELLINI BEAN RAGU, RED WATERCRESS, SALSA VERDE	36
CHICKEN PARM (GF)	LIONI MOZZARELLA, PARMIGIANO, TOMATO, BASIL (ADD SIDE OF PASTA +5)	34
CHICKEN MILANESE (GF)	ARUGULA, TOMATOES, RED ONIONS, PECORINO, LEMON	32

Off the Wood Fire Grill

PRIME DENVER STEAK	10 OUNCES	39
BONE IN PRIME BEEF TENDERLOIN	12 OUNCES	65
VEAL CHOP	16 OUNCES	68
DRY AGED PRIME RIB CHOP	32 OUNCES (FOR TWO)	150
BONE MARROW	PER 8 INCH PIECE	10

CHOICE OF SAUCE BLACK GARLIC AIOLI, BAROLOAISE OR BURRO AL ERBE

Italian Steakhouse Sides

CREAMED CAVOLO NERO AL FORNO	TUSCAN KALE GRATIN	14
ROASTED PEEWEE POTATO	WOOD FIRED POTATO & ONIONS	15
CRISPY BRUSSELS SPROUTS	CRISPY SPROUTS, HOUSE MADE CALABRIAN HONEY	13
BROCCOLI RABE	GARLIC, OIL, ANCHOVY, CHILE, BREADCRUMBS	16
ITALIAN MAC N CHEESE	PARMIGIANO, TALLEGIO, BESCIAPELLA	16

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

COCKTAILS 17

FESTA FRESCA

VODKA, WATERMELON, LIME, LEMONGRASS, MANZANILLA, COCCHI

SICILIAN PALOMA *19

LA GRITONA REPOSADO TEQUILA, AVERNA, BLOOD ORANGE, LIME, AGAVE-HONEY

CANELLA E MELA

HOUSE SPICED DARK RUM, LEMON, CINNAMON, NUTMEG

DOLCE AUTUNNO

SAFFRON INFUSED SPICED PEAR, PROSECCO, LEMON

PESCA FONTE

BOURBON, PEACH, BLACK TEA, LEMON, MINT

LUCE VERDE

GIN, LUXARDO DEL SANTO, LEMON, MARASCHINO, CARDAMOM BITTERS

FIAMMA NERA

ESPRESSO NEGRONI

SOLE ROSSO

BARANO NEGRONI, BLOOD ORANGE + ROSEMARY INFUSED GIN, AMERMELADE APERITIVO, SWEET VERMOUTH

VINO NATURALE
AL BICCHIERE

SPUMANTE (sparkling)

GLERA

CIMA DI CONEGLIANO, CUVEE PRESTIGE, VENETO, ITALY, NV

LAMBRUSCO ROSE

IL FOLICELLO, SALAME RIDER, EMILIA-ROMAGNA, ITALY, NV

BIANCO (white)

ARNEIS

ALTRE VIE, ROERO, PIEDMONT, ITALY, 2023

SAUVIGNON BLANC

WEINGUT GROSS, JAKOBI, STEIERMARK, AUSTRIA, 2023

FALANGHINA

TERRE STREGATE, SVELATO, CAMPANIA, ITALY, 2023

CARRICANTE/CATARRATTO

GRACI, ETNA BIANCO, SICILY, ITALY, 2023

CHARDONNAY

CA’ DEL BAIO, SERMINE, PIEDMONT, ITALY, 2023

ARANCIONE (orange)

VERMENTINO

MONGESTINE, BOB SINGLAR, PROVENCE, FRANCE, 2024

MALVASIA

IL FARNETTO, GIANDON, EMILIA-ROMAGNA, ITALY, 2022

ROSATO (rose)

GROPELLO/MARZEMINO/BARBERA/SANGIOVESE 14/56

PASINI SAN GIOVANNI, VALTENESI IL CHIARETTO, LOMBARDY, ITALY, 2023



BIRRA

alla spina (imperial pints - 20oz on draft)

PILSNER

TALEA, ALDENTE, ITALY, 5%

SOUR IPA

HUDSON VALLEY, STRAYLIGHT, BEACON, NY, 7%

IPA

OTHER HALF, GREEN CITY, BK, NY, 7%

CANS

PALE ALE

TRANSMITTER, BNY5, BROOKLYN, NY, 5.2%

WHEAT ALE

GRIMM WEISSE, BROOKLYN, NY, 5.5%

ROSSO (red)

CORVINA/CORVINONE/RONDINELLA

MASSIMAGO, VALPOLICELLA DUCA FEDELE, VENETO, ITALY, 2023

GAMAY

MICHEL GUIGNIER, BEAUJOLAIS, FRANCE 2023

BARBERA

AL DI LA DEL FIUME, DAGAMO, EMILIA-ROMAGNA, ITALY, 2020

NEBBIOLO

CA’ DEL BAIO, BRIC DEL BAIO, LANGHE, PIEDMONT, ITALY, 2022

CABERNET SAUVIGNON

MAISON NOIR, IN SHEEPS’S CLOTHING, COLUMBIA VALLEY, WASHINGTON, 2023



NO PROOF...STILL LIT

MOCKTAILS 11

TE E LIMONE HOUSE BLACK TEA, LEMON, SODA

L'ISOLA PASSIONFRUIT, SAGE, PINEAPPLE, LIME

SOGNO VERDE TOMATILLO, AGAVE, JALEPENO, LIME

ST AGRESTIS PHONY NEGRONI

VINO

CHARDONNAY WOODY’S SPARKLING BLANC DE BLANCS

BEER

NON-ALCOHOLIC

ATHLETIC BREWING CO, RUN WILD IPA, MILFORD, CT, 0.5%