

B A R A N O

JULY 20-AUGUST 16TH

\$45 PER PERSON, 3 COURSES

FOR THE TABLE

PEA + PROSCIUTTO ARANCINI vialone nano risotto, fior di latte mozzarella, charred scallion aioli

CEASAR SALAD little gem wedge, anchovy breadcrumbs, parmigiano **GF**

DRY AGED BEEF MEATBALLS tomato, ricotta, parmigiano breadstick

add pizza bianca & whipped honey **+\$8**

add crispy brussels sprouts **+\$8**

MAINS

PIZZA

BROOKLYN MARGHERITA tomato, fior di latte, basil

VODKA spicy vodka sauce, fior di latte, pecorino **GF**

PASTA

LINGUINE manilla clams, green garlic, oil, parsley **GF**

PACCHERI spicy vodka sauce, parmigiano, basil **GF | V**

MAINS

GRILLED BRANZINO cannellini bean ragu, salsa verde, charred lemon **GF**

GRILLED PRIME DENVER STEAK tagliata style, arugula, tomato, vacche rosse parmigiano, lemon viniagrette **GF**

+12 ADDITION FOR THE STEAK

DESSERT

WARM OLIVE OIL CAKE bing cherry + lime curd

WARM CHOCOLATE CHIP COOKIES (2) sea salt
+ dark chocolate **V**

GELATO + SORBETTO vanilla, chocolate, raspberry **GF**



dine with us all week

pasta tuesday: ALL pasta: \$15

wine wednesday: rotating \$50 bottles

happy hour: daily unti 6:30pm

\$10 MARGARITAS ALL JULY

@baranobk

baranobk.com