

ANTIPASTI			HANDMADE PASTA HANDCRAFTED WITH IMPORTED ITALIAN FLOUR			PIZZA NATURAL LEAVENED WITH IMPORTED ITALIAN FLOUR 12” pies 6 slice pies except nonna 6 slices		
BARANO GARLIC BREAD basil pesto, garlic, parmigiano	12EA		SPAGHETTI tomato sauce, basil, parmigiano reggiano	75/150		ROSSO (GF) tomato, garlic, oregano, evoo, basil	21	
PIZZA BIANCA house made bread, sea salt, oregano, evoo	10EA		MEZZE RIGATONI CACIO E PEPE pecorino brodo, pecorino, black pepper,	80/160		BROOKLYN MARGHERITA (GF) tomato, fior di latte mozzarella, basil	22	
OUR ANTIPASTI (GF) casella’s prosciutto, roasted cherry tomatoes, house made mozzarella	130/200		SAFFRON GIGLI imported persian saffron, calabrian honey, pecorino, black pepper	95/180		’NDUJA (GF) ricotta, spicy pork salumi, fior di latte mozzarella, tomato, calabrian honey	26	
MEATBALLS 21-day dry-aged beef, herb ricotta, parmigiano (Small Tray 25 pc + Large Tray 50pc)	95/160		TAGLIATELLE dry aged beef bolognese, vegetables, parmigiano	80/160		VODKA (GF) grandma giuseppina’s vodka sauce, fior di latte mozzarella, pecorino	25	
HOUSE MADE FRESH MOZZARELLA CAPRESE (GF) handpulled mozzarella, extra virgin olive oil, marinated cherry tomatoes	75/150		SQUID INK BUCCATINI manilla clams, cherry tomatoes, white wine, parsley, breadcrumbs	140/250		BIANCA (GF) lioni lattucini ricotta,, fior di latte mozzarella, zucchini, pistachio + lemon pesto	25	
CEASAR SALAD (GF) romaine, garlic parm croutons, shaved parmigiano	45/80		MACCHERONI alla vodka, cream, tomato, vodka, parmigiano reggiano	70/140		HAVIN’ A BALL (GF) dry-aged meatballs, red onion, tomato, ricotta, arugula, parmigiano	26	
ARUGULA SALAD (GF) cherry tomatoes, red onion, pecorino, lemon dressing	45/80		LASAGNA NAPOLETANA dry aged meatballs, sausage, tomato, herb ricotta, mozzarella	100/190		TIE DYE (GF) vodka, tomato + pesto sauces, fior di latte mozzarella, parmigiano	26	
PEACH + ENDIVE SALAD (GF) red endive, charred peach, caciocavallo cheese, pine nut + lemon dressing	50/90		RICOTTA GNOCCHI heritage sausage, garlic, pumpkin, kale and parmigiano reggiano	80/160		NONNA PIE grandma style pizza, tomato, roasted garlic, fior di latte mozzarella, basil	25	
MOZZARELLA STIX hand pulled mozzarella, breaded + crispy, spcy tomato (Small Tray 25 pc + Large Tray 50pc)	55/110		SOURDOUGH CAVATELLI charred broccoli, garlic, broccoli puree, olive oil, parmigiano reggiano	80/160		BURATTA NONNA PIE grandma style, tomato, pesto, buratta, extra virgin olive oil, basil	30	
VEGETABLES			MAINS			RAINBOW NONNA PIE grandma style, tomato, vodka + pesto sauce, fior di latte mozzarella, basil	27	
SEASONAL WOOD FIRED GRILLED VEGETABLE (GF) changes with the market, evoo, charred lemon, sea salt	45/80		CHICKEN PARM (GF) 7oz pounded + breaded chicken breast, house mozzarella, tomato, basil	100/185		TOPPINGS pepperoni, n’duja, sausage, prosciutto, meatballs, salted italian anchovies, pesto onion, arugula, mushroom	5 4	
CRISPY BRUSSELS SPROUTS crispy brussles sprouts, house made calabrian honey	45/80		GRILLED BRANZINO (GF) seasonal vegetables	150/300				
WOOD FIRE GRILLED BEANS (GF) green, wax + runner beans, parmigiano, giardiniera vinaigrette	45/80		COTOLETTA ALLA MILANESE (GF) crispy chicken cutlet, arugula, cherry tomatoes,red onions, pecorino, lemon vinaigrette	95/185				
			PRIME DENVER STEAK (GF) al carbone, roasted potatoes, red onions, black gralic + rosemary aioli	180/360				
Items with (GF) can be made Gluten Free Please let us know of all allergies before you order We take allergies very seriously and are sillegent of cross contamination			The Prices are for Half Tray/Full Tray Half tray feeds 8-12pp / Full tray feeds 16-20pp PLEASE ALLOW 24-36 HOUR NOTICE RAINBOW CAKE NEEDS 72 HOUR NOTICE					

BEVERAGES

SEASONAL CRAFTED HOUSE CANNED COCKTAILS

COCKTAILS \$16 EACH
(10 oz CAN APPROX 2 COCKTAILS PER CAN)

TITO'S ESPRESSO MARTINI

BARANO HIBISCUS MARGARITA

CLASSIC MARGARITA

MOSCOW MULE

CLASSIC NEGRONI

COSMO

THE BARANO NEGRONI

blood orange + rosemary infused gin

MOCKTAILS \$10 EACH

(10 oz CAN APPROX 2 MOCKTAILS PER CAN)

BLUEBERRY, ROSEMARRY + LEMON

PASSIONFRUIT, PINEAPPLE + LIME

TOMATILLO, AGAVE, JALEPEN0, LIME

CANNED SODAS

2.75 EACH

coke, diet coke, sprite, ginger ale, seltzer

BOTTLED WATERS

8 EACH

1L pellegrino sparkling water

1L aqua panna flat wwater

SPIRIT ANIMAL

*Need Some Wine...We got you covered
We also own Spirit Animal located two
doors a way from Barano.*

*We pride ourselves on an ever-changing
selection of curated products focusing on
farmers and small producers from around
the globe whose own philosophies reflect
ours. Low-intervention, biodynamic, and or-
ganic wine and spirits make up much of our
selection and we're ready to share them
with you!*

*Let us curate a package that will pair with
the food your ordering from Barano*



CHECK US OUT



BARANO

CATERING MENU

dal 2016



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BARANO INSTAGRAM

EMAIL US at baranobk.com

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DESSERT

SEMOLINA OLIVE OIL CAKE

whipped cream, seasonal fruit marmelatta

14 EA

FLOURLESS CHOCOLATE TART

flourless chocolate cake in almond shell

7 EA

TIRIMISU

whipped mascarpone, coffee, rhum, lady fingers, cocoa

80/155

RAINBOW CAKE

almond cake, raspberry jam, chocolate glaze (1/4 sheet cake feeds 12-14)

80 EA