



At Baraonda, tradition is a way of life that is relished & often celebrated with good friends, great joy and exceptional food.

Baraonda transports guests to Italy while embracing the warmth & southern charm of Atlanta

The below menu prices are only guaranteed for the next 14 days from the time of receipt.

Tuscan room accommodates: 50 seated dinner, 60 cocktail receptions. Wineroom accommodates: 80 seated dinner, 120 cocktail receptions

Tuscan & Wineroom: 130 seated dinner, 180 cocktail receptions. The menus can be custom tailored for your needs. Should you have any questions please call Lamia at 404-786-2613.

Private Dining Menus

CLASSICO

Appetizers

Pizza Margherita- tomato sauce, mozzarella, basil

Casa - mixed field greens, carrots, cucumbers, cabbage, red wine balsamic vinaigrette

Choice of Entree

Rigatoni Norma- eggplant, tomato sauce, fresh ricotta, basil

Pollo Marsala- pan seared chicken breast with mushrooms, Marsala wine sauce, roasted potatoes

Salmone- pan seared salmon with lemon caper sauce, sautéed spinach

Choice of Dessert

Cheesecake with caramel sauce

Tiramisu - mascarpone layered with coffee soaked lady fingers and a dusting of cacao powder

\$43/pers

BOSCO

Appetizers

Bruschetta- topped with tomato, basil, garlic

Casareccia- arugula, mixed greens, grilled onion, sun dried-tomato,
parmigiano and balsamic vinaigrette

Choice of Entree

Rigatoni Norma- eggplant, tomato sauce, fresh ricotta, basil

Salmone- pan seared salmon with lemon caper sauce, sautéed spinach

Manzo - grilled beef tenderloin, port demi- glace with roasted potatoes &
sautéed kale

Choice of Dessert

Cheesecake with caramel sauce

Tiramisu - mascarpone layered with coffee soaked lady fingers and a dusting
of cacao powder

\$50/pers

DUCALE

Appetizers

Antipasto Misto- prosciutto di Parma, spicy salami Calabrese, mozzarella, marinated artichokes, roasted red peppers

Bruschetta - topped with tomato, basil, garlic

Assagino d'Olive Marinate - marinated Mediterranean olives

Choice of Entree

Penne Funghi - penne, portobello, button and porcini mushrooms, cream sauce

Pollo - organic chicken breast, fennel, olives, cherry tomatoes, mashed potatoes

Filetto in Porto - beef tenderloin with port demi-glace, sautéed spinach, roasted potatoes

Pesce - fish of the day with lemon, caper sauce, sautéed green spinach

Choice of Dessert

Cheesecake with caramel sauce

Tiramisu - mascarpone layered with coffee soaked lady fingers and a dusting of cacao powder

\$58/pers

BORGHESE

Hors D'oeuvres

Pizza Margherita – tomato sauce, mozzarella and basil
&
Fra Diavolo- tomato sauce, spicy salami, mozzarella

Choice of Salad

Cesare- romaine lettuce, croutons, classic ceaser dressing and parmigiano

Casareccia- arugula, mixed greens, grilled onions, sun dried-tomato,
parmigiano and balsamic vinaigrette

Choice of Entree

Pollo - organic chicken breast, fennel, olives, cherry tomatoes, roasted
potatoes, sautéed spinach

Paglia & Fieno - spinach & egg home-made fettucine, Portobello, button &
porcini mushrooms, cream sauce, truffle oil

Manzo - grilled beef tenderloin, port demi- glace with roasted potatoes &
sautéed spinach

Lasagna Casalinga - lasagna sheets, meat ragu, bechamella, mozzarella,
parmigiano

Pesce - Halibut with cherry tomatoes, black olives and roasted red peppers
served with sautéed green beans
(if halibut is out of season we will replace it with seasonal fish choice)

Choice of Dessert

Cheesecake with caramel sauce

Tiramisu - mascarpone layered with coffee soaked lady fingers and a dusting
of cacao powder

\$57/pers

BARONE

First course (served family style)

Assagino d'Olive marinate – marinated Mediterranean olives
&

Antipasto misto- prosciutto di Parma, speck di Valle D'Aosta, spicy salami
Calabrese, marinated artichokes, roasted red peppers, mozzarella
&

Selezione di Formaggi- selection of imported cheeses

Choice of Salad

Cesare- romaine lettuce, croutons, classic ceaser dressing and parmigiano

Casareccia- arugula, mixed greens, grilled onion, sun dried-tomato,
parmigiano and balsamic vinaigrette

Choice of Entree

Paglia & Fieno - spinach & egg home-made fettucine, Portobello, button &
porcini mushrooms, cream sauce, truffle oil

Pollo - organic chicken breast, fennel, olives, cherry tomatoes, roasted
potatoes, sautéed spinach

Pesce - Halibut with cherry tomatoes, black olives and roasted red peppers
served with sautéed green beans
(if halibut is out of season we will replace it with seasonal fish choice)

Ribeye - Allen Brothers dry aged prime ribeye, 12 oz, sautéed kale, roasted
potatoes

Choice of Dessert

Chocolate Mousse

Cheesecake with caramel sauce

Tiramisu - mascarpone layered with coffee soaked lady fingers and a dusting
of cacao powder

\$69/pers

LA DICEMBRATA

Passed Hors D'oeuvres

Oysters with lemon mint granita

Cabbage wrap with oxtail ragu

Vino: Aia Vecchia Vermentino Toscana & Nino Franco Prosecco

Antipasto

Bay scallops gratine

Vino: Terradora Greco di Tufo Campania

Insalata

Baby artichokes, red and orange beets, prociutto di Parma crumbles, aged
parmigiano, saba vinaigrette

Vino: Willamente Valley Pinot Gris Oregon

Carpaccio

Herb crusted beef tenderloin, arugula, pecorino Romano

Vino: Le Poiane Valpolicella Ripasso Veneto

Intermezzo

Blood orange, Prosecco refresher

Primo

Gnocchi - sweet potato gnocchi with wild mushrooms, shaved fresh truffles

Vino: Planeta La Segreta Sicilia

Choice of Secondi

Branzino - pan seared seabass, escarole, puree of carrots & ginger

Stinco D'Agnello - lamb shank, chanterelle risotto

Vini: Landmark Chardonnay Sonoma Valley Villa Rosa Barolo Piemonte

Degustazione

Selezioni di Formaggi - Blu di Buffala (Italian Blue cheese), cremosina (Italian
brie), 18 month aged Parmigiano Reggiano with chestnut honey, candied walnuts

Vino: Porto or Vin Santo

Dolce

Mousse al Champagne - chocolate sponge cake, champagne mousse, raspberry
sauce

Caffe: Espresso Corretto

\$145pp