



Ristorante & Bar

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

BOSCO

Appetizers

Bruschetta- topped with tomato, basil, garlic

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

Family Style Entree

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

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

Scallopine Marsala- sautéed veal scaloppini with mushroom
Marsala wine sauce, roasted potatoes

Choice of Dessert

Cheesecake with raspberry 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, roasted potatoes, sautéed spinach

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 raspberry sauce

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

\$58/pers

BORGHESE

Hors D'oeuvres

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

Choice of Salad

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

Casareccia- arugula, mixed greens, 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, 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

NY Strip - Allen Brothers dry aged NY Strip 14oz, sautéed kale,
roasted potatoes

Choice of Dessert

Cheesecake with raspberry sauce
Torta Caprese- chocolate almond cake
Tiramisu - mascarpone layered with coffee soaked lady fingers
and a dusting of cacao powder

\$69/pers