



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***

<b>CLASSICO</b>
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## ***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 raspberry sauce

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

\$43/pers

<b>BOSCO</b>
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***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

<b>DUCALE</b>
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***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 caesar 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 raspberry 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 caesar 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 - 14oz NY Strip, 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