

Executive Chef & Owner Costanzo Astarita
*** Chef Carlos Santizo * pizza chef Juan Brena**

BARAONDA

—/ **ANTIPASTI (APPETIZERS)** /—

Focaccia rosemary, olive oil or Garlic Bread	4
Olive mixed marinated Italian olives	6
Zuppa soup of the day	6
Calamari fried maine calamari, parsley, red pepper chili flakes, marinara sauce	15
Vongole Clammer Dave's Caper's Island clams, white wine, garlic, parsley, red pepper chili flakes	14
Caprino fried goat cheese, endive, corn, arugula, dijon mustard dressing	13
Burrata Artisinal burrata, agrd balsamic, marinated vegetables, basil EVOO	15
Carpaccio raw beef tenderloin, capers, arugula, parmigiano, lemon oil dressing	15
Combo selection of cheese, salumi, pickled vegetables	16
Bruschetta Roma tomatoes, basil, garlic, EVOO	8
Cozze PEI mussels, sciue sciue tomato sauce	13
Polipo grilled octopus, fava beans, sun dried tomatoes	15
Guanciaie wine braised beef cheeks, polenta cake	13



—/ **INSALATE (SALADS)** /—

Caprese mozzarella, tomatoes, basil, EVOO	11
Gorgonzola mixed greens, gorgonzola, apples, dried cranberries, walnuts, lemon honey dressing	13
Mista mixed field greens, cabbage, carrots, cucumbers, balsamic dressing	9
Cesare romaine lettuce, croutons, parmigiano, classic caeser dressing	10
Arugula baby arugula, parmigiano, caramelized shallots, prosciutto bits, lemon oil dressing	12

Add to salad : Chicken 6 Salmon 10 Shrimp 8

—/ **PASTA (HANDMADE ARTISANAL PASTA)** /—

Linguini Pescatore Georgia shrimp, clams, calamari, Italian cherry tomato sauce, garlic, red pepper chili flakes, white wine, parsley	22
Gnocchi Sardi gnocchi pasta, portobello, shiitake, button and porcini mushroom cream sauce, truffle oil	18
Ravioli homemade ravioli of the day	MKT
Pappardelle fresh egg pappardelle, domestic lamb ragu, grated pecorino	20
Carbonara fresh fettuccine, shallots, applewood bacon, egg yolk, peas, parmigiano	17
Linguini Clammer Dave's Caper's Island clams, fresh tomatoes, garlic, red pepper chili flakes, white wine	20
Ziti Ragu Stone Mountain Cattle grass fed beef ragu, tomato sauce	17
Lasagna homemade lasagna sheets, beef ragu, bechamella, mozzarella, parmigiano	18
Spaghetti Pomodoro tomato sauce, basil	12
Spaghetti Aglio e Olio olive oil, garlic, red pepper chili flakes, parsley	12

gluten free pasta is available, please ask your server \$2 up charge

—/ **SPECIALITÀ DELLA CASA (HOUSE SPECIALITIES)** /—

Filetto 7 oz beef tenderloin, beef marrow bone, mashed potatoes, Bordalaise sauce	28
Costata 14 oz Allen Brothers USDA prime ribeye, sautéed spinach, roasted rosemary potatoes	34
Vitello 14 oz veal chop, mushroom Marsala sauce, arugula, roasted rosemary potatoes	38
Pollo chicken breast lemon caper sauce, mashed potatoes, spinach	21
Salmone seared Norwegian salmon, yogurt dill sauce, red quinoa, chickpeas, black olives	23
Zuppa di Pesce lobster, P.E.I. mussels, clams, calamari, Georgia shrimp, spicy tomato broth	28

—/ **PIZZE DELLA CASA (HANDMADE ARTISANAL PIZZAS)** /—

Margherita tomato sauce, mozzarella, basil	14
Greca tomato sauce, goat cheese, sun-dried tomatoes, arugula, diced prosciutto	19
Capricciosa tomato sauce, mozzarella, ham, mushrooms, artichokes, black olives	17
Fra Diavolo tomato sauce, mozzarella, spicy Calabrese salami & Calabrese peppers	18
Prosciutto tomato sauce, fior di latte, parmigiano, Parma ham, arugula	20
Rustica fontina cheese, diced tomatoes, mushrooms, garlic, black olives	16
Braccio di Ferro ricotta, mozzarella, garlic cream sauce, spinach	17
Pastore tomato sauce, mozzarella, lamb sausage, feta, green olives	18
Toscana roasted garlic cream sauce, chicken, fontina, sun dried tomatoes, roasted red peppers	18
Vegan Mozzarella	2.95
ADD ON : roasted red peppers, chopped tomatoes, sautéed onions, capers, olives	1.25
mushrooms, artichokes, sun dried tomatoes, diced chicken, diced prosciutto, Calabrese peppers	2.5
Prosciutto di Parma, Calabrese salami, Georgia shrimp, artisanal buratta, spicy Calabrese salami	8

ADVISORY: CONSUMPTION OF RAW OR UNCOOKED FOODS SUCH AS MEAT OR FISH MAY CAUSE SERIOUS ILLNESS

NOTE: OLIVES MAY CONTAIN PITS

OUR VALUED SPECIALTY SUPPLIERS : IL - Allen Brothers * GA - Little Fox Farm * GA - Native Seafood Shrimp
SC - Clammer Dave Capers Clams