

Barano Restaurant

26 Broadway 11249 · +13479874500 · Updated: Jan 14, 2026

[View online menu](#)



PIATTINI 8

Foccacia	\$6.00
housemade foccacia, olive oil	
Crispy Brussles Sprouts	\$11.00
crispy brussles sprouts, house made hot honey	
Fritto Misto	\$18.00
calamari, shrimp, vegetables, lemon	
Cacio e Pepe Arancini	\$14.00
crispy pecorino + black pepper risotto balls, green garlic aioli	
Meatballs	\$19.00
21-day dry-aged beef, herb ricotta, parmigiano, green garlic aioli	
Arugula*	\$12.00
tomato, red onion, pecorino parco, lemon vinaigrette	
Caesar Salad*	\$14.00
romaine, semolina croutons, caesar dressing, shaved parmigiano	
Brussels Sprouts Salad*	\$14.00
roasted + raw brussels sprouts, pear mostarda, honey mustard vinaigrette, ricotta salata	

PIZZA 4

Margherita*	AVAILABLE OPTIONS
tomato, basil, mozzarella	\$21.00
	\$27.00
'Nduja*	AVAILABLE OPTIONS
ricotta, spicy pork salumi, mozzarella, tomato, calabrian honey	\$25.00
	\$31.00
Nonna	\$23.00
grandma style pizza, tomato	
Vodka*	AVAILABLE OPTIONS
grandma giuseppina's vodka sauce, mozzarella, pecorino	\$23.00
	\$29.00

NONNA SLICE 1

Nonna Slice	AVAILABLE OPTIONS	
		\$6.00
	Toppings: \$0.50	

PASTA 5

		AVAILABLE OPTIONS
Spaghetti Chitarra*	house tomato sauce, thai basil, parmigiano or cacio e pepe	\$23.00
	Add Meatball (Ea): \$4.00	
Saffron Gigli*		\$25.00
persian saffron, calabrian honey, pecorino, black pepper		
Ravioli alla Norma		\$25.00
tomato, eggplant, thai basil, ricotta salata		
Tagliatelle*		\$26.00
dry aged beef alla bolognese, vegetables, tomato, red wine		
Maccheroni*		\$24.00
alla vodka, cream, tomato, vodka, parmigiano		

SANDWICHES 5

Chicken Milanese	\$13.00
crispy chicken cutlet, arugula, tomato, red onion, pecorino, lemon mayo on baguette	
Chicken Parm	\$13.00
breaded chicken breast, baguette, mozzarella, tomato, basil	
Prosciutto	\$14.00
prosciutto, tomato, buratta, pesto giardinera, arugula on baguette	
The "TFC"	\$13.00
tuscan fried crispy chicken, focaccia, raddichio slaw, calabrian honey	
Caprese	\$13.00
tomato, buratta, pesto giardinera, arugula on baguette	

BRUNCH 3

Breakfast Bowl*		AVAILABLE OPTIONS
red quinoa, giardinera, shaved zucchini, mushrooms, avocado, two fried eggs		\$17.00
		Add Bacon: \$3.00
		Add Chicken: \$6.00
Semolina Pancake		\$18.00
barano secret recipe, housemade lemon curd, fresh berries, thai basil		
Bucatini Carbonara		\$24.00
bacon, pecorino, parsley, fried farm egg		

SIDES 3

Bacon	
2 Eggs	
1/ 2 Avocado	

COCKTAILS 4

All Carb Diet	\$16.00
mezcal, corn, cayenne, honey, lime	
She Doesn't Even Go Here	\$16.00
tequila, peach, lemon, mint	
That's So Fetch	\$16.00
rum, strawberry, kiwi, lime, thai basil	
Boo! You Whore!	\$16.00
gin, cucumber, lemongrass, yuzu	

DRAFT COCKTAILS 2

The Limit Does Not Exist	\$16.00
Tito's espresso martini	
Regina George	\$16.00
tequila, lime, agave, hibiscus syrup	

MOCKTAILS 2

Kumquats + Thail Basil	\$10.00
Peach + Mint	\$10.00

ON TAP 3

Cider, Shacksbury, Arlo Deer Snacks Cider, VT, 6%	\$10.00
Pilsner, Talea, Aldente, Italy, 5%	\$12.00
IPA Threes Brewing, Logical Conclusion, Brooklyn, NY, 7%	\$12.00

CANS 4

Saison Ale, Transmitter, Sy1, Brooklyn, NY, 6.8%	\$13.00
Wheat Ale, Grimm Weisse, Brooklyn, NY, 5.5%	\$13.00
Double IPA The Alchemist, Heady Topper, Vermont, 8%	\$14.00

Dark Lager, Baladin, Leon, Brooklyn, NY, 9%

\$13.00

SPARKLING 2

Glera, Cima di Conegliano, Cuvee Prestige, Veneto, Italy, NV

AVAILABLE OPTIONS

\$13.00

\$48.00

Pinot Noir / Pinot Meunier / Chardonnay, Marie Weiss, Brut, Champagne, France, NV

\$100.00

WHITE 9

Hondarrabi Zuri / Beltza, Antxiola, Txakolina, Spain, 2021

AVAILABLE OPTIONS

\$13.00

\$52.00

Muller-Thurgau, Kofererhof, Alto Adige, Italy, 2021

AVAILABLE OPTIONS

\$15.00

\$60.00

Sauvignon Blanc, Point + Line, Santa Barbera, California, 2021

AVAILABLE OPTIONS

\$16.00

\$64.00

Chardonnay / Sauv Blanc / Nascetta, Luigi Baudana, Dragon, Langhe Bianco, Piedmont, Italy, 2021

AVAILABLE OPTIONS

\$14.00

\$56.00

Grillo / Zibibbo, Marco de Bartoli, Sole e Vento, Sicily, Italy, 2021

\$68.00

Pecorino / Chardonnay, De Fermo, Concrete Vino Bianco, Abruzzo, Italy, 2021

\$64.00

Manzoni, Foradori, Manzoni Bianco, Alto-Adige, Italy, 2021

\$88.00

Garganega, Fora, Pontaron, Veneto, Italy, 2021

\$68.00

Chardonnay, Point + Line, Santa Maria Valley, California, 2017

\$64.00

ORANGE 3

Trebbiano / Malvasia / Passerina / Fiano, Controvento, Alto Mare, Abruzzo, Italy, 2021

AVAILABLE OPTIONS

\$16.00

\$64.00

Procanico, Marini Georgea, Zero8, Lazio, Italy, 2021

AVAILABLE OPTIONS

\$15.00

\$60.00

Pinot Grigio, Franco Terpin, Sialis, Friuli, Italy, 2013

\$135.00

ROSE 2

Xarel-lo / Grenache, Pares Balta, Rose de Pacs, Catalonia, Spain, 2021	AVAILABLE OPTIONS
	\$12.00
	\$48.00
Negroamaro, Petracavallo, Puglia, Italy, 2021	AVAILABLE OPTIONS
	\$15.00
	\$60.00
RED 17	
Pinot Noir, Pas de Probleme, Vin de France, France, 2021	AVAILABLE OPTIONS
	\$13.00
	\$52.00
Dolcetto, Nicolas Altare, Dogliani, Piedmont, Italy, 2019	AVAILABLE OPTIONS
	\$15.00
	\$60.00
Sangiovese / Cabernet Sauvignon, Tenuta di Ceppaiano, Keith Haring, Tuscany, Italy, 2017	AVAILABLE OPTIONS
	\$16.00
	\$64.00
Galioppo / Maliocco, Ceraudo, Val di Neto Nana Rosso, Calabria, Italy, 2020	AVAILABLE OPTIONS
	\$14.00
	\$56.00
Montepulciano, Cora, Montepulciano d'Abruzzo, Italy, 2020	\$54.00
Malbec, Jouvès + Croisille, Malbec de Soif, Cahors, France, 2021	\$56.00
Syrah / Merlot / Cabernet Sauvignon, Tenuta Vincenzo Nardone, FXX Rosso, Campania, Italy, 2021	\$78.00
Pinot Noir, Point + Line, Santa Barbera, California, 2018	\$66.00
Negroamaro, Cosimo Taurino, Puglia, Italy, 2012	\$60.00
Tai Rosso, David Xodo, Veneto, Italy, 2021	\$70.00
Syrah, Stefano Amerighi, Cortona, Tuscany, Italy, 2019	\$86.00
Zinfandel Blend, Ridge Vineyards, Geyserville, Alexander Valley, CA, 2019	\$120.00
Nero d'Avola, Sergio Drago, Rosso di Botte, Sicily, Italy, 2019	\$82.00
Nebbiolo, Gianni Gagliardo, Barolo, Italy, 2016	\$125.00
Merlot / Cabernet Franc, Chateau Leydet-Valentin, Saint Emilion Grand cru, Bordeaux, France, 2018	\$128.00
Cabernet Sauvignon, Point + Line, Santa Barbera, California, 2018	\$68.00
Sagrantino, Fongoli, Montefalco, Umbria, Italy, 2015	\$94.00

MAINS 5

Chicken Parm*	\$29.00
7oz pounded + breaded chicken breast, house mozzarella, tomato, basil	
Chicken Milanese*	\$29.00
crispy chicken cutlet, arugula, cherry tomatoes, red onions, pecorino, lemon vinaigrette	
Eggplant Parmigiana	\$28.00
thin layers of breaded eggplant, tomato, mozzarella + ricotta	
Dry Aged NY Strip*	\$39.00
fingerling potatoes, herbed aioli, salsa verde	
Grilled Branzino*	\$35.00
charred broccoli rabe, almond tomato pesto	

FROZEN 2

Glenn Coco	\$8.00
watermelon, coconut, lime	
Can't Sit with Us	\$13.00
froze, campari, pineapple, rosemary	

LARGE PARTY MENUS 3

Pizza Party	AVAILABLE OPTIONS
choice of three antipasti + choice of two pizzas	\$45.00
	Guest for Each Additional Antipasti: \$3.00
	Guest for Each Additional Pizza: \$5.00
Pasta Party	AVAILABLE OPTIONS
choice of three antipasti + choice of two pastas	\$55.00
	Guest for Each Additional Antipasti: \$3.00
	Guest for Each Additional Pasta: \$5.00
Pasta + Pizza Party	AVAILABLE OPTIONS
choice of three antipasti + choice of two pizzas + two pastas	\$60.00
	Guest for Each Additional Antipasti: \$3.00
	Guest for Each Additional Pasta: \$5.00

ANTIPASTI 7

Garlic Bread
basil pesto, garlic, parm
Mozzarella Stix
crispy breaded mozzarella, spicy marinara

Meatballs

21-day dry-aged beef, herb ricotta, parm

Antipasto

house mozz, prosciutto, giardinera

Whole Artichoke

house bread crumbs, herbs, parmigiano

Caesar Salad

romaine, semolina croutons caesar dressing, shaved parm

Brussels Sprout Salad

roasted and raw brussels sprouts, pear mostarda, ricotta salata

PIATTI 4

Chicken Parm

breaded chicken breast, house mozzarella, tomato

Whole Branzino

1lb filet, grilled broccoli rabe, charred lemon, salsa verde

New York Strip Steak

30 day dry-aged, crispy herb potatoes, salsa verde, herbed aioli

Chicken Milanese

crispy chicken cutlet, arugula, tomato, red onions, lemon vinaigrette

DOLCE 4

Olive Oil Cake

raisin + apple compote, whipped cream

Zeppole

italian doughnuts, cream anglaise

Torta Caprese

dark chocolate, almond flour tart, whipped cream, cocoa nibs

Tiramisu

lady fingers, cream, espresso

ANTIPASTI TRAY 1

Prosciutto, House Mozzarella, Giardiniera

AVAILABLE OPTIONS

1/2 Tray: \$130.00

Full Tray: \$200.00

SEPTEMBER 2023 4

Ceasar Salad

romaine, ceasar dressing, parmigiano, garlic croutons

Cacio e Pepe Arancini

pecorino + black pepper riceballs, lime aioli

Meatballs

21-day dry-aged beef, herb ricotta, parmigiano

Peach + Buratta

honey roasted peaches, buratta, prosciutto + candied walnuts

SECONDI 5

Grilled Branzino

broccoli rabe, almond tomato pesto, charred lemon

Maccheroni

Alla vodka, pecorino. Gluten free maccheroni +\$1

Tagliatelle

dry aged beef bolognese, parmigiano

Choice of Sandwich

choose one of our sandwiches from the menu

Margherita

tomato, basil, house mozzarella, parmigiano

WEEKENDS ONLY 2

Bucatini Carbonara

applewood bacon, pecorino, parsley, fried egg

Semolina Pancake

barano secret recipe, housemade lemon curd, fresh berries