

# BARONE

TUSCAN GRILL

It all began in Naples, Italy, the city of eternal sunshine. “Nonno” (Grandpa) Giovanni Barone, a man with a passion for Southern Italian cooking and a talent for transforming fresh, simple ingredients into works of art, opened Trattoria Barone.

Out on the streets, you could hear the kitchen pulsing with life; clattering pots, sizzling pans and Nonno’s intense voice rising above the dining room ensuring that every dish was prepared with the utmost care. Villa Barone wasn’t just a place for eating and drinking; it was like home for family and friends to celebrate, reminisce, and enjoy the essence of Italian life. This was the realization of Nonno’s dream. Nonno’s son, Guido brought this tradition to America. And now, Guido’s sons Vincenzo and Giovanni bring the authentic taste of Italy to your neighborhood at Barone Ristorante Italiano. Nonno would certainly be proud! **BUÓN APPETITO!**

## INSALATA

- Chopped Antipasto Salad** ..... 8  
Romaine lettuce, an assortment of cured Italian meats and cheeses, all served with our homemade red wine vinaigrette
- Insalata Barone** ..... 8  
Spring mix salad served with extra virgin olive oil and lemon, served with shaved cheese
- Mediterranean Salad** ..... 12  
Shrimp, avocado and crabmeat with a white truffle vinaigrette over mixed greens
- Gorgonzola Salad** ..... 9  
In a raspberry vinaigrette with spring mix, poached pears and toasted walnuts
- Insalata Piazza** ..... 7 / 9 with chicken  
Our homemade, classic Caesar salad served with foccaccia croutons
- Bruschetta Salad** ..... 9  
Spring mix salad tossed with grilled chicken, mozzarella cheese, sundried tomatoes, chilled rigatoni and roasted peppers in a shallot vinaigrette
- Panzanella** ..... 8  
A Tuscan tomato salad with cucumbers, tomato, olives, and herbed parmesan crostini

## ANTIPASTO

- Caprese** ..... 8  
Straight from the Isle of Capri. Homemade mozzarella with tomato fresh basil and extra virgin olive oil
- Arancini** ..... 8  
Fried risotto balls stuffed with wild mushrooms and fontina cheese over a parmesan cream sauce
- Antipasto Per Due Freddo** ..... 15  
Crostini, prosciutto, sopressata, mozzarella, peppers, grilled vegetables, and assorted olives
- Antipasto Per Due Caldo** ..... 15  
Stuffed mushrooms, mozzarella carroza, arancini, eggplant ratatouille
- Panne Toscano** ..... 6  
Toasted bread points topped with chopped tomato and extra virgin olive oil
- Shrimp Pompeii** ..... 10  
Pan fried shrimp tossed with hot cherry peppers and fresh tomatoes in a scampi sauce
- Pan A’Carrozza** ..... 8  
Pan fried mozzarella with tomato sauce and basil aioli
- Calamari Fritti** ..... 8 / add shrimp 3  
Fresh calamari, lightly seared with special seasonings and served with two dipping sauces or **grilled with lemon olive oil (9)**
- Asparagus Bella Nonna** ..... 8  
Grandma’s way, roasted garlic and white wine wrapped with prosciutto and fontina cheese
- Broccoli Di Rabe** ..... 8 / add cannellini beans 2  
Fresh from the market rabe sauteed with extra virgin olive oil, veal sausage and roasted garlic
- Mussels “Your Way”** ..... 8  
Either in a great white wine with roasted garlic or our classic marinara, both served with a garlic crostini
- Funghi Toscano** ..... 9  
Oven roasted mushrooms stuffed with veal sausage, fresh herbs and seasoned bread crumbs
- Meatball Sliders** ..... 10  
Three mini meatballs served with melted mozzarella over our homemade ciabatta

## FLATBREADS

- Terra** ..... 10  
Prosciutto, Reggiano, baby arugula
- Capri** ..... 9  
Bruschetta, fresh mozzarella, basil
- Parmesan Crisp** ..... 7  
Herbed parmesan cheese with infused white truffle oil and melted provolone
- Shrimp Caesar** ..... 7  
Fontina, shrimp, and topped with a light Caesar salad

## PASTA

- Pasta Choices: Rigatoni, Spaghetti, Capellini, Farfalla, Linguine, Penne, Whole Wheat Penne**
- Vodka Sauce** ..... 16  
A classic pink cream sauce with prosciutto and a touch of basil
- Mamma’s Sunday Sauce** ..... 17  
Two homemade meatballs over your favorite pasta - just like you had at home
- Positano** ..... 21  
Shrimp, scallops and jumbo lump crabmeat served in a marinara sauce
- Tuscan Alfredo** ..... 16 / 17 / 18  
In a lemon zest alfredo sauce (16), with chicken, (17), with shrimp (18)
- Amatriciana** ..... 18  
A classic roman pasta with pancetta, onions and marinara sauce with romano cheese
- Bolognese** ..... 18  
A homemade meat sauce from northern region Italy
- Vongole** ..... 18  
Littleneck clams served in your choice of marinara or garlic white wine sauce
- Pasta Arrabbiata** ..... 15 / 17 / 19  
Spicy marinara tossed with long hot peppers (15) with chicken (17) with shrimp (19)

## SPECIALTY PASTA

- Spinach Ravioli "Grappa" Quattro Formaggio** ..... 18  
Spinach ravioli with grappa and our homemade four cheese cream sauces
- Orrechiette Rabe** ..... 19  
Homemade orrechiette tossed with sausage and broccoli rabe
- Risotto Del Giorno** ..... market price  
Ask your server what creation Chef Vincenzo has in store for you
- Ravioli Rosa** ..... 19  
Fresh lobster-filled handmade ravioli in a pink basil cream sauce
- Tuscan Mac & Cheese** ..... 18  
Eggshell pasta served with fontina and asiago cheese, and topped with homemade bread crumbs and white truffle oil
- Ravioli Barone** ..... 19  
Cheese ravioli topped with shrimp and served in a light alfredo sauce

## VITELLO

- Vitello Milanese** ..... 20  
Pan fried cutlet, seasoned with lemon, topped with a baby green salad and fresh tomatoes
- Vitello Saltimbocca Romano** ..... 21  
Topped with prosciutto, fontina cheese in a sage demi glace, served over baby spinach
- Vitello Griglia** ..... 20  
Veal grilled, topped with peppers and onions in a light veal sauce
- Vitello Parmigiana** ..... 20  
Pan fried cutlets topped with mozzarella cheese and tomato sauce
- Vitello San Angelo** ..... 21  
Egg-battered veal with asparagus and mozzarella in a madeira demi glace
- Vitello Paesano** ..... 20  
Veal medallions topped with roasted peppers, sausage, and fontina cheese, and served in a veal jus

*Above Dishes Can be Made with Chicken Upon Request.*

OUR MOTTO:

MAKE SURE IT'S HOMEMADE

## POLLO

- Pollo Vesuvio** ..... 19  
Breaded cutlets served over a bed of spinach, topped with fresh mozzarella and tomato, finished with tortellini alfredo
- Pollo Funghi** ..... 18  
Wild mushrooms with a marsala wine demi glace
- Pollo Parmigiana** ..... 17  
Pan fried cutlets topped with mozzarella cheese and tomato sauce
- Pollo All Griglia** ..... 18  
Grilled chicken breast served over a chilled tomato, caper, and olive salsa
- Pollo Rollantine** ..... 20  
Chicken breast stuffed with prosciutto, spinach and fontina cheese with a rich mushroom sauce
- Di Uccio** ..... 19  
Roasted garlic white wine sauce with asparagus and jumbo lump crabmeat
- Pollo Scarpiello** ..... 19  
Chicken breast, long hots, and sausage with a rosemary wine sauce
- Pollo Romano** ..... 18  
Herbed crusted chicken, grilled, and topped with artichokes and lemon white wine
- Pollo Contadina** ..... 18  
Chicken topped with grilled eggplant and mozzarella in a fresh tomato garlic white wine sauce

*Veal May Be Substituted for Chicken in Above Dishes for \$3.00.*

## SPECIALITA DE CASA

- Polpettone Toscana** ..... 19  
The Italian style meatloaf stuffed with prosciutto and spinach. Hard boiled egg. Slow roasted. Served with natural juice.
- Scampi Gratinata** ..... 21  
Jumbo shrimp baked with fresh herbed bread crumbs with a garlic scampi sauce
- Ciopinno** ..... 22  
Clams, mussels, calamari, shrimp and crabmeat served over pasta in a seafood broth
- Gnocchi Wild Boar Ragù** ..... 22  
Slow braised boar ragù served over our homemade potato gnocchi

## BAKED IN TERRA COTTA

- Terra Cotta is a porous clay material which, when saturated with water and heated in the oven, provides slow evaporation of steam and results in increased flavor.
- Manicotti Siena** ..... 18  
Fresh pasta sheets rolled with ground beef, fresh ricotta, served with house sauce and baked with mozzarella cheese
- Gnocchi Tegamino** ..... 18  
Homemade potato gnocchi topped with melted mozzarella cheese & tomato sauce
- Ravioli Al Forno** ..... 17  
Cheese ravioli baked and topped with mozzarella cheese and tomato sauce
- Lasagna** ..... 18  
A classic meat lasagna . . . layered with béchamel and bolognese sauce, topped with mozzarella cheese
- Melanzane Parmigiana** ..... 17  
Lightly battered eggplant seared and layered with mozzarella cheese and fresh basil, baked to perfection
- Melanzane Rollantini** ..... 18  
Eggplant rolled with ricotta and basil, served with mozzarella cheese

## ZUPPE

- Tuscan Bean Soup** ..... 5  
A hearty Italian classic
- Potato Soup** ..... 5  
with truffle oil and crisp pancetta
- Cream of Tomato Basil Soup** ..... 5  
with fresh basil

## SIDES

- Escarole and Beans** ..... 5
- Broccoli Rabe** ..... 5
- Roasted Rosemary Potatoes** ..... 4
- Tuscan Vegetables** ..... 4
- Meatballs** ..... 5
- Sausage** ..... 5
- Italian Long Hots** ..... 5

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## INSALATA

- Chopped Antipasto Salad** ..... 8  
Romaine lettuce, an assortment of cured Italian meats and cheeses, served with a red wine vinaigrette
- Insalata Barone** ..... 8  
Spring mix salad served with extra virgin olive oil and lemon, served with shaved cheese
- Mediterranean Salad** ..... 12  
Shrimp, avocado and crabmeat in a white truffle vinaigrette over mixed greens
- Gorgonzola Salad** ..... 9  
In a raspberry vinaigrette with spring mix, poached pears and toasted walnuts
- Insalata Piazza** ..... 7 / 9 with chicken  
A classic caesar salad served with foccaccia croutons
- Insalata Pepperoncini** ..... 9  
Spring mix salad, grilled chicken, hot Italian peppers, goat cheese and vine tomatoes
- Bruschetta Salad** ..... 9  
Spring mix salad tossed with grilled chicken, mozzarella cheese, sundried tomatoes, chilled rigatoni and roasted peppers in a shallot vinaigrette
- Panzanella** ..... 8  
A Tuscan tomato salad with cucumbers, tomato, olives, and herbed parmesan crostini

## ANTIPASTO

- Caprese** ..... 8  
Straight from the Isle of Capri. Homemade mozzarella with tomato fresh basil and extra virgin olive oil
- Arancini** ..... 8  
Fried risotto balls stuffed with wild mushrooms and fontina cheese over a parmesan cream Sauce
- Antipasto (For Two)** ..... 15  
Arancine, eggplant rollantine, bruschetta bread and fried calamari
- Antipasto Per Due Freddo** ..... 15  
Crostini, prosciutto, sopressata, mozzarella, peppers, grilled vegetables, and assorted olives
- Antipasto Per Due Caldo** ..... 15  
Stuffed mushrooms, mozzarella carroza, arancini, eggplant rollatine
- Panne Toscano** ..... 6  
Toasted bread points topped with chopped tomato and extra virgin olive oil
- Shrimp Pompeii** ..... 10  
Pan fried shrimp tossed with hot cherry peppers and fresh tomatoes in a scampi sauce
- Pan A’Carrozza** ..... 8  
Pan fried mozzarella with tomato sauce and basil aioli
- Calamari Fritti** ..... 8 / add shrimp 3  
Fresh calamari, lightly seared with special seasonings and served with two dipping sauces or grilled with lemon olive oil (9)
- Asparagus Bella Nonna** ..... 8  
Grandma’s way, roasted garlic and white wine wrapped with prosciutto and fontina cheese
- Broccoli Di Rabe** ..... 8 / add cannellini beans 2  
Fresh from the market rabe sauteed with extra virgin olive oil, veal sausage and roasted garlic
- Mussels “Your Way”** ..... 8  
Either in a great white wine with roasted garlic or our classic marinara, both served with a garlic crostini
- Funghi Toscano** ..... 9  
Oven roasted mushrooms stuffed with veal sausage, fresh herbs and seasoned bread crumbs
- Meatball Sliders** ..... 10  
Three mini meatballs served with melted mozzarella over our homemade ciabatta

## FLATBREADS

- Terra** ..... 10  
Prosciutto, Reggiano, baby arugula
- Capri** ..... 9  
Bruschetta, fresh mozzarella, basil
- Parmesan Crisp** ..... 7  
Herbed parmesan cheese with infused white truffle oil and melted provolone
- Shrimp Caesar** ..... 7  
Fontina, shrimp, and topped with a light Caesar salad

OUR MOTTO:

WHEN IT’S FRESH, IT’S BETTER

## PASTA

- Pasta Choices: Rigatoni, Spaghetti, Capellini, Farfalla, Linguine, Penne, Whole Wheat Penne**
- Vodka Sauce** ..... 13  
A classic pink cream sauce with prosciutto and a touch of basil
- Mamma’s Sunday Sauce** ..... 14  
Two homemade meatballs over your favorite pasta
- Tuscan Alfredo** ..... 13 / 16  
In a homemade lemon zest alfredo sauce (13), with chicken, (16)
- Amatriciana** ..... 14  
A classic roman pasta with pancetta, onions and marinara sauce with romano cheese
- Bolognese** ..... 14  
A homemade meat sauce of the northern region of Italy
- Vongole** ..... 15  
Littleneck clams served in your choice of marinara or garlic white wine sauce
- Pasta Arrabbiata** ..... 13 / 15  
Spicy marinara tossed with long hot peppers (13) with chicken (15)

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## ZUPPE

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- Tuscan Bean Soup** ..... 5  
a hearty Italian classic
- Potato Soup** ..... 5  
with truffle oil and crisp pancetta
- Cream of Tomato Basil Soup** ..... 5  
with fresh basil

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## PANINI

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All Served with Your Choice of Spring Mix Salad or  
Bistro Fries or Pasta Salad

- Caprese** ..... 9 / add prosciutto 2  
Tomatoes, basil, aioli and fresh mozzarella on ciabatta
- Kobe Burger** ..... 13  
8 oz. kobe beef burger topped with truffle mayonnaise,  
caramelized onion, lettuce, and tomato, served on  
homemade ciabatta
- Turkey Rustico** ..... 9  
Roasted pepper aioli, crisp bacon, lettuce and tomato  
on a french baguette
- Polpetto** ..... 10  
Homemade meatballs with melted mozzarella and  
tomato sauce
- Mignon** ..... 13  
Filet mignon with mushrooms, onions and melted  
gorgonzola, natural jus
- Pollo Bellagio** ..... 10  
Grilled chicken breast topped with roasted peppers and  
melted mozzarella
- 9th Street Panini** ..... 10  
Sausage, peppers, onions, tossed with marinara over  
rustic bread
- Roasted Pork "Tuscan Style"** ..... 11  
Slow roasted pork with au jus, broccoli di rabe and  
sharp provolone on ciabatta
- Portobello Panino** ..... 9  
Grilled portobello, grilled chicken, roasted peppers  
and sharp provolone topped with an olive spread  
on ciabatta
- South Philly** ..... 10  
Chicken cutlet, broccoli rabe, sharp provolone

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## POLLO

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- Pollo Funghi** ..... 13  
Wild mushrooms with a marsala wine demi glace
- Pollo Parmigiana** ..... 13  
Pan fried cutlets topped with mozzarella cheese and  
tomato sauce
- Pollo All Griglia** ..... 14  
Chicken grilled, topped with peppers and onions in  
a light veal sauce
- Pollo Rollantine** ..... 15  
Chicken breast stuffed with prosciutto, spinach and  
fontina cheese, served with a rich mushroom sauce
- Di Uccio** ..... 14  
Roasted garlic white wine sauce with asparagus and  
jumbo lump crabmeat
- Pollo Romano** ..... 18  
Herbed crusted chicken, grilled, and topped with  
artichokes and lemon white wine
- Pollo Contadina** ..... 18  
Chicken topped with grilled eggplant and mozzarella  
in a fresh tomato garlic white wine sauce

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## BAKED IN TERRA COTTA

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Terra Cotta is a porous clay material which, when  
saturated with water and heated in the oven, provides  
slow evaporation of steam and results in increased flavor.

- Manicotti Siena** ..... 15  
Fresh pasta sheets rolled with ground beef, fresh  
ricotta, served with house sauce and baked with  
mozzarella cheese
- Gnocchi Tegamino** ..... 14  
Homemade potato gnocchi topped with melted  
mozzarella cheese & tomato sauce
- Ravioli Al Forno** ..... 14  
Cheese ravioli baked and topped with mozzarella cheese  
and tomato sauce
- Lasagna** ..... 15  
A classic meat lasagna . . . layered with béchamel  
and bolognese sauce, topped with mozzarella cheese
- Melanzane Parmigiana** ..... 15  
Lightly battered eggplant seared and layered with  
mozzarella cheese and fresh basil, baked to perfection
- Melanzane Rollantini** ..... 16  
Eggplant rolled with ricotta and basil, served with  
mozzarella cheese

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## SPECIALTY PASTA

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- Spinach Ravioli "Grappa" Quattro Formaggio** ..... 15  
Spinach ravioli with grappa and our homemade four  
cheese cream sauces
- Orrechiette Rabe** ..... 14  
Homemade orrechiette tossed with sausage and  
broccoli rabe
- Risotto Del Giorno** ..... market price  
Ask what creation Chef Vincenzo has in store for you
- Ravioli Rosa** ..... 15  
Lobster filled ravioli in a pink basil cream sauce
- Tuscan Mac & Cheese** ..... 15  
Eggshell pasta served with fontina and asiago cheese,  
topped with bread crumbs and white truffle oil
- Ravioli Barone** ..... 19  
Cheese ravioli topped with shrimp and served in a light  
alfredo sauce

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## VITELLO

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- Vitello Milanese** ..... 15  
Pan fried cutlet, seasoned with lemon, topped with a  
baby green salad and fresh tomatoes
- Vitello Saltimbocca Romano** ..... 15  
Topped with prosciutto, fontina cheese in a sage demi  
glace, served over baby spinach
- Vitello Griglia** ..... 15  
Veal grilled, topped with peppers and onions in a light  
veal sauce
- Vitello Parmigiana** ..... 15  
Pan fried cutlets topped with mozzarella cheese and  
tomato sauce
- Vitello Paesano** ..... 20  
Veal medallions topped with roasted peppers, sausage,  
and fontina cheese, and served in a veal jus

*Above Dishes Can be Made with Chicken Upon Request.*

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## SIDES

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- Escarole and Beans** ..... 5
- Broccoli Rabe** ..... 5
- Roasted Rosemary Potatoes** ..... 4
- Tuscan Vegetables** ..... 4
- Meatballs** ..... 5
- Sausage** ..... 5