



(888) 319-2824 Voicemail Monitored 8:00A - 11:30P

<http://www.chomp.delivery>

Baroncini Ristorante Italiano

Frozen Pasta

Family-sized frozen pasta to bake at home

- Frozen Cannelloni \$18.00
Frozen ready to bake tube shaped pasta filled with beef, pork and ricotta cheese
- Frozen Lasagna Verdure \$18.00
Large vegetable lasagna
- Frozen Lasagne Bolognese \$18.00
Classic large meat lasagna

Pizza

- Pizza Tartufi \$15.00
Truffle and mushroom sauce pizza with roasted tomato, sausage and fresh asparagus. Topped with mozzarella
- Pizza Bianca \$13.50
Two cheese pizza with mozzarella and parmesan, without marinara
- Pizza Pancetta \$15.50
Four cheese pizza with mozzarella, parmesan, asiago and gorgonzola, and smoked bacon and onions
- Ham Pizza \$15.00
Classic cheese pizza topped with ham
- Marinara Pizza \$11.50
House-made marinara (without cheese) over a crisp thin crust
- Verdure Pizza \$15.00
Our house vegetable pizza with zucchini, onion and red bell peppers over mozzarella and marinara on a crisp thin crust
- Sausage Pizza \$15.00
Classic cheese pizza topped with Italian sausage crumbles
- Pepperoni Pizza \$15.00
Classic cheese pizza with pepperoni
- Margherita Pizza \$14.50
Traditional Italian pizza with house-made marinara, melted mozzarella chunks and fresh basil on a crisp thin crust
- Cheese Pizza \$12.50
Fresh mozzarella over house marinara sauce on a crisp thin crust

Specials

- Nodino di Vitello \$40.00
13 oz veal porterhouse steak with garlic and parsley mashed potatoes, as well as roasted asparagus and bell peppers
- Capesante Misto Mare \$30.00
Two seared sea scallops, a miniature cuttlefish and a seared shrimp over barley risotto, drizzled with vanilla sauce
- Rigatoni Primavera \$18.00
Tube shaped home made pasta with a sauteed medley of broccoli, zucchini, green peas, bell peppers and onions with a creamy sauce

PIZZA ALLA FRUTTI DI MARE \$19.00

Classic seafood pizza with a medley of shrimp, scallops, and mussels over mozzarella and basil

INSALATA DI POLIPO \$14.00

Grilled wild octopus, over sauteed zucchini, potato, and carrot, with lemon and parsley

CONTROFILETTO \$27.00

Seared NY Strip steak with house demi glaze, roasted asparagus, potatoes and tomatoes

BIGOLI CON ARAGOSTA \$38.00

FRADIAVOLO

Wild-caught whole live Maine lobster served open-shell over thick noodles sauteed with spicy lobster sauce

Antipasta/Appetizers

Gamberi con Asparagi \$13.00

Grilled shrimp with roasted asparagus and beets, and a fried egg

POLENTA CON SALSICCE \$11.00

Grilled polenta topped with mushroom demi glaze, blue cheese and sausage

ANTIPASTO \$13.00

Traditional Italian charcuterie plate with salami, burrata, parmesan and a garnish of pickled carrot and olives

COZZE LE SPADELLATE \$13.00

Fresh mussels in a classic garlic-white wine sauce with peas and sundried tomatoes

SALMONE AFFUMICATO \$14.00

In-house smoked Scottish salmon served with shaved carrot and blanched onion salad, accompanied by a goat cheese mousse, crostini, olive oil and caviar

CARPACCIO DI MANZO \$11.00

Chilled, thinly sliced beef round with lemon vinaigrette, arugula and shaved parmesan. Gluten free

MOZZERELLA BURRATA \$11.00

Mozzarella soaked in heavy cream, over a bed of arugula and pesto, with halved cherry tomatoes

BRUSCHETTA ALLA \$9.00

CAPRESE

Baked crostini topped with ripe cherry tomatoes, basil and fresh mozzarella

Pasta

All pastas are made in-house daily

Fettuccini Panna \$17.00

In house made spinach fettuccini noodles with smoked ham, onions, and peas in creamy alfredo

MARINARA PASTA \$15.00

CAPELLINI AI FRUTTI DI \$27.00

MARE

*Angel-hair pasta in a traditional marinara sauce with bay scallops, calamari, and shrimp
Angel-hair pasta in a traditional marinara sauce with bay scallops, calamari, and shrimp*

PARMESAN CREAM PASTA \$16.00

LINGUINI CON GAMBERI \$25.00

House-made black linguini pasta sauteed with sun dried tomatoes, zucchini, seared shrimp, and prosciutto in a white wine sauce, with crushed red pepper adding a hint of spice

BOLOGNESE MEAT PASTA \$17.00

TAGLIOLINI CON TARTUFI \$20.00

House-made tagliolini noodles served with a truffle and mushroom cream sauce

- MARINARA & MEATBALLS \$17.00
 RAVIOLI CREMA DI \$21.00
 PARMIGGIANO
*Ravioli stuffed with ricotta cheese
 and spinach in a parmesan cream
 sauce*
- AGNOLOTTI DI MANZO AL \$19.00
 BURRO E SALVIA
*Miniature ravioli stuffed with local
 beef and pork in a sage and brown
 butter sauce*
- BUCATINI BOSCAIOLA \$19.00
*House-made hollow spaghetti
 noodles with Bolognese, mushrooms,
 and peas in a parmesan cream
 sauce*
- CANNELLONI ALLA ROSSINI \$19.00
*Cannelloni pasta rolled over local
 beef and pork, spinach, ricotta and
 parmesan cheese served baked and
 topped with creamy b chamel sauce
 and marinara sauce*
- LASAGNE ALLA BOLOGNESE \$19.00
*Classic house-made meat sauce
 lasagna*

ZUPPE / soup

- Bowl Soup of the Day - Creamy \$10.00
 Carrot and Potato
Contains dairy but is gluten free
- Cup Soup of the Day - Creamy \$5.00
 Carrot and Potato
Contains dairy but is gluten free
- CUP MINESTRONE DI \$4.00
 VERDURA
*Homemade mixed vegetable soup.
 Gluten free*
- BOWL MINESTRONE DI \$8.00
 VERDURA
*Homemade mixed vegetable soup.
 Gluten free*

SECONDI / Entrees

- SALMONE CROCCANTE \$25.00
*Seared Scottish salmon fillet with
 sauteed green beans, carrot and
 potato sticks*
- ZUPPA DI PESCE \$26.00
*Traditional Italian bouillabaisse
 with shrimp, calamari, salmon, bay
 scallops and cuttlefish, with tomato,
 lemon grass, ginger and white wine.
 Served with grilled baguette*
- POLLO FONTINA \$17.00
*Sauteed chicken breast topped
 with melted fontina cheese, drizzled
 with a creamy white wine sauce and
 served with roasted wedge potatoes,
 artichoke hearts and sauteed
 spinach. Gluten free upon request*
- SCALLOPINE \$21.00
*Thinly pounded pork loin with
 capers, lemon and potato wedges in
 a light white wine sauce.. Gluten free
 upon request*

A La Carte

- Add Sea Scallop \$9.00
 Add Salmon \$8.00
Add 4oz Salmon to pasta or salad
- Add Steak \$8.00
*Add a 4oz NY Strip steak to pasta
 or salad*
- Add Shrimp \$8.00
Add shrimp to pasta or entree
- Add Chicken \$6.00
*Add grilled chicken to pasta or
 entree*
- Add 1 Meatball \$2.00
Grandmother's recipe meatball

CONTORNI / sides and salads

Insalata alla Caprese	\$11.00
<i>Classic medley of Roma tomato wedges with mozzarella and basil tossed in olive oil</i>	
INSALATA MISTA DELLA CASA	\$5.00
<i>Mixed green salad with balsamic vinaigrette</i>	
PANZANELLA	\$6.00
<i>Traditional Italian salad with toasted bread, tomato, and pickled onion tossed over greens with red wine vinaigrette</i>	

DOLCI / dessert

Panna Cotta	\$9.90
<i>Italian molded cream vanilla custard with fresh berries</i>	
CANNOLI	\$9.90
<i>Traditional Sicilian pastry shell stuffed with ricotta cream, garnished with pistachio and cherries</i>	
TORTINO DI CIOCCOLATO	\$9.90
<i>Chocolate-hazelnut cake topped with vanilla ice cream and chocolate sauce</i>	
CIOCCOLATISSIMO	\$9.90
<i>Dark chocolate and lady fingers formed into salami ; served with dark chocolate mousse, orange mousse, and fresh berries</i>	
TIRAMISU NEL CIOCCOLATO	\$9.90
<i>Mascarpone cream with lady fingers dipped in espresso and vanilla sauce</i>	