



You could say that Chef Franco Barone has just the right recipe for success when it comes to preparing the finest Italian cuisine in Southern California. Chef Barone expertly blends traditional family recipes with the freshest seasonal ingredients using contemporary Italian culinary concepts.

Chef Barone literally grew up in the restaurant business. He received his introduction into restaurant and food culture at his families' restaurant near Milan. There he developed his skills and uncompromising devotion to presenting fresh seasonal ingredients in exemplary dishes with robust and sophisticated flavor. By 1982, the year he emigrated to Southern California Franco had already developed into an accomplished and highly discerning chef.

Short stints at several high profile Southern California restaurants followed. Eventually Franco accepted a position as executive chef of Antonello Ristorante. At Antonello's Franco quickly gained acclaim as one of Southern California's premier chefs. After twenty years Franco recently left Antonello in order to establish his own restaurant. Franco and his wife Donatella opened the doors of their Newport Beach restaurant Il Barone Ristorante in February of 2010. At Il Barone Ristorante Chef Franco continues to dazzle and impress Southern California diners with implacable quality and superlative dishes that highlight his unique approach to traditional Italian Cuisine.

Local and National restaurant and food critics regularly cite Chef Franco Barone's exceptional cuisine. His many honors include twice being recognized as chef of the year by the Orange County Restaurant Writers Association. He has been named one of the Great Chefs of Orange County by the Orange County Kidney Foundation, as well as Chef of the Year by the Orange County Business Journal.



*The Barone Family*

# *Glass*

## **Whites**

Sycamore Lane Chardonnay, California	5.00
Hess Chardonnay, Monterey	7.50
St. Francis Chardonnay, Sonoma	9.00
Sycamore Lane Pinot Grigio, California	5.00
Col Reale Pinot Grigio & Chardonnay, Veneto	8.00
Ca'Montini Pinot Grigio, Veneto	10.00
Batasiolo Gavi Di Gavi, Piedmont	9.00
Donnafugata, Anthilia, Sicilia	8.50
Vernaccia Di San Gimignano, Toscana	10.00
Levendi Red Hen Chardonnay, Napa Valley	17.00
White Zinfandel Sycamore Lane, California	5.00
Lacryma Christi, Mastrobenardino	12.00
Bianchi Sauvignon Blanc, Monterey	8.00
Bianchi Pinot Grigio, Monterey	9.00
Barone Fini Valdadige Pinot Grigio, Veneto	8.00

## **Reds**

Levendi Sweetwater Cabernet Sauvignon, Napa	20.00
Sycamore Lane Cabernet Sauvignon, California	6.00
Martin Ray Cabernet Sauvignon, California	11.00
Avalon Cabernet Sauvignon, California	8.50
Roth Cabernet Sauvignon, Alexander Valley	20.00
Sycamore Lane Merlot, California	6.00
Martin Ray Merlot, California	11.00
Sterling Vintners Meritage, Sonoma	8.50
Casal Moro Sangiovese, Veneto	9.00
Kris Pinot Noir, Alto Adige	8.50
Stella Sangiovese, Puglia	6.00
Negroamaro, Puglia	10.00
Piccini Chianti, Toscana	6.00
Masi, Campofiorin Ripasso, Veneto	9.00
Monrosso Chianti Classico, Toscana	9.00
Poggio al Casone Chianti Superiore, Toscana	12.00
Castellani Nero D Avola, Sicilia	9.00
Bianchi Cabernet Sauvignon, Monterey	9.00
Barone Fini Merlot, Trentino	9.00
Cantina Pieve Sangiovese, Toscana	8.00
Mazzoni Toscana Rosso, Montalcino	11.00
Insoglio del Cinghiale (Wild Boar), Tuscany	15.00

## *Beverages*

Rocchetta Sparkling & Natural, Limonata, Chinotto  
Republic Ginger Peach Tea, VOSS Sparkling & Natural

# Bottle

## Whites Domestic

Mer Soleil Chardonnay Silver, Santa Lucia Highlands	70.00
Levendi Red Hen Chardonnay, Napa Valley	70.00
Sycamore Lane Chardonnay, California	20.00
Hess Chardonnay, Monterey	28.00
St. Francis Chardonnay, Sonoma	35.00
Edna Valley Chardonnay, San Luis Obispo	36.00
Sonoma-Cutrer Chardonnay, Russian River	45.00
Far Niente Chardonnay, Napa Valley	85.00
Cakebread Chardonnay, Napa Valley	85.00
Raymond Chardonnay Reserve, Napa Valley	50.00
Bianchi Sauvignon Blanc, Santa Barbara	32.00
Bianchi Pinot Grigio, Santa Barbara	36.00
Pahlmeyer Chardonnay, Sonoma Coast	138.00

## Whites Imported

Col Reale Pinot Grigio & Chardonnay, Veneto	32.00
Ca'Montini, Pinot Grigio, Veneto	36.00
Salviano Orvieto, Umbria	38.00
Livio Felluga Pinot Grigio, Friuli-Venezia Giulia	55.00
Batasiolo Gavi Di Gavi, Piedmont	36.00
Castellani Vernaccia Di San Gimignano, Toscana	40.00
Mastroberardino Lacryma Christi del Vesuvio	48.00
Barone Fini Pinot Grigio, Valdadige	32.00

## Reds Domestic

Avalon Cabernet Sauvignon, Sonoma	34.00
Martin Ray Cabernet Sauvignon, California	44.00
Robert Mondavi Cabernet Sauvignon, Napa Valley	49.00
Roth Cabernet Sauvignon, Alexander Valley	80.00
Roth Cabernet Sauvignon, Alexander Valley 375ml	40.00
Bianchi Cabernet Sauvignon, Monterey	36.00
Martin Ray Merlot, Napa Valley	44.00
St. Francis Merlot, Sonoma	40.00
Cakebread Merlot, Napa Valley	110.00
Sterling Vintners Meritage, Sonoma	34.00
Artesa, Elements Meritage, Napa Valley	65.00
Kenwood Pinot Noir, Russian River	38.00
Jekel Pinot Noir, Monterey	48.00
Gnarly Head "Old Vine" Zinfandel, Lodi	36.00
Opus One, Napa Valley	230.00
Raymond Merlot Reserve, Napa Valley	58.00
Far Niente Cabernet Sauvignon Napa Valley	171.00
Levendi Sweetwater Cabernet Sauvignon, Napa	85.00
Justin Cabernet Sauvignon Paso Robles	68.00
Lancaster Estates	157.00
Pahlmeyer Cabernet Sauvignon, Napa Valley	230.00
Far Niente Cabernet Sauvignon, Napa Valley	179.00

# Bottle

## Reds Imported

Negroamaro, Puglia	36.00
Corte Lenguin Amarone, Veneto	90.00
Castiglion del Bosco Brunello Montalcino	100.00
Casal Moro Sangiovese, Veneto	36.00
Kris Pinot Noir, Alto Adige	34.00
Masi, Campofiorin Ripasso, Veneto	35.00
Masi Costasera Classico Amarone, Veneto	125.00
Zenato Amarone, Veneto	158.00
Zenato Amarone, Veneto 375 ml	78.00
Michele Chiarlo Barbera d'Asti, Piedmont	38.00
Batasiolo Barbaresco, Piedmont	120.00
Ceretto Barolo, Piedmont	98.00
Monrosso Chianti Classico, Toscana	36.00
Nozzole Chianti Classico Riserva, Toscana	60.00
Il Burchino super Tuscan, Toscana	59.00
Campomaggio super Tuscan, Toscana	58.00
Villa Antinori Toscana Rosso	45.00
Altesino Brunello di Montalcino	160.00
Castellani Chianti, Toscana	38.00
Brancaia Il Blu, Toscana	155.00
Antinori Tignanello, Toscana	180.00
Cantina Pieve Sangiovese, Toscana	35.00
Antinori Guado al Tasso, Toscana	180.00
Tenuta Dell'Ornellaia Bolgheri Ornellaia, Toscana	240.00
Tenuta San Guido Sassicaia, Toscana	325.00
Innocenti Brunello di Montalcino	115.00
Castellini Nero D'Avola, Sicilia	36.00
Barone Fini Merlot, Trentino	36.00
Mazzoni Toscana Rosso, Montalcino	44.00
Aquilae Nero D'Avola Sicilia	48.00
Corte Lenguin Amarone Classico, Veneto	100.00
Gaja Sito Moreseco Super-Piedmont	140.00
Insoglio del Cinghiale (Wild Boar), Tuscany	55.00

## Sparkling

Split Bottle

Chandon Brut	9.00
Prosecco La Marca	9.00-36.00
Taittinger	80.00
Roederer Estate	65.00
Amore Mio Cocktail Prosecco	12.00
Asti Spumante Martini e Rossi	34.00

## Italian Coffees

Espresso, Cappuccino, Latte, Macchiato