

Bacco Ristorante delights the senses

By Detroit Restaurant Examiner, David Moss
February 1, 8:09 PM



Mahi Mahi with baby artichokes and tomatoes
Bacco Ristorante

Related articles

[Winter recipes: Osso Bucco with creamy polenta from Bacco Ristorante](#)

[Fall recipes: Scaloppine di Vitello Saltimbocca from Bacco Ristorante](#)

[Detroit Fish Market fills void in local dining scene](#)

[Iridescence shines at Detroit's Motor City Casino](#)

[Angel's Cafe in Ferndale offers 4 star cuisine at 2 star prices](#)

We spent an evening at **Bacco** recently.
Tucked away along a stretch of Northwestern

Copyright © 2009 Clarity Digital Group LLC d/b/a Examiner.com. All Rights reserved.

Advertisement

Highway in Southfield, the restaurant is barely noticeable. Yet, on a weeknight at 6:30, a line of cars had pulled into valet parking, and the dining room was practically full.

Bacco treats the senses of taste, sight and smell. The food is artfully presented and tastes as good as it looks.

Once seated, we were greeted by our server, Agata. Hailing from Sicily, Agata knows the menu like the back of her hand, and is especially adept at putting together tasty combinations. Some servers recite daily specials. Agata paints a visual picture of each dish in a way that makes everything sound incredibly appealing.

After a few sips of wine, we began sampling salads. We chose the Insalata di Germoglio, consisting of shaved Brussel sprouts, pine nuts, raisins, pecorino Romano, egg and onion with a citrus honey vinaigrette. This slaw-like dish offered layers of flavors that just kept coming. Our salad course continued with a simple plate of fresh Buffalo Mozzarella, basil and heirloom tomato. When Mozzarella is made fresh and avoids the fridge, it's almost like a ricotta in the way that it cuts.

Our next appetizer was a delicious dish of homemade gnocci cooked in spinach water, and served with chickpeas and clams in the

shell. The result was a treat for the eyes and tastebuds.

Next we tried a duo of soups—Zuppa di Vegetali and Roasted Vegetable Puree. The pureed roasted vegetable soup was simply outstanding. Give me a large bowl of this soup and some Italian bread, and I'll be quite happy.

Time for entrees. I chose from the daily specials menu, and mine was a good choice indeed. Mahi Mahi, firm and sweet, with baby artichokes and tomatoes over spinach and grilled Yukon gold potatoes. Perfectly cooked Mahi Mahi is one of my favorite things, and this fish was superb in texture and taste. Add in the other flavors on the plate, and I got Umami in a big way.

One dining companion chose the Spaghetti allo Scoglio, over homemade Bigoli noodles—a very thick spaghetti. The dish features scallops, shrimp, clams, and mussels in an incredibly rich, but not heavy, marinara sauce. Our table's other entrée was the Gamberoni alla Griglia, royal prawns with farro and vegetables. The prawns were fresh and succulent.

Other options include homemade ravioli, either with veal cheeks, in a natural reduction; or stuffed with butternut squash

Copyright © 2009 Clarity Digital Group LLC d/b/a Examiner.com. All Rights reserved.

Advertisement

with butter and sage. There's a delicious Lamb ragu, Piemontese filet with gorgonzola sauce, or broiled Colorado prime lamb chops. On my next trip, I'm trying the Ossobuco alla Milanese-Braised veal shank over saffron risotto. A recipe is linked to this review.

Perhaps foolishly, we opted to sample some dessert. Three of us shared two items, a traditional Tiramisu, and a Banana Chocolate cake. The tiramisu was divine in terms of richness and flavor, without being overwhelmingly heavy. The banana cake had a good, natural banana taste—nothing artificial here, and offered a nice balance between the banana and chocolate flavors. Other favorites include homemade Gelato, which we'll have to taste the next time around. We left Bacco full and satisfied, feeling as though we sampled some of the best that Detroit has to offer.

Bacco Ristorante

29410 Northwestern Hwy
Southfield, MI 48034

248-356-6600

See my other [reviews](#). Enjoy this article? Receive e-mail alerts when new articles are available. Just click on the "Subscribe" button above. Or get updates from [@dave_moss](#) on twitter.



Detroit Restaurant Examiner
David Moss Bacco Ristorante

To see more, visit us at examiner.com