

Antipasti Freddi

Caprese

Imported buffalo mozzarella, heirloom tomatoes, basil. 8

Carpaccio

Tenderloin, shaved trumpet mushrooms, bell peppers, parmigiano. 9

Melanzane alla Brace

Grilled eggplant, caramelized onions, capra cheese, balsamic reduction. 6

Prosciutto d' Anatra

Duck prosciutto, arugula, pecorino cheese, orange, pine nuts, onion marmalade, lemon oil vinaigrette. 9

Antipasti Caldi

Salsiccia e Cipolla con Gorgonzola

Italian sausage, caramelized onions, balsamic vinegar, gorgonzola. 7

Calamari Fritti

Fried calamari, arrabbiata dipping sauce. 9

Zuppetta di Cozze

Prince Edward Island mussels, chile peppers, wine, tomatoes. 9

Spiedini

Mozzarella, italian bread, capers, olives, lemon, wine. 7

Insalate

Insalatina Mista

Field greens, cucumbers, tomatoes, onion, parmigiano. large \$8 half \$5 with meal \$2

Insalatina Vigna

Bibb lettuce, gorgonzola cheese, sun dried cherries, strawberries, walnuts, onion, balsamic raspberry vinaigrette. large \$10 half \$6

Insalata di Germoglio

Shaved Brussel sprouts, pine nuts, golden raisins, pecorino toscano, egg, bermuda red onion, citrus honey vinaigrette. 11

Insalata all' Italiana

Chopped greens, hearts of palm, crispy pancetta, egg, tomato, cucumber, onion, gorgonzola, ceci beans. large \$10 half 6

Insalata Rustica

Tomatoes, cucumber, bell peppers, onion, olives, chevre cheese, artichoke heart. 11

Top Your Salad

Grilled Chicken \$5 Grilled Salmon \$5 Grilled Shrimp \$8 Grilled Scallops \$8



Le PASTE

Tagliolini alle Vongole

Fresh manila clams, choice of red or white. 17

Ravioli di Pollo

Chicken ravioli, palomino sauce. 15

Ravioli di Ricotta

Fresh artisan ricotta cheese, tomato, basil. 15

Strozzapreti Norcina

Hand rolled pasta, italian sausage, black truffles, tomatoes, cream. 16

Penne all' Arrabbiata

Spicy San Marzano tomato sauce. 13

Tagliatelle alla Bolognese

Bolognese ragu. 15

Pappardelle ai Funghi

Wild mushrooms, porcini ragu. 15

Fettuccine Integrali Casarecce

House made whole wheat pasta, tomato, ricotta. 16

Panini

Rustichello

Grilled focaccia, grilled eggplant, buffalo mozzarella, tomatoes, basil, roasted peppers. Served with fresh fruit and french fries. 9

Bacco Bistro Burgers

Kobe beef, brioche, fontina cheese, grape tomato, roasted onion, butter lettuce, rosa sauce. 14

Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Secondi Piatti

Filetto di Manzo

Certified 6oz Piemontese filet, gorgonzola, mushroom demi glace. 26

Osso Buco

Braised veal shank, soft polenta. 27

Melanzane alla Parmigiana

Traditional eggplant parmigiana. 14

Scaloppine o Petto di Pollo

Your choice of Veal Scaloppine \$24 or Chicken Breast \$14.

Al Limone: lemon, white wine, parsley.

Marsala: mushrooms, Marsala, demi glace.

Parmigiana: light breaded, marinara, parmigiano, mozzarella.

Paillard: arugula, onion, tomato salad.

Salmone alla Brace

Broiled Salmon, aged balsamic, roasted grape tomatoes. 16

Lake Perch Arrosto

Breaded lake perch. 16

Trota Salmonata Beccafico

Pan roasted stuffed cauliflower, pine nuts, raisins, fennel, capers golden trout.