

BACCO



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Antipasti

Prosciutto e Melone
Cured sweet ham from Langhirano Italy 5

Frittura di Calamari
Fried crisp, served with a spicy saffron aioli 6

Zuppa Toscana
Rich with cream, roasted garlic and Tuscan bread 4

Bruschetta
Slices of toasted bread, topped with a fresh tomato salsa and Romano cheese, roasted in our wood burning oven and served warm 4

Insalata Mista
Baby greens, sun-dried tomato vinaigrette, goat cheese and pine nuts 5

Insalata di Rucola
Served with shaved red onions, raspberry vinaigrette and Gorgonzola cheese 5

Primi Piatti

Stracci con Pollo e Spinaci
Pasta rags with roasted chicken, tomatoes, spinach and Parmigiano-Reggiano cheese 11

Ravioli Ripieni di Formaggio
Tossed with browned garlic, tomatoes, basil and extra virgin olive oil 11

Gnocchi di Patate al Gorgonzola
Potato dumplings, baked with Gorgonzola cheese sauce and crispy pancetta 10

Cannelloni con Gamberetti
Our housemade pasta filled with roasted Gulf shrimp, basil, mozzarella, ricotta and Parmigiano-Reggiano cheeses served with a lemon and lime butter sauce 12

Veal Braciola
Tender, milk-fed veal, stuffed with ham and Romano cheese, roasted and served with housemade tomato sauce and imported capellini pasta 12

Secondi Piatti

Panino con Maiale
Roasted pork loin, arugula, shaved red onions and rosemary aioli served on housemade focaccia with potato chips 9

Insalata Portobello
Whole roasted portobello mushrooms layered with fresh housemade mozzarella, roasted yellow peppers and prosciutto di Parma, served with mixed greens tossed in a rosemary-shallot vinaigrette 10



Specialità del giorno

October Truffle Festival Luncheon Specials:

Carpaccio di Manzo
Prime Beef tenderloin served paper thin with arugula, white truffle oil and Parmigiano-Reggiano 8

Truffle Martinis
Black Truffle Absolut Martini 5.50
White Chocolate Godiva Martini 5.50
Dark Chocolate Godiva Martini 5.50

Featured Wine
Princepessa "Gavia" Gavi, Piedmont, 1998 7.50

Entree served with your choice of soup or salad of the day, dessert of the day, and iced tea or coffee

Primi

Zuppa del Giorno
Soup of the day prepared by our Chef using the freshest ingredients

Insalata del Giorno
Marinated roasted peppers served over baby greens, accompanied by shaved red onions, tomatoes and feta in a creamy sage aioli

Specialità

Roasted Pork Tenderloin
Marinated pork tenderloin roasted in our wood burning oven served atop a pumpkin risotto, accompanied by an apple and date chutney 15

Hickory Roasted Gulf Fish
Almond crusted redfish, roasted over hickory, served atop roasted mashed potatoes, accompanied by pumpkin shoestring potatoes with a creamy Nocello butter sauce 16

Cloppino and Bowtie Pasta
Mussels, redfish, calamari, and shrimp sauteed with garlic, red onions and peppers, finished with white wine, tossed with an herb butter sauce over bowtie pasta 14

Dolci

Ask your server for today's selection
For an additional \$10 you may add shaved Alba white truffles to any of our entrees

Pesce alla Arrosto
Fresh fish of the day, hickory roasted, served with roasted eggplant and topped with a fennel and red onion salsa 14

Insalata Panzanella
Wood oven seared chicken breast, served atop a classic Tuscan bread salad with calamata olives, vine-ripened tomatoes, fresh basil, garlic and drizzled with extra virgin olive oil 10

Insalata Gamberetti
Wood roasted jumbo Gulf shrimp, served with mixed greens and penne pasta salad, finished with a creamy feta dressing 11

Pizza Margherita
Our housemade pizza dough topped with tomato slices, basil, and housemade fresh mozzarella, drizzled with a crushed red pepper infused olive oil 8

Calzone
Savory meatballs, provolone, mozzarella, and Parmigiano-Reggiano cheeses stuffed in our housemade pizza dough with tomato sauce and a side of fried zucchini strips 9