

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

**Stracchi 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



## Specialita 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**  
Princepsa "Gavia" Gavi, Piedmont, 1998 7.50

Entrees 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

### Specialita

**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