

antipasti

BACCO COLD

• caprese, Bacco eggplant, melon & prosciutto (minimum of two per table) •

14

ITALIAN SAUSAGE

• house made, onion, gorgonzola, balsamic •

15

SEARED OCTOPUS

• lemon thyme ceci puree, scallion •

18

PROSCIUTTO & MELON

• Prosciutto di Parma •

13

BACCO HOT

• shrimp arrabbiata, scallop porcini (minimum of two per table) •

21

CALAMARI PEPPERONATI

• hot cherry peppers, scallions •

15

DIVER SCALLOPS PORCINI

• porcini cream, truffle oil, parmigiana •

19

CAPRESE

• buffalo mozzarella DOP, heirloom grape tomato, pesto, pine nuts •

14

insalate

CHOP SALAD

• Hearts of palm, egg, tomato, cucumber, fontina, ceci beans, prosciutto, Dijon vinaigrette •

12

BRUSSELS SPROUT SALAD

• pine nuts, egg, golden raisins, pecorino, citrus honey vinaigrette •

12

GRILLED EGGPLANT CARPACCIO

• grilled eggplant, caramelized onions, goat cheese, balsamic •

12

ITALIAN SALAD

• cece beans, minced egg, parmigiana, Red wine vinaigrette •

11

piatti primi

all pasta made in-house using local organic farm eggs

! /2 orders pasta available with a \$2 up charge

STROZZAPRETI NORCINA • house-made sausage, tomato cream, truffle 26

PAPPARDELLE LAMB RAGU • braised lamb, tomato, wine 26

TAGLIATELLE BOLOGNESE • Chef's Ragu 26

GNOCCHI POMODORO • potato dumplings, heirloom tomato sauce, basil 22

SPAGHETTI WHITE CLAM • west coast Manila clams, garlic, olive oil, white wine, parsley 26

BLACK LINGUINE • clams, calamari, shrimp, scallops, grape tomato, white wine 34

RIGATONI VODKA • calabrian chilies, heirloom tomato sauce, cream 19

CAVATELLI • wild mushroom ragu 25

CACIO E PEPE

• spaghetti, pecorino, black pepper, new evoo, butter •

19

piatti principali

WHOLE ROASTED BRANZINO • 49
crispy potato, grilled zucchini, Livornese

PAN ROASTED SALMON • 38
bakkafrost Norwegian salmon, blistered grape tomatoes, sweet basil, Yukon potato

ZUPPA DI PESCE • branzino filet, 39
clams, scallop, shrimp, fregola, tomato broth

BROILED WAGYU NY STRIP • 45 72
day dry aged 18 oz bone in, , fried hot peppers, trumpet mushrooms, marble potatoes

FILET MARINO • 8 oz filet, crispy 48
potato, spinach, wild mushroom Marino sauce

GRILLED LAMB CHOPS • 3 double 51
cut chops, Grecian marinade, potato, asparagus

VEAL SCALLOPPINE • choice of 39
saltimbocca, piccata, marsala or parmigiana

CHICKEN SCALLOPPINE • choice of 24
Marsala, saltimbocca, piccata, marsala or parmigiana

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

20 % Gratuity added to tables of 6 or more