

SEAFOOD

- PAN ROASTED SALMON** blistered grape tomatoes, 44
roasted potato, green beans, olive-almond tapenade
- WHOLE ROASTED BRANZINO** crispy potato, grilled 52
zucchini, Livornese
- ZUPPA DI PESCE** branzino filet, clams, scallop, shrimp, . . . 39
fregola, tomato broth
- WHITEFISH SICILIANO** Lake superior whitefish, herb. . . 32
bread, amoghio, arugula, roasted potato

SCALOPPINE OF CHICKEN OR VEAL

Chicken \$26 Veal \$42

- LIMONE** Lemon, wine, butter
- PICCATA** Capers, artichokes, white wine, lemon, butter
- PARMIGIANA** marinara, parmigiana, mozzarella
- MARSALA** shallots, wild mushrooms, chicken broth, demi
glace
- SALTIMBOCCA** sage, white wine, prosciutto, demi glace
- SICILIANO** breaded, broiled, amoglio sauce
- FRANCESCA** two shrimp, shallots, fresh **\$8 SUPPLEMENT**
dill, dijon, white wine, light cream

MEAT

- OSSO BUCCO MILANESE** Saffron risotto, natural jus 52
- FILET MARINO** 8 oz Certified Angus filet, wild 58
mushroom marino sauce, roasted potato, seasonal garnish
- CREEKSTONE PRIME NY STRIP** 14 oz Creekstone 76
NY, gorgonzola gratin, roasted potato, seasonal vegetables
- GRILLED LAMB CHOPS** Rosemary marinade, 54
asparagus gratin, garlic roasted potato
- EGGPLANT PARMIGIANA** Heirloom tomato sauce,
parmigiana, mozzarella
- BACCO BURGER** Half pound proprietary blend of beef, . . . 21
caramelized onion, fontina cheese, brioche bun, truffle fries

SIDES

- FRIED HOT BANANA PEPPERS** 11
- ROASTED YUKON GOLD POTATOES** 9

**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