

BACCO WINE CAFÉ

ANTIPASTI: THE ANTIPASTO COURSE SIMPLY REFERS TO THE DISH THAT PRECEDES ALL OTHERS.

ZUPPA DEL GIORNO — Soup of the day	12	UOVA RIPIENE — 4 deviled eggs with a tuna mousse	14
INSALATA BIETOLE & CAPRINO — Beets & goat cheese with Boston bib, balsamic & EVOO	14	BRUSCHETTA TRICOLORE — 6 crostinis topped with pesto, goat cheese & diced tomato	12
INSALATA DELLA CASA — Spring mix & vegetables with balsamic & EVOO	12	COZZE — One pound of mussels sautéed in white wine, garlic, & EVOO	22
CAPRESE — Sliced tomatoes & fresh mozzarella served with balsamic, pesto & EVOO	16	BRESAOLA — Thin sliced cured beef, arugula, lemon, shaved parmesan & EVOO	26
ARUGULA SALAD — Arugula, gorgonzola, walnuts, tomatoes EVOO & balsamic	12	AFFETTATI MISTI — SMALL 28 LARGE 40 Selection of imported cured meats, porchetta, salame, speck, coppa add cheese for an additional \$12 / \$18	

PRIMI PIATTI: IN A TRADITIONAL ITALIAN MEAL, IL PRIMO IS THE FIRST COURSE AND CONSISTS OF A PASTA DISH

RAVIOLI ALLA CREMA DI PISTACHIO — Ricotta and spinach stuffed ravioli in a pistachio cream sauce	24	SPAGHETTI CABONARA * — Egg yolk and Parmesan cream sauce with guanciale - Amatriciana is available upon request	23
PAPPARDELLE BOLOGNESE — Red wine braised beef & tomato sauce	24	SPAGHETTI VONGOLE, CAPESANTE AND PORRI — Spaghetti in a white wine sauce with clams, scallops and leeks	30
RIGATONI SALSICCIA KALE E PINOLI — Rigatoni with braised sausage, kale, pine nuts in a light tomato cream sauce	25		

SECONDI PIATTI: ARE THE MAIN DISHES IN ITALIAN MEALS. THEY CONSIST OF MEAT, POULTRY, OR FISH, AND A SIDE OF VEGETABLES AND A STARCH.

ANATRA AL PORTO & MIRTILLI — ¼ Roasted duck in a Tawny Port wine blueberry sauce	40	CARRE D'AGNELLO AL VINO * — Rack of lamb in a red wine reduction and fine herbs	46
CHICKEN MILANESE — Lightly breaded, arugula and tomato salad, balsamic vinegar, EVOO	32	PESCE DEL GIORNO — Fish of the day	MP
FILETTO CON GORGONZOLA * — 6 oz Choice Beef tenderloin topped with gorgonzola cheese	46		

ARTICOLI DI CONTORNO: SIDE ITEMS

BURRATA	8	SWEET SAUSAGE	8
SIDE PASTA WITH RED SAUCE	8	ADD 5 SAUTÉED SHRIMP	8

"FIXED PRICE"- FOR ONE PERSON- 3 COURSE CONSISTING OF ONE CHOICE EACH FROM PRIMI, SECONDI & EITHER SOUP, SALAD OR DOLCI -ASK YOUR SERVER-

***CONSUMER INFORMATION** "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."