



ALL DAY MENU

SALADS

Baci Salad: Mixed greens, sliced pear, raisins, candied walnuts, crumbled gorgonzola, aged balsamic vinaigrette	16
Caesar Salad: Traditional romaine, croutons, shaved parmesan, house-made Caesar dressing	12
Red Beet Salad / Barbabietola: Fresh red beets, gorgonzola, arugula, balsamic glaze dressing	16
House Salad / Insalata della Casa: Arugula, cherry tomatoes, red onion, Italian dressing	13

PICCOLO PANINIS

A smaller version of our famous Panino Grande. Pre-made and grilled.

Little Italy: Fresh mozzarella, roasted red pepper and basil on ciabatta	12
Pollo Pesto: Grilled chicken, house-made pesto and mozzarella on ciabatta	12
Eggplant Parm: Eggplant parmesan and mozzarella on ciabatta	12

SMASHED MEATBALL SLIDERS

San Marzano stewed grass-fed gluten-free monster meatballs on a grilled patata roll.

Meatball Slider: Provolone, house-cured onions, pickles and basil mustard	9
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PANINO GRANDE - LARGE TUSCAN PANINIS

Includes lemon herb vinaigrette unless noted. Pick arugula, lettuce or no greens.

Salami Toscano: Smoked mozzarella, artichokes, roasted peppers	17
Salami Toscano: Fresh mozzarella, olive paste, sun-dried tomatoes	17
Prosciutto di Parma: Sharp provolone, fig spread, balsamic glaze	17
Prosciutto di Parma: Fresh mozzarella, roasted peppers, balsamic dressing	17
Mortadella: Stracciatella cheese, pistachio cream, pistachio	16
Mortadella: Fresh mozzarella, roasted peppers, balsamic glaze	16
Chicken Parmesan: San Marzano marinara, parmesan, mozzarella, basil	17
House-Roasted Turkey: Roasted red pepper, fresh mozzarella	16
Seaside Sausage & Peppers: Grilled pork sausage, peppers and onions on Tuscan roll	14
Meatball Panini: Grass-fed GF meatballs, Sunday San Marzano gravy, mozzarella	17
Dino I: Salami Toscano, prosciutto di Parma, mortadella, imported provolone	18
** ADD-ONS: Buffalo Mozzarella 4 Stracciatella 3 Goat Cheese 2 Pistachio Cream 2	

APPETIZERS

Baci Burrata: Prosciutto di Parma, burrata, cantaloupe, crostini topped with ricotta and honey	18
Arancini Siciliana: Saffron risotto balls stuffed with mozzarella and green peas, served with vodka sauce	12
Meatballs / Zia's Polpette: Beef meatballs over traditional pomodoro, Parmigiano Reggiano and basil	12
Garlic Bread with Marinara	8

BUILD YOUR OWN PIZZA - GOOD FOR TWO

Imported Pana di Roma: Mozzarella and San Marzano gravy	16
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TOPPINGS: Burrata 4, prosciutto 4, pork guanciale 6, goat cheese 3, spinach 3, rapini 4, ricotta 3, pesto 2, turkey sausage 4, pepperoni 4, soppressata 4, fresh mozzarella 4, meatball 4, eggplant parm 4, wild mushroom 4, broccoli 3, grilled chicken 3

HOUSE FAVORITE PIZZAS

Capra: Goat cheese, spinach, red pepper	22
Baci Burrata: Burrata, pesto, cherry tomatoes, Parmigiano, basil	24
Fichi: Figs, prosciutto, lemon-dressed arugula, pesto	24
Turchia: Turkey sausage, mozzarella, cherry tomato	22
Queen Margherita: Tomato, fresh mozzarella, basil	24

PASTA (400 BC - 2026)

Tomatoes arrived in Europe in the 1500s. Once believed poisonous, their acidity leached lead from pewter plates.

Organic Turkey Bolognese: Pappardelle, red wine-stewed house-made turkey sausage	18
Pesto al Genovese: Gnocchi, basil, EVOO, garlic, pesto, DOP parmesan (No Nuts)	18
Penne alla Vodka: Penne, San Marzano tomatoes, chili pepper, cream, cooked-off vodka	18
Spaghetti Marinara with Meatball: Spaghetti, marinara, beef meatball	16
Kids Spaghetti and Meatballs	10
Cacio e Pepe: Bucatini, crushed black pepper, Pecorino Romano	23
Spaghetti alla Carbonara: Crisped guanciale, egg yolk, Pecorino Romano	23
** ADD-ONS: Grilled shrimp 8 Grilled chicken 4	

Chicken Parmesan: Breaded chicken breast, San Marzano marinara, mozzarella and Parmesan	18
Eggplant Parmesan: Breaded eggplant, San Marzano marinara, mozzarella and Parmesan	18

YOUR SEAT IS WAITING

Reserve an experience at Cucina Baci

DINNER RESERVATIONS

Relaxed Italian dining - never fine or fussy

PASTA-MAKING CLASSES

Learn, laugh and make fresh pasta with us

SOMMELIER-LED WINE TASTINGS

Taste thoughtfully selected wines

CHEF'S TABLE DINNERS

Sommelier-led wine tasting and dinner pairing

CHEESE & WINE PAIRINGS

Thoughtful pairings selected for you



BOOK ON RESY resy.com/cities/atlanta-ga/venues/cucina-baci

CATERING & CORPORATE EVENTS:

cucinabaci@gmail.com

WINE TO TAKE HOME:

Enjoy 20% off half and full cases from our unique wine selection