



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

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 Siciliani:** 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

BUILD YOUR OWN PIZZA - GOOD FOR TWO

- Imported Pana di Roma:** Mozzarella and San Marzano gravy
- 16
- 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

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



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WINE TO TAKE HOME: Enjoy 20% off half and full cases from our unique wine selection