

# Bacco's

"An Experience in Casual Dining"

## Antipasti

### APPETIZERS

- Salmon Carpaccio** .....8.95  
*Thinly sliced smoked salmon with a garlic, lemon, caper, red onions and pesto sauce*
- Caprese** .....7.95  
*Fresh tomato and mozzarella with basil*
- Calamari Alla Griglia o Fritti** .....7.95  
*Grilled or fried calamari*
- Crostini Angelina** .....9.95  
*Shrimp sautéed with spinach and sundried tomatoes in a garlic sauce*
- Melanzana Napolean** .....8.95  
*Fried eggplant layered with red onion, roasted peppers and gorgonzola served with a spicy horseradish cream sauce*

- Vongole Salsicce** .....9.95  
*Clams with garlic, scallions, Italian sausage and cannellini beans in white clam sauce*
- Greens & Beans** .....7.95  
*Escarole, cannellini beans and garlic*
- Asparagi Roma** .....8.95  
*Asparagus spears baked with prosciutto, roasted peppers and gorgonzola cream sauce*
- Polenta Gorgonzola** .....9.95  
*Chopped shrimp, roasted peppers and mozzarella cheese served over polenta cake topped with gorgonzola cream sauce*
- Portobella alla Griglia** .....9.95  
*Portobella mushroom cap topped with sausage, tomatoes, mozzarella and pesto sauce*

## Insalate

### SALADS

- Insalata Verde Mista** .....3.25  
*Assorted green salad tossed with citrus vinaigrette*
- Caesar** .....5.25  
*Anchovies optional*
- Frutta DiMare** .....10.95  
*Cold seafood salad with shrimp, calamari and baby clams tossed with celery and garlic in lemon vinaigrette over mixed greens*

*Salad included with all dinners.*

## Risotto

### ITALIAN RICE

- Risotto Gamberi** .....19.95  
*Shrimp, mushrooms, scallions, saffron, cream*
- Risotto Fagioli** .....16.95  
*Italian sausage, cannellini, black & garbanzo beans*

## Carne

### MEAT

- Filetti con Gorgonzola** .....22.95  
*Filet with gorgonzola cream sauce*
- Filetti al Funghi** .....22.95  
*Filet topped with sautéed mushrooms*
- Agnello alla Griglia** .....23.95  
*Grilled rack of lamb topped with an herb dijon cream sauce*

# Farinacei

P A S T A

- Linguine Vongole Arrabiata** .....16.95  
*Baby clams sautéed in a spicy marinara with Italian sausage, cannellini beans and scallions*
- Penne Piero** .....15.95  
*Chicken sautéed with roasted peppers, spinach and crushed red pepper in an oregano olive oil sauce*
- Linguine Rosmarino** .....21.95  
*Lobster sautéed with fresh tomatoes and scallions in a rosemary cream sauce*
- Penne Vodka** .....12.95  
*Tomato sauce, cream, vodka, bacon and onion*
- Gnocchi Ragu** .....14.95  
*Potato gnocchi sautéed with diced tomatoes, mushrooms and basil in garlic and olive oil*
- Gimeli Bascaiola** .....14.95  
*Bacon, mushrooms, peas and cream*

- Paparadelle Rustica** .....14.95  
*Italian sausage sautéed with sliced onions, roasted peppers and basil in marinara sauce with parmesan cheese*
- Gimeli Gamberi** .....19.95  
*Shrimp, asparagus and toasted pine nuts sautéed in parmesan cream sauce*
- Ravioli del Giorno** ..... Daily Quote
- Paparadelle Bolognese** .....12.95  
*Meat sauce with Italian sausage*
- Linguine Arcobella** .....20.95  
*Sea scallops sautéed with sun dried tomatoes, spinach and onion in garlic white wine sauce topped with goat cheese*

## Pollo or Vitello

CHICKEN

VEAL

- Pollo/Vitello al Bacco** .....15.95/18.95  
*Mushrooms, spinach, red wine, garlic, dijon, light marinara*
- Pollo/Vitello Gorgonzola** .....15.95/18.95  
*Spinach, fresh tomato, gorgonzola cream sauce*
- Pollo/Vitello Saltimboca** .....15.95/18.95  
*Prosciutto, olives, escarole, sage, white wine*
- Pollo/Vitello Sorrentina** .....15.95/18.95  
*Topped with grilled eggplant, roasted peppers and fresh mozzarella in basil marinara*
- Pollo/Vitello Milanese** .....15.95/18.95  
*Breaded and fried, topped with arrugula, tomatoes and shaved parmesan dressed in olive oil and lemon*

## Pesce

F I S H

- Pesce alla Messina** .....20.95  
*Sautéed with fennel, olives and crushed red pepper in light marinara*
- Pesce alla Picatta** .....23.95  
*Grilled and served with shrimp & artichoke hearts, in a lemon caper sauce*
- Pesce alla Champagne** .....24.95  
*Fresh fish sautéed with lobster, in a champagne tomato cream sauce*
- Pesce alla Noci** .....21.95  
*Walnut encrusted fish, pan seared and served with lemon dill sauce*
- Pesce alla Griglia** .....20.95  
*Grilled and served with a balsamic salsa of corn, black beans, tomato, red onion, pepperoncini and cilantro*

## Caffe

COFFEE

- Coffee** .....1.50
- Tea** .....1.50
- Espresso** .....2.50
- Cappuccino** .....3.50

## Dolci

DESSERT

Ask your server about our dessert selections

18% gratuity added to parties of six or more

We'd be happy to accommodate requests for old favorites.