

Baci

Appetizers

CARPACCIO DI MANZO	10
Slices of raw beef with arugula, parmesan, and olive oil	
FORMAGIO DI CAPRA	10
Fried goat cheese over an organic spring mix topped with grilled portobello mushrooms, and drizzled in a balsamic vinaigrette	
VONGOLE AL VINO BLANCO	9
Baby clams in a white wine sauce with garlic, and fresh diced tomatoes	
MOZZARELLA IN CARROZZA	10
Sliced Italian bread, layered with mozzarella cheese, breaded, fried, and served with homemade marinara sauce.	
CALAMARI FRITTI	10
Fresh, tender calamari; lightly breaded and fried, and accompanied by our homemade marinara sauce	
ROLLATINI DI MELANZANE	10
Eggplant rolled, stuffed, and baked with prosciutto and mozzarella; and topped with a pink cream sauce	
COCKTAIL DI GAMBERI	4 PER
Fresh jumbo shrimp accompanied by a spicy house-made cocktail sauce	

Soup & Salad

MINISTRONE	7
Fresh seasonal vegetables	
PASTA E FAGIOLI	7
Traditional pasta and bean soup	
INSALATA DI GORGONZOLA	9
Organic spring mix salad tossed with gorgonzola cheese, roasted walnuts, pears, and red onions in a balsamic vinaigrette	
DEI CESARI	8
Crisp romaine, tossed with homemade croutons and creamy Caesar dressing; and finished with parmigiano reggiano cheese	
INSALATA DI SPINACI	8
Fresh spinach, with sautéed mushrooms and bacon in a warm balsamic dressing	
INSALATA MISTA	7
Mixed field greens with cucumber and tomato in our house balsamic dressing	

Pasta

GLUTEN FREE PASTA AVAILABLE

CAPELLINI AI FRUTTI DI MARE	21
Shrimp, mussels, clams, and calamari over capellini in a light, spicy tomato sauce	
TORTELLINI CON SALSICCIA	18
Cheese tortellini with sausage, and mushrooms in a pink cream sauce	
LINGUINE CON POLLO	18
Linguine with roasted peppers, scallions, and chicken tossed in a white wine garlic sauce with fresh herbs and tomatoes	
RISOTTO AI FUNGHI	18
Arborio rice with a mixed medley sauce of wild mushrooms	
TRENETTE ALLA VECCHIA MANIERA	18
Homemade trenette pasta with prosciutto, mushrooms, and peas in a light cream sauce	
TAGLIATELLE ALLA BOLOGNESE	18
Homemade tagliatelle with a traditional bolognese meat sauce	

SPAGHETTINI ALLA CONTADINA	18
Spaghettini tossed with kalamata olives, capers, onions, garlic and fresh tomatoes	

From the Sea

MERLUZZO LIVORNESE	24
Filet of cod; pan seared with black olives, onions, capers, tomatoes, garlic and white wine	
GAMBERI ALLA TOSCANA	24
Jumbo shrimp sautéed with cannellini beans, white wine, garlic, and fresh tomatoes	

Veal and Poultry

POLLO SANTA ELENA	20
Chicken breast morsels with artichoke, mushrooms, white wine, and a touch of cream	
POLLO AL GENOVESE	20
Chicken breast with grilled zucchini and melted mozzarella in a pesto sauce	
SCALOPPINE AL FIORENTINA	27
Veal scaloppine pan seared with lemon, white wine, and capers over a bed of sautéed spinach	
SCALOPPINE BOSCAIOLA	27
Veal scaloppine pan seared with mixed mushrooms and prosciutto in a red wine sauce	
COSTOLETTA VALDOSTANA	34
Veal chop stuffed with prosciutto and mozzarella, sautéed in a Marsala wine sauce with mushrooms	

Steaks and Chops

SAUCE CHOICES

Brunello Wine Reduction

Brandy Peppercorn Cream

Gorgonzola Cream

FILET MIGNON	34
AGED NY STRIP	30
AGED RIB EYE	34
GRILLED PORK CHOP	24
Dijon mustard cream sauce	

A Taste of England

SHEPHERD'S PIE	14
Traditional British dish with lean ground beef, onions, carrots, peas, and rich gravy topped with mashed potatoes	
BANGERS & MASH	14
Grilled sausage and mashed potatoes topped with a rich gravy	
FISH & CHIPS	16
Beer battered fresh cod, fried and served with house chips	

CHICKEN LEEK PIE	14
Tender shredded chicken, and sautéed leeks baked in a flaky pastry crust	

Casual Fare

TOPPINGS	
American, cheddar, gorgonzola, swiss, provolone, mozzarella, fontina = \$1.00	
Bacon = \$1.50	
Sautéed mushrooms, peppers, onions = \$1.25	
BACI PANINI	12
Grilled chicken, portobello mushrooms, roasted peppers, arugula and melted mozzarella with a pesto mayo	
VEGGIE PANINI	12
Grilled portobello mushrooms, spinach, tomato, avocado and mozzarella cheese with a balsamic reduction sauce	
STEAK PANINI	14
Sliced sirloin, caramelized onions, sautéed mushrooms and fontina cheese with a horseradish mayo	
REUBEN	12
Corned beef piled high on rye bread, sauerkraut, swiss cheese, and Russian dressing	
CRAB CAKE SANDWICH	14
Lump crab cake topped with mixed baby greens on a fresh kaiser roll with dijon mayo	
HEART OF OAK BURGER	11
9 oz. certified Angus beef with lettuce and tomato on a fresh kaiser roll	
PHILLY CHEESE STEAK SANDWICH	11
Sliced ribeye topped with melted cheese and your choice of toppings on a fresh hoagie roll	

Accompaniments

ASPARAGUS AU GRATIN	8
SAUTÉED MUSHROOMS	8
SAUTÉED SPINACH	7
GARLIC MASHED POTATOES	7
CAPELLINI TOMATO SAUCE	8
CAPELLINI OLIVE OIL GARLIC	8
STEAK CUT FRIES	5

Snacks

MOZZARELLA STICKS	9
CHICKEN TENDERS & FRIES	10
BUFFALO WINGS	9