

BACCO

R I S T O R A N T E

DINNER MENU

ANTIPASTI

SALSICCIA DELLA CASA

Grilled Bacco sausage, bell peppers,
Hungarian hot peppers, onion 13

CAPELANTE CAVOLFIORE

Pan-seared scallops, cauliflower mousse,
fava bean and pistachio pesto, lemon 14

CALAMARI PEPERONATI

Hot cherry peppers, scallions 12

POLIPO IN PADELLA

Grilled octopus, crispy potato, cherry tomatoes, olives,
watercress, basil, pickled onion, guanciale vinaigrette 16

CARPACCIO

All-natural beef tenderloin, arugula,
trumpet mushrooms, fried capers, Grana 14

INSALATE

CUORI DI CARCIOFI

Baby artichokes, avocado, tomato, Parmigiano 13

CAPRESE

Buffalo mozzarella D.O.P., Bacco garden tomatoes,
Sicilian oregano 12

INSALATA DI GERMOGLIO

Shaved Brussels sprouts, pine nuts, egg, golden raisins,
red onion, pecorino, citrus honey vinaigrette 12

INSALATA ALL' ITALIANA

Chopped greens, hearts of palm, egg, tomato, cucumber,
onion, fontina, ceci beans, Prosciutto Di Parma, Dijon
vinaigrette 12

INSALATA ESTIVA

Local seasonal fruits, focaccia croutons, radish, picked onion,
watercress, whipped ricotta, poppy seed vinaigrette 12

BURRATA

Oven dried tomatoes, garlic confit,
salsa verde, cracked black pepper 14

PRIMI

STROZZAPRETI NORCINA

House sausage, truffle oil, tomato, cream 24

SPAGHETTI ALL' ARAGOSTA

House-made spaghetti, lobster claw and tail,
lobster stock, fresh tomato sauce 32

LINGUINE NERE ALLO SCOGLIO

Black linguine, Manila clams, langostino tails,
calamari, grape tomatoes, parsley 25

SPAGHETTI ALLE VONGOLE

West Coast Manila clams, garlic, white wine, parsley 24

TAGLIATELLE ALLA BOLOGNESE

Grass-fed beef, red wine, tomato 23

CACIO E PEPE

House-made spaghetti, pecorino, black pepper,
new oil butter sauce, 19

FETTUCCINE MARGHERITA

Heirloom tomato, buffalo mozzarella D.O.P., basil 21

PAPPARDELLE AL RAGU D'AGNELLO

House-made pasta, Braised domestic lamb, tomato 21

GNOCCHI

House-made potato dumplings, fresh tomato sauce, basil 22

CAVATELLI AI FUNGHI

Wild mushroom ragu 21

SECONDI

BRANZINO MEDITERRANEO INTERO

Whole-roasted Mediterranean sea bass, crispy potato,
grilled zucchini, tomato salad 49

SALMONE

Salmon pan-seared, beluga lentils, onion puree, asparagus,
chive oil, shaved radish, arugula salad 29

ZUPPA DI PESCE

Tomato broth poached featured fish, scallop, shrimp, spicy farro,
trumpet mushroom, peeled cherry tomato, scallion 29

POLLO ARROSTO

Pan-roasted airline chicken breast, carrot couscous,
pea mousse, pea tendrils, charred cipollini onions, mint 29

PETTO DI POLLO

Chicken breast: choice of Piccata, Parmigiana, Marsala 24

SCALOPPINE

Pounded veal tenderloin: choice of Limone,
Saltimbocca or Siciliano 32

COSTATA DI VITELLO

Veal chop, crispy potatoes, Calabrian chilies, olives,
cherry tomatoes, white wine herb sauce 58

COSTOLETTE DI ANELLO

Australian grilled lamb chops,
charred rapini, ammoglio sauce 46

FILETTO

8 oz. grass-fed filet, crispy potato, spinach, Marino sauce 46

BISTECCA

60-day dry-aged 16 oz. Wagyu NY Strip sliced, trumpet
mushrooms, hot peppers, crispy potato 89

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness. Gratuity of 20% will be added to parties of six or more.