

BACCO

R I S T O R A N T E

LUNCH MENU

ANTIPASTI

SALSICCIA DELLA CASA

Grilled Bacco sausage, bell peppers,
Hungarian hot peppers, onion 12

CARPACCIO

All-natural beef tenderloin, arugula, shaved mushrooms,
fried capers, grana 12

CALAMARI PEPERONATI

Hot cherry peppers, scallions 12

POLIPO IN PADELLA

Grilled octopus, crispy potatoes, cherry tomatoes, olives,
watercress, pickled, onion, guanciale vinaigrette 13

MELANZANE ALLA BRACE

Grilled eggplant, caramelized onions,
goat cheese, balsamic reduction 9

INSALATE

INSALATA ALL' ITALIANA

Chopped greens, hearts of palm, egg, tomato, cucumber,
onion, fontina, ceci beans, Prosciutto Di Parma, Dijon
vinaigrette 11

INSALATA DI GERMOGLIO

Shaved Brussels sprouts, pine nuts, egg, golden raisins, red
onion, pecorino, honey citrus vinaigrette 11

INSALATA ESTIVA

Local seasonal fruits, focaccia croutons, radish, pickled onion,
watercress, whipped ricotta, poppy seed vinaigrette 10

CAPRESE

Buffalo mozzarella D.O.P., heirloom tomato,
macadamia nuts, basil pesto 11

CESARE

Romaine, croutons, grana, handmade
traditional Caesar dressing grana 10

TOP YOUR SALAD

Prosciutto 3, Sausage 4.5, Chicken 6.5,
Salmon 8.5, Shrimp 8.5, Scallop 9.5

PRIMI

STROZZAPRETI NORCINA

House sausage, truffle oil, tomato, cream 18

SPAGHETTI ALLE VONGOLE

West Coast Manila clams, garlic, white wine, parsley 18

TAGLIATELLE ALLA BOLOGNESE

Grass-fed beef, red wine, tomato 17

FETTUCCINE MARGHERITA

Heirloom tomato, buffalo mozzarella D.O.P., basil 17

PAPPARDELLE AL RAGU D'AGNELLO

Saffron pasta, braised domestic lamb, tomato 18

GNOCCHI

House-made potato dumplings,
fresh tomato sauce with basil 18

CAVATELLI AI FUNGHI

Wild mushroom ragu 18

RAVIOLI DI POLLO

House-made ravioli, braised chicken,
ricotta, palomino sauce 18

SECONDI

SALMONE

Salmon pan seared, beluga lentils, onion puree,
chive oil, shaved radish, arugula salad 22

BRANZINO ACQUA PAZZA

Mediterranean sea bass, fregola, trumpet
mushrooms, tomato, spicy broth 23

WHITEFISH SICILIANO

Lake Superior whitefish, panko, arugula, tomato 21

POLLO ALLA MILANESE

Panko-cruste chicken breast, arugula salad, Grana 19

PETTO DI POLLO

Chicken breast, choice of limone, marsala, picatta 21

MELANZANE ALLA PARMIGIANA

Eggplant, buffalo mozzarella DOP, marinara sauce 17

VITELLO PALLIARD

Grilled veal tenderloin, grilled onions, sautéed spinach 27

SCALOPPINE

Thin veal tenderloin; choice of limone, saltimbocca or marsala
25

FILETTO

8 oz. grass-fed filet, crispy potato, spinach, Marino sauce 29

BACCO BURGER

House blend, onion, fontina, fries 16

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.