

Baci

Appetizers

CARPACCIO DI MANZO
Slices of raw beef with arugula, parmesan and olive oil

FORMAGIO DI CAPRA
Fried goat cheese over an organic spring mix topped with grilled portobello mushrooms, and drizzled in a balsamic vinaigrette

VONGOLE AL VINO BLANCO
Baby clams in a white wine sauce with garlic and fresh diced tomatoes

MOZZARELLA IN CARROZZA
Sliced Italian bread, layered with mozzarella cheese, breaded, fried, and served with homemade marinara sauce

CALAMARI FRITTI
Fresh, tender calamari, lightly breaded and fried, accompanied by our homemade marinara sauce

ROLLATINI DI MELANZANE
Eggplant rolled, stuffed, and baked with prosciutto and mozzarella, topped with a pink cream sauce

Soup & Salad

MINISTRONE
Fresh seasonal vegetables

PASTA E FAGIOLI
Traditional pasta and bean soup

INSALATA DE GORGONZOLA
Organic spring mix salad tossed with gorgonzola cheese, roasted walnuts, pears and red onions in a balsamic vinaigrette

DEI CESARI
Crisp romaine, tossed with homemade croutons and creamy Caesar dressing, and finished with parmigiano reggiano cheese

INSALATA DI SPINACI
Fresh spinach with sautéed mushrooms and bacon in a warm balsamic dressing

INSALATA MISTA
Mixed field greens with cucumber and tomato in our house balsamic dressing

Add Chicken + 6
Add 4 Small Shrimp + 8
Add 4 Large Shrimp +16
Add Salmon +16
Add Steak +10

Pasta

GLUTEN FREE PASTA AVAILABLE

CAPELLINI AI FRUTTI DI MARE 26
Shrimp, mussels, clams and calamari over capellini in a light, spicy tomato sauce

TORTELLINI CON SALSICCIA 21
Cheese tortellini with sausage and mushrooms in a pink cream sauce

LINGUINE CON POLLO 21
Linguine with roasted peppers scallions and chicken, tossed in a white wine garlic sauce with fresh herbs and tomatoes

RISOTTO AI FUNGHI 20
Arborio rice with a mixed medley sauce of wild mushrooms

TRENETTE ALLA VECCHIA MANIERA 21
Homemade trenette pasta with prosciutto, mushrooms and peas in a light cream sauce

TAGLIATELLE ALLA BOLOGNESE 21
Homemade tagliatelle with a traditional Bolognese meat sauce

SPAGHETTINI ALLA CONTADINA 20
Spaghettini tossed with kalamata olives, capers, onions, garlic and fresh tomatoes

From the Sea

MERLUZZO LIVORNESE 25
Filet of cod, pan seared with black olives, onions, capers, tomatoes, garlic and white wine

GAMBERI ALLA TOSCANA 25
Jumbo shrimp sautéed with cannellini beans, white wine, garlic and fresh tomatoes

Veal and Poultry

- POLLO SANTA ELENA** 23
Chicken breast morsels with artichoke, mushrooms, white wine, and a touch of cream
- POLLO AL GENOVESE** 23
Chicken breast with grilled zucchini and melted mozzarella in a pesto sauce
- SCALOPPINE AL FIORENTINA** 29
Veal scaloppine pan seared with lemon, white wine and capers, over a bed of sautéed spinach
- SCALOPPINE BOSCAIOLA** 29
Veal scaloppine pan seared with mixed mushrooms and prosciutto in a red wine sauce
- COSTOLETTA VALDOSTANA** 39
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** 38
- AGED NY STRIP** 36
- AGED RIB EYE** 39
- GRILLED PORK CHOP** 28
Dijon mustard cream sauce

A Taste of England

- SHEPHERD'S PIE** 16
Traditional British dish with lean ground beef, onions, carrots, peas and rich gravy, topped with mashed potatoes
- BANGERS & MASH** 16
Grilled sausage and mashed potatoes, topped with a rich gravy
- FISH & CHIPS** 18
Beer battered fresh cod fried and served with house chips
- CHICKEN LEEK PIE** 16
Tender shredded chicken and sautéed leeks baked in a flaky pastry crust

Casual Fare

- TOPPINGS**
American, cheddar, gorgonzola, swiss, provolone, mozzarella, fontina +1.50
Bacon +2.00
Sautéed mushrooms, peppers, onions +1.25
- BACI PANINI** 13
Grilled chicken, portobello mushrooms, roasted peppers, arugula and melted mozzarella with a pesto mayo
- VEGGIE PANINI** 13
Grilled portobello mushrooms, spinach, tomato, avocado and mozzarella cheese with a balsamic reduction sauce
- STEAK PANINI** 16
Sliced sirloin, caramelized onions, sautéed mushrooms and fontina cheese with a horseradish mayo
- HEART OF OAK BURGER** 12
9 oz. certified Angus beef with lettuce and tomato on a fresh Kaiser roll
- PHILLY CHEESE STEAK SANDWICH** 12
Sliced rib eye 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** 12