

## INSALATE E ZUPPE | SALADS & SOUPS

\*\*\*Salads are served as full order\*\*\*

### Mista | \$5 ❖ \*

Field greens, cherry tomatoes, carrots, lemon vinaigrette

### Burrata | \$9 ❖ \*

Burrata filled with mascarpone, roasted bell peppers, grilled asparagus and butternut squash salad, grilled Tuscan bread

### Rucola | \$7.5 ❖ \*

Arugula, pears, walnuts, gorgonzola, balsamic dressing

### Caesar | \$7

Edges of romaine hearts, parmesan, ciabatta thin croutons, Caesar dressing

### Crescione, Barbabietole | \$7.5 ❖ \*

Roasted baby beets, hydroponic watercress, dry Bing cherries, caramelized pecans, dry ricotta cheese, balsamic dressing

### Caprese | \$8 ❖

Fresh mozzarella and grilled tomato, basil olive oil

### Zuppa di Cipolle | \$4 ❖

Baked onion soup, grilled Tuscan bread, pecorino cheese

### Cannellini e Pollo | \$4.5 \*

Cannellini beans and shredded chicken soup

### Crema di Aragosta | \$4.75

Lobster Bisque, acorn squash, chervil pesto

## CARPACCIO

All carpaccios are served with parmesan, arugula, capers, olive oil and lemon juice

### Manzo | \$6 \*

Angus beef

### Buffalo | \$6.5 \*

Buffalo loin

### Vitello | \$7 \*

Thinly sliced pan seared veal loin, crusted with porcini mushrooms and fresh thyme

## DEL CAMPO | FROM THE GARDEN

### Spinaci Saltati | \$4.5 ❖ \*

Sauteed spinach, roasted shallots

### Broccoletti all' Aglio | \$4.5 ❖ \*

Pan-roasted broccoli, brown whole garlic

### Barbabietole | \$4.5 ❖ \*

Roasted yellow beets and tomato, dry ricotta cheese

### Polenta e Funghi | \$4.5 ❖

Grilled polenta, mushroom ragout



## BÁCARO VENETIAN TAVERNA Piatti Piccoli | Small Plates

Bácaro is reminiscent of the bustling taverns of Venice, Italy. Our menu consists of a wide variety of small plates of moderate portions meant to be shared and enjoyed with friends and family.

## PASTA FRESCA | FRESH PASTA

\*\*\*All fresh pasta is made in house\*\*\*

### Pappardelle Bolognese | \$8

Large fettuccine, beef bolognese sauce, porcini mushrooms and shaved parmesan cheese

### Gnocchi di Zucca | \$8.25 ❖

Pumpkin gnocchi seared in a light sage cream cheese sauce, walnuts, dry ricotta cheese and ground espresso beans

### Tortelloni di Gamberi e Granchio | \$10.25

Shrimp and crab ravioli, saffron cream sauce

### Corzetti Bacaro | \$9.25

Dollar coin pasta, braised lamb ragout, brown butter & sage sauce, shaved pecorino cheese

### Tagliolini | \$12.75

Thin linguine pasta, fresh lobster, crab, golden beets, basil, lobster reduction

### Agnolotti di Fagiano | \$10

Half-moon shaped pheasant ravioli sauteed with a brown butter sage sauce and served with a fontina cheese sauce

## PASTA SECCA | DRY PASTA

### Orecchiette | \$7.5 ❖

Sun dried tomato, eggplant, roasted bell peppers, dry goat cheese

### Lasagnette | \$8.5 ❖

Mushroom and spinach lasagna, béchamel sauce, and parmigiano cheese

### Rigatoni | \$8

Amatriciana sauce, crispy pancetta, braised onions and fresh tomato

### Linguine al Pesto e Gamberetti | \$8.5

Basil pesto, pan-roasted shrimp, marinated cherry tomatoes

## PESCE | SEAFOOD

### Tonno | \$11.5 \*

Black sesame seared Ahi tuna, sun dried tomato, Gaeta black olives, capers and oregano

### Salmone | \$9.5

Pan-roasted Atlantic salmon, grilled portabella mushroom, asparagus, shrimp ravioli

### Capesante | \$10.5 \*

Pan-roasted sea scallops, tomatoes, zucchini, fresh thyme risotto

### Branzino Acqua Pazza | \$12.5 \*

Mediterranean baked sea bass in white wine, olive oil, Pellegrino with clams, tomatoes, green olives and spinach

## CARNI | MEATS & POULTRY

### Polpettine di Pollo | \$8

Chicken meatballs filled with fresh mozzarella, served with arugula and shaved parmigiano salad

### Cinghiale | \$11

Braised wild boar, grilled polenta, red wine reduction

### Ossobuco | \$11.5

Petit veal ossobucco, saffron risotto, rosemary soffritto

### Manzo con Risotto | \$11

Braised short rib served with a balsamic onion, red wine reduction, fontina cheese risotto

### Bistecchina | \$9.25 \*

Grilled marinated flank steak, roasted vegetables, balsamic reduction

### Costicina di Agnello | \$10.5

Grilled Colorado T-bone lamb chop, brown butter gnocchi, lemon rosemary demi-glace

### Mini Buffalo Burger with Fries | \$7

4oz. burger topped with lettuce, tomato, bacon and blue cheese

## BACARO | CLASSICI

\*\*\*Bacaro classics served as full orders\*\*\*

### Fettuccine Bacaro | \$14.5 ❖

Homemade fettuccine, cherry tomatoes, mozzarella, basil and tomato sauce

### Ravioli agli Asparagi | \$16 ❖

Ricotta and asparagus ravioli sauteed in brown butter & sage, on a bed of butternut squash puree

### Rollatina di Pollo | \$19

Breaded chicken stuffed with prosciutto, fontina cheese and asparagus, with spinach and potatoes

### Scaloppine | \$20

Veal medallions, chiodini mushrooms, asparagus, tomatoes and crispy prosciutto

### Or Picatta Style

Lemon caper sauce and potato-leek tart

❖ = Vegetarian \* = Gluten Free

We will be happy to make changes to fit your dietary needs

\*\*\*Split plates available for an extra \$2\*\*\*

\*\*\*Spaghetti and penne available gluten-free for \$2 extra\*\*\*

Parties of 6 or more may be charged 20% gratuity

## HAPPY HOUR APPETIZERS

\*\*\*Add \$3 after 6:30 pm\*\*\*

### Bruschettina | \$2.5 ❖

Grilled garlic Tuscan bread, fresh tomatoes, arugula, basil, olive oil

### Napoleone di Melanzane | \$3.5 ❖ \*

Grilled eggplant layered with goat cheese and sundried tomato

### Arancini | \$3.75

Sicilian rice cone, filled with Bolognese meat sauce, mozzarella, peas

### Zucchine e Ricotta | \$3.25 ❖ \*

Roller grilled zucchini filled with ricotta and mascarpone cheeses, served cold

### Spiedino di Pesce | \$6.5 \*

Rosemary skewer with shrimp, scallops and salmon

### Patatine Fritte | \$2.75 ❖

Hand cut french fries, smoked house ketchup, garlic mayo

### Calamari | \$3.5

Deep fried calamari, lemon aioli, tomato sauce

### Polpetti | \$4 \*

Grilled baby octopus salad, roasted bell peppers, cherry tomatoes, capers, red wine vinegar

### Baccalá Mantecato | \$3.5

Braised sea bass mousse, grilled polenta croutons

### Supplì al Granchio | \$4.5

Crab cake, peach fennel chutney, arugula salad

### Tonno Piccante | \$4.5 \*

Spicy tuna served with Kennebec potato chips and yellow tomato salsa

### Fricco | \$4 ❖ \*

Potato, onions and fontina tart

### Cozze | \$4.5

Mussels, white wine, olive oil, garlic, parsley, ciabatta croutons

### Maiale Brasato | \$3.5

Braised pork, balsamic cipollini onions, ciabatta bread

### Brie | \$3.5 ❖

Walnuts, apple chutney, grilled bread

### Salamino e Patate | \$4 \*

Pan-roasted spicy dry salami, roasted beets, purple fingerling potatoes, dry ricotta cheese

### Salsiccia di Cervo | \$4.25 \*

Grilled venison sausage, grilled polenta, red wine balsamic reduction

### Carciofo alla Griglia | \$4.5 ❖ \*

Grilled artichoke served with a lemon roasted garlic aioli



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*Happy Hour Daily 4:00-6:30 pm*

### HAPPY HOUR PIZZA

\*\*\*Add \$3 after 6:30 pm\*\*\*

### Margherita | \$5.25 ❖

Fresh mozzarella, chopped tomatoes, basil

### Portabello | \$6

Mushrooms, caramelized pearl onions, roasted red peppers, bacon, mozzarella

### Salsiccia | \$6

Homemade fennel sausage, marinara, mushrooms, spinach, parmigiano

### Genova | \$7

Genova salami, peeled tomato, mozzarella, parmigiano, spicy oil

### Napoleana con Burrata | \$8 ❖

Fresh burrata cheese, tomato, garlic oregano and olive oil

### Prosciutto e Carciofini | \$7.5

Parma prosciutto, marinated artichokes, shaved parmigiano, peeled tomatoes, basil

### Salmon Affumicato | \$6.75

Smoked salmon, onions, capers, baby greens, horseradish cream

### Pere e Rucola | \$6 ❖

Pears, arugula, brie, gorgonzola

### HAPPY HOUR FLATBREAD

\*\*\*Add \$3 after 6:30 pm\*\*\*

### Tradizionale | \$6.5

Prosciutto, arugula, fresh tomatoes, stracchino, extra virgin olive oil

### Bácaro/Vegetarian | \$5.5 ❖

Fresh tomatoes, arugula, artichokes, baked eggplant, olives, mozzarella

### Salame | \$7

Grilled Soppressata salame, gorgonzola cheese, arugula and fresh tomato

### Cachi e Mascarpone | \$7.5

Roasted pancetta, mascarpone, sautéed persimmons, arugula

## INSACATTI | CURED MEATS

### Soppressata | \$4

Spicy Calabrian salami

### Pancetta | \$4.5

Pork panchetta, seasoned with fennel, anise, and bay leaf

### Salamino Piccante Rosi | \$4

Dry aged spicy salami

### Capocollo Finocchiona Rosi | \$4

Sweet salami, cured with fennel seeds

### Bresaola | \$5.5

Dry air-cured beef tenderloin (Mondo Vecchio)

### Salsiccia Secca | \$5.5

Dry cured pork sausage as done in the old world tradition

### Prosciutto di Parma | \$5.5

18-month aged traditional prosciutto

### Speck | \$5.5

Smoked dry-aged prosciutto

## FORMAGGI | CHEESES

### Caciotta di Bosco | \$5

Tuscan sheep's milk, medium soft, mixed with black truffles

### Parmigiano | \$5

Cow's milk, piquant, salty, hard

### Caprino Secco | \$5

Sonoma drunken goat cheese

### Stracchino | \$5

Cow's milk, 3-week aged, soft, buttery

### Gorgonzola Latte | \$4

Cow's milk, creamy, hearty, semisoft

### Fontina | \$4

Cow's milk, sweet, semisoft

### Pecorino | \$4

Sheep's milk, 6-month dry aged, hard

## SALUMERIA TASTING

Select two meats, two cheeses, one side dish and one olive | \$20

## CONDIMENTI | SIDE DISHES

### Peperoni Arrosto | \$3 ❖

Roasted bell peppers, capers, garlic, olive oil

### Cipolle al Balsamico | \$3 ❖

Braised balsamic onions

### Carciofini | \$3 ❖

Marinated baby artichokes

### Melanzane alla Griglia Marinata | \$3 ❖

Grilled eggplant, garlic, olive oil, balsamic vinaigrette

## OLIVE | OLIVES

### Green Colossal Cerignola | \$2

### Green Castelvetro | \$2

### Black Gaeta | \$2

### Ligurian Sundried | \$2

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