

BÁCARO VENETIAN TAVERNA

921 Pearl Street • Boulder, CO 80302 • Phone: (303) 444-4888 • Fax: (303) 444-2422 • Email: [Your E-Mail] • Web: www.bacaro.com

PLATED DINNER #1

CHOICE OF TWO:

INSALATA BÁCARO – FIELD GREENS, ONIONS, ROASTED RED PEPPERS, CHERRY TOMATOES, CUCUMBERS, CARROTS AND LEMON VINAIGRETTE

CARPACCIO COME ARRIGO – TRADITIONAL BEEF TENDERLOIN CARPACCIO, THINLY SLICED WITH LEMON JUICE, EXTRA VIRGIN OLIVE OIL, SHAVED PARMESAN AND CIPRIANI SAUCE

ARUGULA SALAD – CANDIED WALNUTS, PEARS, GORGONZOLA AND BALSAMIC VINAIGRETTE

MELANZANE AL CAPRINO – MARINATED EGGPLANTS BAKED WITH GOAT CHEESE, LIGHT TOMATO SAUCE

CHOICE OF THREE:

PENNE ALLA NORMA – PENNE PASTE SAUTÉED WITH TOMATO SAUCE, GRILLED EGGPLANTS, BASIL AND MOZZARELLA CHEESE \$25.50

GNOCCHI AMATRICIANA: HOME-MADE POTATO DUMPLINGS SAUTÉED WITH CRISPY PANCETTA, BRAISED ONIONS, SAN MARZANO TOMATOES, BASIL AND PECORINO CHEESE \$27.50

TORTELLINI DI RICOTTA DI FUNGHI – RICOTTA CHEESE AND SPINACH RAVIOLI SERVED WITH MUSHROOM RAGOUT, FRESH HERBS AND PARMIGIANO CHEESE \$30

LINGUINE AL PESTO E GAMBERETTI – LINGUINE PASTA SAUTÉED WITH PESTO, GRILLED SHRIMP AND GRILLED ASPARAGUS \$28.50

SALMONE DI CAPPERI E LIMONE – GRILLED ATLANTIC SALMON SERVED WITH SAUTÉED SPINACH, POTATO TERRINE IN A LEMON CAPER SAUCE \$34

PICATA DI POLLO – PAN-ROASTED CHICKEN SCALOPPINE SERVED WITH SAUTÉED SPINACH AND POTATO GRATIN IN A LEMON CAPER SAUCE \$32.50

TAGLIATA DI MANZO – GRILLED BEEFSTEAK SERVED WITH ROASTED POTATO, SPINACH AND BALSAMIC REDUCTION \$32.50

CHOICE OF TWO:

GELATO E SORBETTI

TORTA DI MELE – WARM APPLE TART SERVED WITH VANILLA GELATO

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PLATED DINNER #2

CHOICE OF TWO:

ARUGULA SALAD – CANDIED WALNUTS, PEARS, GORGONZOLA AND BALSAMIC VINAIGRETTE

CAPRESE – BUFFALO MOZZARELLA, TOMATOES, BASIL, AVOCADO, BALSAMIC AND EXTRA VIRGIN OLIVE OIL ON A BED OF GREENS

FRITTO MISTO - FRIED CALAMARI, SHRIMP, SAND DABS, ZUCCHINI, CAULIFLOWER, HARICOTS VERTS, CAPER BERRIES, SERVED WITH LEMON AIOLI AND TOMATO SAUCE

SOUP OF THE DAY

CAESAR SALAD – ROMAINE LETTUCE AND SHAVED PARMESAN WITH CREAMY ANCHOVY DRESSING AND CROUTONS

MAIN COURSES- CHOICE OF THREE:

PENNE ALLA BOLOGNESE E MOZZARELLA – PENNE PASTA SAUTÉED WITH BEEF MEAT SAUCE AND MOZZARELLA CHEESE \$30

RAVIOLI DI ASPARAGI – HOME-MADE RAVIOLI FILLED WITH ASPARAGUS AND RICOTTA CHEESE, SERVED ON A BED OF LIGHT TOMATO PUREE IN A BROWN BUTTER AND SAGE SAUCE \$34

RISOTTO DI FUNGHI E TALEGGIO – CREAMY ARBORIO RICE COOKED WITH MUSHROOM RAGOUT, WHITE WINE AND FINISHED WITH TALEGGIO CHEESE \$36

SCALOPPINE BÁCARO – VEAL MEDALLIONS SERVED WITH ARTICHOKES, ASPARAGUS, TOMATO RAGU, ONION-POTATO GRATIN AND PROSCIUTTO \$37.50

POLLO AL MATTONE – GRILLED BONELESS CHICKEN BREAST SERVED WITH ROASTED POTATOES, SAUTÉED SPINACH AND ROSEMARY GARLIC OIL \$36

BISTECCA ALLE ERBE – GRILLED SIRLOIN, MARINATED IN FRESH HERBS, SERVED WITH RUSSET MASHED POTATOES AND MUSTARD GREENS \$38.50

OSSOBUCO DI VITELLO CON POLENTA SOFFICE - PETITE VEAL SHANK BRAISED WITH WHITE WINE AND VEAL SAUCE \$42.50

SOGLIOLA ALLA BURANELLA – PAN-ROASTED SAND DABS, SERVED WITH SAFFRON RICE, BABY SPINACH IN A LIGHT LEMON CREAM SAUCE WITH SHRIMP CAPERS AND MUSHROOM RAGOUT \$37

CHOICE OF TWO:

TIRAMISU – SERVED WITH CHOCOLATE STRAWBERRIES

PROFITEROLLES – FILLED WITH VANILLA GELATO WITH WARM CHOCOLATE HAZELNUT SAUCE

PISTACCHIO CRÈME BRULEE – SERVED WITH ORANGE SORBET

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PLATED DINNER #3

CHOICE OF TWO:

BEET SALAD – ROASTED BABY BEET SALAD, HYDROPONIC WATERCRESS, BLACKBERRIES, CARAMELIZED PECANS AND RICOTTA SALATA WITH BALSAMIC OLIVE OIL DRESSING

INSALATA BÁCARO – FIELD GREENS, ONIONS, ROASTED RED PEPPERS, CHERRY TOMATOES, CUCUMBERS, CARROTS AND LEMON VINAIGRETTE

CARPACCIO DI TONNO – SEARED TUNA CRUSTED WITH FRESH DILL AND OREGANO SERVED WITH CAPERS BERRIES AND WATERCRESS IN EXTRA VIRGIN OLIVE OIL

COZZE IN PENTOLA - STEAMED MEDITERRANEAN MUSSELS, WHITE WINE, GARLIC, OLIVE OIL BROTH

FUNGHI E POLENTA – PAN-ROASTED WILD MUSHROOMS SERVED WITH GRILLED POLENTA, ROSEMARY OLIVE OIL

CHOICE OF TWO:

GHOCCHI - HOMEMADE POTATO GNOCCHI, SERVED ON A BED FRESH YELLOW TOMATO AND SAUTÉED WITH BROWN BUTTER SAGE AND SMOKED MOZZARELLA

RISI E BISI: RISOTTO WITH MUSHROOMS RAGOUT, FRESH ENGLISH PEAS, HALF MAIN LOBSTER TAIL AND EXTRA VIRGIN OLIVE OIL

PAPPARDELLE ALLA BOLOGNESE E PORCINI - BEEF BOLOGNESE MEAT SAUCE, PORCINI MUSHROOMS AND SHAVED PARMIGIANO CHEESE

RAVIOLI DI ASPARAGI CON ZUCCA - HOME-MADE RAVIOLI, FILLED WITH ASPARAGUS, RICOTTA AND SPINACH, SAUTÉED IN A BROWN BUTTER AND SAGE SAUCE ON A BED OF PUMPKIN PUREE

MAIN COURSES – CHOICE OF THREE:

COSTATA DI VITELLO – GRILLED VEAL CHOP SERVED WITH GRILLED ASPARAGUS AND PORCINI MUSHROOMS \$56

FILETTO AL BAROLO – PAN-ROASTED BEEF TENDERLOIN, SERVED WITH GRILLED POLENTA, SWISS CHARD BAROLO WINE VEAL REDUCTION \$52

CARRE! DI AGNELLO – GRILLED AUSTRALIAN RACK OF LAMB, SERVED WITH VEGETABLE CAPONATA, POTATO TERRINE, BALSAMIC REDUCTION AND ROSEMARY OIL \$48.50

IPPOGLOSSO – PAN-ROASTED ALASKAN HALIBUT, SERVED WITH ON A BED GRILLED TOMATOES, PORTABELLA MUSHROOMS AND SPINACH, SERVED IN SHRIMP BISQUE \$48

BRODETTO DI PESCE: SEAFOOD AND SHELLFISH TRADITIONAL VENETIAN CIOPPINO GRILLED POLENTA CROSTINI \$46.50

CHOICE OF TWO:

TIRAMISU – SERVED WITH CHOCOLATE TUILE

CRÈME BRULEE - STRAWBERRIES AND A CHOCOLATE PISTACHIO BISCOTTI

PARADISO DI CIOCCOLATO – WARM FLOWERLESS CHOCOLATE CAKE, SERVED WITH STRAWBERRY MACEDONIA AND ALMOND BISCOTTI

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BUFFET DINNER AT \$32 PER GUEST

CHOICE OF THREE:

INSALATA BÁCARO - FIELD GREENS, ONIONS, ROASTED RED PEPPERS, CHERRY TOMATOES, CUCUMBERS, CARROTS AND LEMON VINAIGRETTE

ASPARAGI - GRILLED ASPARAGUS, ROASTED RED PEPPERS, ARTICHOKE AND HERB OIL

CAPRESE – BUFFALO MOZZARELLA, TOMATOES, BASIL, AVOCADO, BALSAMIC VINEGAR AND EXTRA VIRGIN OLIVE OIL ON A BED OF GREENS

CALAMARI FRITTI - DEEP FRIED CALAMARI SERVED WITH LEMON AIOLI AND TOMATO SAUCE

BRUSCHETTA - GRILLED CIABATTA BREAD TOPPED WITH CHOPPED TOMATOES, BASIL AND OLIVE OIL

CHOICE OF TWO:

PENNE AMATRICIANA – PENNE PASTA SAUTÉED WITH CRISPY PANCETTA, BRAISED ONIONS, SAN MARZANO TOMATOES, BASIL AND PECORINO CHEESE

RIGATONI PESTO E GAMBERI – TUBE PASTA SAUTÉED WITH BASIL PESTO AND PAN-ROASTED SHRIMP

LASAGNE BOLOGNESE – HOME-MADE MEAT LASAGNA WITH BÉCHAMEL SAUCE AND PARMESAN CHEESE

GNOCCHI AI PORCINI – HOME-MADE GNOCCHI WITH PORCINI MUSHROOM RAGOUT AND FONTINA CHEESE

MAIN COURSES:

POLLO AL MATTONE – GRILLED BONELESS CHICKEN BREAST WITH ROSEMARY GARLIC OIL

COSTICINE DI MAIALE – BRAISED PORK RIBS

SALMONE - PAN ROASTED LOCH DUARTE SALMON IN A BROWN BUTTER E SAUCE

CHOICE OF TWO:

SAUTEED BABY SPINACH

ROASTED POTATOES

BRAISED SWISS CHARD

DESSERT:

TIRAMISU & ASSORTED PASTRIES

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BUFFET DINNER AT \$38 PER GUEST

CHOICE OF THREE:

INSALATA DELLA CASA – FIELD GREENS, ONIONS, ROASTED RED PEPPERS, CHERRY TOMATOES, CUCUMBERS, CARROTS AND LEMON VINAIGRETTE

ARUGULA SALAD – CANDIED WALNUTS, PEARS, GORGONZOLA AND BALSAMIC VINAIGRETTE

FRITTO MISTO - FRIED CALAMARI, SHRIMP, SAND DABS, ZUCCHINI, CAULIFLOWER, HARICOTS VERTS, CAPER BERRIES, SERVED WITH LEMON AIOLI AND TOMATO SAUCE

PROSCIUTTO E MELONE – PARMA PROSCIUTTO AND TUSCAN MELON

ASPARAGI - GRILLED ASPARAGUS, ROASTED RED PEPPERS, ARTICHOKES AND HERB OIL

CHOICE OF TWO:

PENNE ALLA NORMA – PENNE PASTE A RIGATE SAUTÉED WITH TOMATO SAUCE, GRILLED EGGPLANTS, BASIL AND MOZZARELLA CHEESE

RAVIOLI DI ASPARAGI E RICOTTA – RAVIOLI FILLED WITH ASPARAGUS, RICOTTA CHEESE ON A BED OF TOMATO COULIS WITH EXTRA VIRGIN OLIVE OIL

GNOCCHI POMODORO E MOZZARELLA – HOME-MADE GNOCCHI SAUTÉED WITH SAN MARZANO TOMATOES, FRESH MOZZARELLA CHEESE AND BASIL

LASAGNE BOLOGNESE – HOME-MADE MEAT LASAGNA WITH BÉCHAMEL SAUCE AND PARMESAN CHEESE

MAIN COURSES:

BRANZINO – PAN-ROASTED BLUE NOSE SEA BASS IN A CAPER-LEMON SAUCE

SCALLOPINA – VEAL MEDALLIONS SERVED WITH CHIODINI MUSHROOMS, ASPARAGUS, TOMATOES AND CRISPY PROSCIUTTO

TAGLIATA DI MANZO – GRILLED BEEFSTEAK WITH BALSAMIC REDUCTION

CHOICE OF TWO:

SAUTEED BABY SPINACH

ROASTED POTATOES

BRAISED SWISS CHARD

DESSERT:

TIRAMISU & ASSORTED PASTRIES

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BUFFET DINNER AT \$44 PER GUEST

CHOICE OF THREE:

CESARE - ROMAINE LETTUCE, SHAVED PARMIGIANO CHEESE, CIABATTA CROUTONS, CAESAR DRESSING

BARBABIETOLE - ROASTED BABY BEET SALAD, HYDROPONIC WATERCRESS, BLACKBERRIES, CARAMELIZED PECANS AND RICOTTA SALATA WITH BALSAMIC OLIVE OIL DRESSING

FRITTO MISTO - FRIED CALAMARI, SHRIMP, SAND DABS, ZUCCHINI, CAULIFLOWER, HARICOTS VERTS, CAPER BERRIES, SERVED WITH LEMON AIOLI AND TOMATO SAUCE

VONGOLE AL FORNO - MANILLA BAKED CLAMS BAKED WITH OLIVE OIL, GARLIC, WHITE WINE WITH BAKED TOMATOES AND GRILLED TUSCAN BREAD

CARPACCIO DI SALMONE – SCOTTISH SALMON CARPACCIO MARINATED WITH OLIVE OIL AND LEMON JUICE WITH FRESH FENNEL SERVED WITH ARUGULA SALAD

CHOICE OF TWO:

LASAGNA DI PESCE - HOME-MADE FISH LASAGNA WITH CRAB, SCALLOPS, SEA BASS, SALMON AND PRAWNS IN A LIGHT BÉCHAMEL SAUCE

RISOTTO PORCINI PISELLI E PROSCIUTTO – RISOTTO COOKED WITH PORCINI MUSHROOMS, FRESH PEAS AND PARMA PROSCIUTTO

TORTELLI DI GAMBERI – SHRIMP RAVIOLI SERVED ON A BED OF ASPARAGUS PUREE SAUTÉED WITH BROWN BUTTER SAGE SAUCE

RIGATONI AL POLLO E CREMA – TUBE PASTA SAUTÉED WITH ROASTED SHREDDED CHICKEN AND PORTABELLA MUSHROOMS IN A LIGHT DILL DEMI-GLACE

MAIN COURSES, CHOICE OF TWO:

LAMB RACK (3 CHOPS PER GUEST) – GRILLED AUSTRALIAN LAMB RACK SERVED WITH BALSAMIC ONION TART, FINISHED WITH BALSAMIC REDUCTION

BRODETTO DI PESCE - SEAFOOD AND SHELLFISH TRADITIONAL VENETIAN CIOPPINO GRILLED POLENTA CROSTINI

BRANZINO – PAN-ROASTED SEA BASS COOKED WITH FRESH TOMATO, KALAMATA OLIVES, CAPERS AND BASIL

TAGLIATA DI MANZO – GRILLED BEEFSTEAK WITH BALSAMIC REDUCTION

CHOICE OF TWO:

SAUTEED BABY SPINACH

ROASTED POTATOES

BRAISED SWISS CHARD

DESSERT:

TIRAMISU & ASSORTED PASTRIES