



BACI MENU TO GO



YOU CAN'T DINE AT BACI BUT YOU CAN TAKE BACI HOME WITH YOU!!

THURSDAY THROUGH MONDAY

PLACE YOUR ORDER BY EMAILING lisbeth@bacicafeandwinebar.com

ORDERS MAY BE EMAILED IN ADVANCE

PICK UP FROM 4:00 pm TO 8:00 pm

ENJOY A BOTTLE OF YOUR FAVORITE WINE LESS 25%

WHY NOT BUY A GIFT CARD FOR A FRIEND OR FAMILY MEMBER!

Antipasti

Gamberetti Marinati

Grilled Wild Gulf Shrimp, Chilled with Lime, Mint, Feta Cheese & Extra Virgin Olive Oil \$16

Insalata di Lattuga con Gorgonzola

Chopped Romaine Hearts topped with a Creamy Gorgonzola Dressing with Pancetta & Diced Tomatoes \$14

Insalata Baci

Chopped Romaine, Carrots, Celery, Peppers, Cucumbers, Mushrooms, Tomatoes, Italian Parsley & Lemon Balsamic Vinaigrette \$14

Insalata Cesare

Romaine, Creamy Caesar Dressing, Shredded Parmesan & Herb Olive Oil Cheese Croutons \$14

Insalata Tri Colore

Wild Baby Arugula, Endive, Radicchio, Shaved Fennel, Kumato Tomatoes in a Lemon Balsamic Vinaigrette \$14

Insalata Rucola

Wild Baby Arugula, Endive, Fuji Apples, Gorgonzola Dolce, Hazelnuts, Lemon Balsamic Vinaigrette & Honey Drizzle \$14

Insalata Caprese

Kumato Tomatoes, Basil, Fresh Mozzarella & Arbequina Olive Oil \$14

Pasta, Risotto e Gnocchi

Cappellini al Pomodoro

Angel Hair Pasta, Fresh Tomato Sauce, Basil & Extra Virgin Olive Oil \$ 18

Tagliatelle alla Carbonara

Flat Long Pasta, Pancetta, Chicken Broth, Black Pepper, Egg Yolk & Parmesan \$ 20

Rigatoni con Salsiccia

Short Tubes, Italian Pork Fennel Sausage, Fresh Tomato, Garlic, Tomato Sauce & Basil Chiffonade \$ 24

Spaghetti alla Bolognese

Traditional Slow-Cooked Meat Sauce made from American Kobe Beef, Veal & Pork Ribs, tossed with Spaghetti \$ 28

Gnocchi alla Bolognese

Traditional Slow-Cooked Meat Sauce made from American Kobe Beef, Veal & Pork Ribs, tossed with House Made Gnocchi \$ 28

Orecchiette con Broccolini

Pasta Shell, Broccolini, Pancetta, Sun Dried Tomatoes, Cream & Pecorino Cheese \$ 26

Risotto con Funghi

Arborio Rice with Gourmet Mushrooms in a Rich Veal Stock with Red Wine, Parmesan, Butter, Tartufata & Truffle Oil \$ 28

Risotto alla Ortolana

Arborio Rice with Organic Broccolini, Baby Kale, Butternut Squash, Roasted Tomatoes in Vegetable Stock, Saffron & Parmesan \$ 28

Risotto Frutti di Mare

Arborio Rice, Gulf Shrimp, Day Boat Scallops, Calamari, Roasted Tomatoes, White Wine, Saffron Sea Food Fumé & Parmesan \$ 36

Tagliatelle con Frutti di Mare

Ribbon Pasta with Gulf Shrimp, Day Boat Scallops, Calamari, Roasted Tomato in a Light Lobster, Saffron, White Wine Tomato Sauce with Basil Chiffonade \$ 36

Carne e Pollo

Vitello Parmigiana

Breaded Pan Sautéed Pennsylvania Veal in Tomato Sauce, topped with Mozzarella & Parmesan, served with Spaghetti alla Aglio e Olio \$ 36

Vitello Piccata

Pan Sautéed Pennsylvania Veal, White Wine, Lemon, Capers, Chicken Stock & Vegetables \$30

Ossobuco

Pennsylvania Veal Shank, Slowly Braised in White Wine, Veal Stock, Lemon Zest. Served with Vegetables \$ 36

Stinco d' Agnello al Forno

Organic Slow Braised Lamb Shank in Natural Jus served on Polenta with Wild Mushrooms, Lamb Demi & Vegetables \$ 36

Vitello Milanese

Breaded Pan Sautéed Pennsylvania Veal with White Wine & Lemon. Served with Vegetables \$ 34

Pollo alla Livornese

Pan Sautéed Mary's Organic Chicken Breast, Roasted Garlic, Tomatoes, Capers, Picholine Olive & Chicken Jus. Served with Polenta & Vegetables \$ 30

Costata di Manzo Brasato

Slow Braised Short Ribs, Creamy Polenta with Red Wine Demi & Vegetables \$ 34

All Desserts: \$10

Brownie Caramel Stack

Served with Vanilla Gelato, Caramel, Pecans, Almonds & Chocolate Sauce

Coppa con Tre Cioccolati

Three Layer Dark, Milk and White Chocolate Mousse, Crispy Nougat & Chocolate Sauce

Torta di Formaggio

Creme Brulee Cheese Cake with Caramel Sauce

Tiramisu

Lady Fingers soaked in Espresso, Frangelico, Mascarpone & Cream

Torta Della Nonna

Shortbread Shell with Pastry Cream, Hint of Lemon, Pine Nuts, Almonds & Powder Sugar. Topped with Vanilla Gelato

Cannoli

Three Mini Cannoli filled with Sweetened Ricotta Cheese, Sun-dried Sour Cherries soaked in Port, Chocolate Chips, Pistachio & Amaretto