

Antipasti

Bruschetta all'Aglio, Pomodoro e Basilico

Grilled Rustic Bread, Tomato, Onion, Garlic, Basil, Parsley & Extra Virgin Olive Oil \$ 10

Burrata

Fresh Mozzarella stuffed with Cream on Grilled Bread, Sauteed Leeks, Pancetta. Topped with Roasted Tomato, Pesto & Extra Virgin Olive Oil \$ 16

***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 \$15

***Carpaccio**

Thinly Sliced Raw Beef, Shaved Grana Padano, Capers, Lemon & Extra Virgin Olive Oil \$ 16

***Prosciutto**

Thinly Sliced San Daniele Prosciutto with Hami Melon \$ 18

***Insalata Baci**

Chopped Romaine, Carrots, Celery, Peppers, Cucumbers, Mushrooms, Tomatoes, Italian Parsley & Lemon Balsamic Vinaigrette \$ 15

***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 \$ 15

***Insalata Rucola**

Wild Baby Arugula, Endive, Fuji Apples, Gorgonzola Dolce, Hazelnuts, Lemon Balsamic Vinaigrette & Honey Drizzle \$ 15

***Insalata Caprese**

Tomatoes, Basil, Fresh Mozzarella tossed in Arbequina Olive Oil \$15

***Insalata di Barbabietole**

Roasted Golden, Chiogga & Red Beets, Gorgonzola Dole, Balsamic Roasted Cipollini Onion, Citrus Segment, Shaved Fennel, Blood Orange Dressing, Basil Oil, Arbequina Olive Oil & Pistachio Nuts \$ 15

Pasta, Risotto e Gnocchi

Cappellini al Pomodoro

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

Bucatini all'Amatriciana

Bucatini Pasta with Pancetta, Onion, Garlic, Tomato Sauce, Chili Pepper & Pecorino Cheese \$ 22

Tagliatelle alla Carbonara

Flat Long Pasta, Pancetta, Chicken Broth, Black Pepper, Egg Yolk & Parmesan \$ 22

Rigatoni con Salsiccia

Short Tubes, Italian Pork Fennel Sausage, Fresh Tomato, Garlic, Tomato Sauce & Basil Chiffonade \$ 26

Spaghetti alla Bolognese

Traditional Slow-Cooked Meat Sauce made from American Kobe Beef, Veal & Pork Ribs, tossed with Spaghetti \$ 29

Gnocchi alla Bolognese

Traditional Slow-Cooked Meat Sauce made from American Kobe Beef, Veal & Pork Ribs, tossed with House Made Gnocchi \$ 29

Orecchiette con Broccolini

Pasta Shell, Broccolini, Pancetta, Sun Dried Tomatoes, Cream & Pecorino Cheese \$ 28

***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, Corn, 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 \$ 38

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 \$ 38

Tagliatelle con Capesante e Funghi

Pan Seared Day Boat Scallops on a Bed of Ribbon Pasta, Sautéed Gourmet Mushrooms, Veal Demi, Cream & Romano Cheese \$ 38

Agnolotti d'Aragusta

Round Homemade Ravioli filled with Lobster, Prosciutto & Ricotta Cheese in a Lobster Cream Sauce with Infused Basil Oil \$ 28

Ravioli del Giorno AQ

Al Forno

Fresh Pasta filled with Dungeness Crab, Ricotta Cheese, Pancetta and Lobster Cream Sauce \$32

Carne, Pollo e Pesce

Vitello Parmigiana

Breaded Pan Sautéed Pennsylvania Veal in Tomato Sauce, topped with Mozzarella & Parmesan, served with Spaghetti alla Aglio e Olio \$ 38

***Vitello Piccata**

Pan Sautéed Pennsylvania Veal, White Wine, Lemon, Capers, Chicken Stock & Vegetables \$ 32

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 \$ 38

Vitello Milanese

Breaded Pan Sautéed Pennsylvania Veal with White Wine & Lemon. Served with Vegetables \$ 36

***Pollo alla Livornese**

Pan Sautéed Mary's Organic Chicken Breast, Roasted Garlic, Tomatoes, Capers, Picholine Olive & Chicken Jus. Served with Polenta & Vegetables \$ 32

***Costata di Manzo Brasato**

Slow Braised Short Ribs, Creamy Polenta with Red Wine Demi & Vegetables \$ 36

Vitello Saltimbocca

Pan Sautéed Pennsylvania Veal with Prosciutto, Sage & Fresh Mozzarella. Served with Vegetables \$ 38

Pesce del Giorno

Today's Fish AQ

***Scampi**

Wild White Gulf Shrimp, Sautéed in White Wine, Garlic, Butter & Parsley on a Bed of Risotto Milanese, Sautéed Vegetables with Lemon Infused Olive Oil \$42

Sperlungaé

A selection of 3 or 4 Appetizers for the Table at \$ 18 to \$ 25 per person

Chef Shari's Combination Platters

Ossobuco e Risotto con Funghi \$ 48

Pennsylvania Veal Shank, Slowly Braised in White Wine, Veal Stock, Lemon Zest. Served with Arborio Rice with Gourmet Mushrooms in a Rich Veal Stock with Red Wine, Parmesan, Tartufata Butter & Truffle Oil

Vitello Parmigiana e Spaghetti Bolognese \$ 48

Breaded & Pan Sautéed Pennsylvania Veal in Tomato Sauce, topped with Mozzarella & Parmesan. Served with Traditional Slow-Cooked Meat Sauce and tossed with Spaghetti

Vitello Piccata e Tagliatelle con Carbonara \$ 46

Pan Sautéed Pennsylvania Veal, White Wine, Lemon, Capers, Chicken Stock & Vegetables. Served with Flat Long Pasta, Pancetta, Chicken Broth, Black Pepper, Egg Yolk & Parmesan

Pollo Parmigiana e Bucatini all'Amatriciana \$ 46

Breaded & Pan Sautéed Mary's Organic Chicken Breast, topped with Mozzarella & Parmesan. Served with Bucatini Pasta with Pancetta, Onion, Garlic, Tomato Sauce, Chili Pepper & Pecorino Cheese

***Costata di Manzo Brasato con Risotto Milanese \$ 46**

Slow Braised Short Ribs with Red Wine Demi, Risotto Milanese & Sautéed Vegetables

Sides & Add On

***Spinach:** Sautéed Spinach with Pancetta Fat & Garlic \$ 10

***Broccolini:** Sautéed Broccolini with Garlic & Chili Flakes \$ 10

***Polenta:** House Made Creamy Polenta with Butter & Parmesan Cheese \$ 10

Spaghetti Aglio e Olio \$ 10 *Grilled Mary's Organic Chicken Breast \$ 12

***Grilled Wild Gulf Shrimp \$ 4 each *Side of Wild Baby Arugula \$ 6**

Consuming raw or undercooked meat, seafood, poultry or egg may increase your risk of food borne illness, especially if you have certain medical conditions.

Dishes marked * are or can be made Gluten Free, and Gluten Free Pasta is available upon request

Baci Café & Wine Bar, 336 Healdsburg Avenue, Healdsburg, CA 95448

For Reservation: 707.433.8111 or BaciCafeAndWineBar.com