

starters & soups

ANTIPASTO 9 per person
prosciutto, mortadella, capocollo, sopressatta, aged parmesan cheese, marinated olives, balsamic roasted peppers and artichoke hearts

SHRIMP SCAMPI 10
pan flashed shrimp with garlic, white wine, grape tomatoes, fresh basil, parmesan cheese and herb grilled ciabatta crostini

FRIED MOZZARELLA 8
breaded fresh mozzarella, house made tomato sauce, roasted peppers, aged balsamic

FRESH MOZZARELLA 8
grilled vine ripe tomatoes, mozzarella, arugula and balsamic reduction

FRIED CALAMARI 9
flour dusted calamari, house made tomato sauce, fresh basil, roasted garlic and parmesan cheese

pastas

SPAGHETTI 17
handmade meatball fried and slow cooked in our house made tomato sauce with fresh parmesan and basil

PENNE 15
zucchini, yellow squash, broccolini, roasted peppers, fresh tomato and artichoke hearts

main dishes

pizzas calzones

MARGHERITA 10
crushed tomatoes, mozzarella, basil, extra virgin olive oil

CALZONES 10
crushed tomatoes, mozzarella, basil, ricotta

BRUSCHETTA 7
olive oil, grilled ciabatta, basil, tomato and parmesan cheese

PASTA FAGIOLI 6
hearty flavored broth, vegetables and beans

TODAY'S SOUP 5
chef's daily inspiration

CAESAR 7
crisp romaine lettuce, herb croutons, caesar dressing and shaved parmesan cheese
Add 4 for chicken breast
Add 8 for shrimp

BUCATINI 25
pan seared lobster, shrimp, clams and calamari in a white wine, tomato saffron broth

ORECCHIETTE 19
grilled chicken, prosciutto, mushrooms, caramelized onions, parmesan cream

LINGUINI 19
baby clams in either house made red or white sauce with butter, wine, herbs, garlic and parmesan cheese

PARMESAN 19
lightly breaded chicken with house made tomato sauce, mozzarella, fresh basil, broccolini and linguini

SCALLOPINI 25
grilled veal scallopini with arugula, olive oil, roasted peppers and fingerling potatoes

PICATTA 19
grilled chicken breast with lemon and parsley, broccolini and linguini

BACIO 8
romaine & iceberg lettuce with olives, tomatoes, onions, artichokes, mushrooms and creamy lemon oregano dressing
Add 4 for chicken breast
Add 8 for shrimp

RIGATONI 19
slow cooked beef, pork and veal bolognese sauce with balsamic syrup and fresh basil

ZITI 19
baked with tomato, ricotta, fresh mozzarella and our hand made meatball

RISOTTO 18
superfine arborio rice prepared daily, please ask your server about our risotto of the day

SEA BASS 24
artichoke hearts, tomatoes, fennel, roasted potatoes, crispy prosciutto and a lemon butter sauce

MARSALA 25
flour dusted veal scallopini, fresh mushroom marsala sauce, broccolini and linguini

BACIO SIGNATURE PIZZAS 12

UNO
mushrooms, artichoke hearts, sausage, pine nuts, mozzarella, crushed tomatoes

DUE
prosciutto, shredded parmesan, arugula, extra virgin olive oil, mozzarella

TRE
meatballs, ricotta, roasted peppers, mushrooms, crushed tomatoes, mozzarella

EXTRAS 1 EACH
roasted peppers
onions
peppers
pepperoni

meatballs
prosciutto
sun dried tomato
sausage

mushrooms
olives
ricotta cheese
pine nuts

An 18% service charge is added to parties of 8 or more.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are raw or undercooked.