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## Starters

- Pasta Con Fagioli** *An old-fashioned family recipe made with cannellini beans, pancetta and tubetti pasta. 6*
- Calamari** *Tender young calamari, fried to a golden brown and served with a zesty tomato sauce. 7*
- Baci's Harvest Salad** *Our house salad of baby field greens, romaine hearts, grape tomatoes, candied pecans, dried cranberries and red onion tossed in our homemade balsamic vinaigrette. Small 5 - Large 7*
- Insalata Dei Caesar** *Crispy hearts of romaine, homemade focaccia croutons in our superb Caesar dressing. Small 6 - Large 8  
With Chicken 11 - With Grilled Salmon 12 - With Shrimp 14*
- Insalata Dei Arugula & Gorgonzola** *Arugula and hearts of romaine with candied pears and cherry tomatoes tossed in a Gorgonzola vinaigrette. Small 7 Large 9*
- Healthy Insalata Italiano** *Baby arugula, hearts of romaine, tomato wedges and red onions tossed in extra virgin olive oil and lemon juice.  
With Chicken 11 - With Grilled Salmon 12 - With Grilled Shrimp 14*
- Farro Salad** *Healthy Farro grain with red onions, cucumbers, grape tomatoes, and balsamic vinegar. 9*

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## Panini

- Prosciutto Panini** *Grilled ciabatta bread with prosciutto, mozzarella, tomato, and a pesto mayo. 12*
- Grilled Chicken Italiano** *Grilled chicken breast topped with pepperoni, salami, sopersatta, pesto mayo and melted mozzarella on grilled ciabatta bread. 12*

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## Crêpes Corner

*(All Crêpes served with our house salad)*

- Seafood Crepe** *Shrimp and Scallops in a creamy lobster sauce. 14*
- Chicken Crepe** *Pan seared chicken and cremini mushroom with a veloute sauce. 13*
- Vegetable Crepe** *Broccoli, zucchini, grape tomato, carrot, celery, and mushrooms with a tomato sauce. 12*
- Cheese Crepe** *Ricotta, Mozzarella, and Parmesan. 12*

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## Pasta

**Fettucine Con Ragù** *Fettucine with our homemade meat sauce.* 12

**Eggplant Parmigiana** *Layers of eggplant, tomato sauce, spinach, mozzarella and Parmigiana.* 12

**Cappellini Alla Primavera** *This spring time pasta dish is sauteed with onions, broccoli, zucchini, mushrooms, and cherry tomatoes.* 13

**Linguini with Clams** *In either a red or white sauce.* 14

**Risotto Fruitti De Mare** *This lightly spicy Tuscan fisherman's stew with red wine and tomatoes, mussels, clams, prawns, and fish with grilled ciabatta bread.* 15

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## Carne

**Veal Piccata** *Zesty lemon, capers and white wine add a subtle zip to the delicate flavor of veal scallopine. A taste sensation!* 15

**Veal Marsala** *Veal Scaloppini sautéed to perfection and complemented with flavorful marsala wine and roman mushroom sauce.* 15

**Veal Parmigiana** *Veal pounded thin, breaded and pan-fried. Topped with tomato sauce and mozzarella and baked.* 14

**Pollo Sorrentino** *Breaded chicken breast, pan seared and topped with prosciutto, eggplant and mozzarella in a tomato, Marsala sauce.* 13

**Pollo Parmigiana** *Chicken pounded thin, breaded and pan-fried. Topped with tomato sauce and mozzarella and baked.* 13

**Pollo Alla Francese** *Egg-battered chicken breast, pan seared and topped with a lemon wine sauce.* 12

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## Pe'sce

**Flounder Francese** *Topped with a lemon wine sauce.* 13

**Pistachio Crusted Flounder** *Topped with sweet chili cream sauce.* 15

**Grilled Salmon** *Served with spinach pesto risotto.* 14