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## Antipasti

<b>CRAB CAKES</b>	10
LUMP CRAB CAKES WITH BRAISED SPINACH AND FINISHED WITH A TANGY SWEET CHILI SAUCE.	
<b>SHRIMP BACI</b>	11
SAUTEED JUMBO SHRIMP, IN A GARLIC WINE BUTTER SAUCE SERVED WITH GRILLED CIABATTA BREAD.	
<b>FRITTO MISTO</b>	11
GOLDEN FRIED CALAMARI, ZUCCHINI, & MOZZARELLA. SERVED WITH SPICY TOMATO SAUCE. <b>GOLDEN FRIED CALAMARI ONLY - 9</b>	
<b>MUSSELS POSILLIPO</b>	10
SAUTEED IN GARLIC, HERBS HAND CRUSHED TOMATOES, & WINE. SERVED WITH GRILLED CIABATTA BREAD.	
<b>BRUSCHETTA BACI</b>	10
TOASTED CIABATTA BREAD. TOPPED WITH CHOPPED FRESH TOMATOES, GOAT CHEESE, BASIL, & ONIONS. ALL DRIZZLED WITH A BALSAMIC GLAZE.	
<b>CAPRESE</b>	9
VINE RIPE TOMATOES AND FRESH MOZZARELLA GARNISHED WITH FRESH BASIL, EXTRA VIRGIN OLIVE OIL, & DRIZZLED BALSAMIC GLAZE.	

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## Zuppa & Insalata

<b>PASTA E FAGIOLI</b>	6
AN OLD-FASHIONED FAMILY RECIPE MADE WITH CANNELLINI BEANS & PASTA.	
<b>BACI HARVEST SALAD</b>	Small 6 - Large 8
FIELD GREENS TOSSED WITH GRAPE TOMATOES, GORGONZOLA CHEESE, CANDIED PECANS, & DRIED CRANBERRIES. IN OUR HOUSE BALSAMIC VINAIGRETTE.	
<b>INSALATA "CAESAR"</b>	Small 6 - Large 9
CRISPY HEARTS OF ROMAINE, HOME MADE FOCACCIA CROUTONS. IN OUR SUPERB CAESAR DRESSING.	
<b>INSALATA DEI ARUGULA E GORGONZOLA</b>	Small 7 - Large 10
BABY ARUGULA TOSSED WITH CANDIED PECANS, BALSAMIC MARINATED PEARS, GRAPE TOMATOES, & RED ONIONS. IN A GORGONZOLA VINAIGRETTE.	

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## Pollo

<b>POLLO ALLA SCARPARIELLA</b>	19
THIS TRADITIONAL ITALIAN "SHOEMAKER STYLE:" CHICKEN TENDERS SAUTEED WITH WHITE WINE, GARLIC, AND ROSEMARY.	
<b>POLLO CON CREMA E FUNGHI</b>	20
BREAST OF CHICKEN SAUTEED WITH WILD MUSHROOMS IN A LIGHT CREAM DEMI SAUCE.	
<b>POLLO PARMIGIANA</b>	19
BREADED CHICKEN CUTLET TOPPED WITH OUR HERBED TOMATO SAUCE & MOZZARELLA CHEESE.	

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## Vitella

<b>PICCATTA DI VITELLA</b>	22
ZESTY LEMON, CAPERS AND WHITE WINE ADD A SUBTLE ZIP TO THE DELICATE FLAVOR OF VEAL SCALLOPINE. A TASTE SENSATION!	
<b>SCALOPPINI AL MARSALA E CREMINI</b>	22
VEAL SCALOPPINI SAUTEED TO PERFECTION AND COMPLIMENTED WITH FLAVORFUL MARSALA WINE, DEMI GLAZE, & CREMINI MUSHROOMS.	
<b>VITELLA DI ABONDANZA</b>	24
A CHEF'S TASTING OF THREE VEAL DISHES. <b>MARSALA, PICCATTA, AND SARDA.</b>	
<b>COTOLETTA DI VITELLA ALLA PARMIGIANA</b>	21
BREADED VEAL CUTLET TOPPED WITH HERBED TOMATO SAUCE	

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## Pesce

<b>RED SNAPPER BACI</b>	22
FILET OF RED SNAPPER SAUTEED IN WHITE WINE, GRAPE TOMATOES, KALAMATTA OLIVES, & FRESH ROSEMARY.	
<b>FLOUNDER FRANCESE</b>	20
FILET OF FLOUNDER, EGG BATTERED & FINISHED WITH A CAPER, LEMON WINE SAUCE.	
<b>GRILLED SALMON</b>	22
SERVED WITH A SPINACH PESTO RISOTTO.	
<b>MACADAMIA NUT SEABASS</b>	27
FINISHED WITH A BEURRE BLANC.	

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## Pasta

<b>CAPPELLINI ALLA PRIMAVERA</b>	14
THIS SPRING TIME PASTA DISH IS SAUTEED WITH ONIONS, BROCCOLI, ZUCCHINI, MUSHROOMS, AND CHERRY TOMATOES.	
<b>FETTUCCHINE ALFREDO</b>	15
HOMEMADE FETTUCCHINE PASTA IN A SMOOTH, CREAMY PARMESAN CREAM SAUCE.	
<b>WITH CHICKEN 17    WITH SHRIMP 19</b>	
<b>EGGPLANT PARMIGIANA</b>	16
LAYERS OF EGGPLANT, MOZZARELLA, & TOMATO SAUCE. A SIDE OF PENNE PASTA WITH MARINARA.	
<b>PENNE ALLA VODKA</b>	17
ITALIAN SAUSAGE SAUTEED WITH PANCETTA. IN A TOMATO VODKA SAUCE.	
<b>LASAGNA</b>	17
TRUE TO THE BOLOGNESE TRADITION, THIS LASAGNA IS BAKED WITH LAYERS OF PASTA VERDE, FARMIGIAN, BECHEMEL, & MEAT SAUCE.	
<b>SHRIMP FRA DIAVOLO</b>	23
JUMBO SHRIMP OVER LINGUINE IN A SPICY MARINARA SAUCE.	
<b>WITH LOBSTER TAIL - 32</b>	
<b>RAVIOLI DI FUNGHI</b>	16
WILD MUSHROOM STUFFED PASTA SQUARES ACCOMPANIED BY A DELICATE LIGHT PINK SAUCE.	
<b>LINGUINE FRUTTI DI MARE</b>	22
SHRIMP, CLAMS, MUSSELS, SCALLOPS, & SEAFOOD. WITH EITHER A RED OR WHITE SAUCE.	
<b>GNOCCHI</b>	17
SOFT HOMEMADE POTATO DUMPLINGS SERVED WITH OUR HOMEMADE MARINARA SAUCE.	
<b>SPAGHETTI PUTTANESCA</b>	18
AN OLD FAVORITE! SPAGHETTI WITH SAUTEED ONIONS, CAPERS, KALAMATA OLIVES, & TOMATOES.	

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## Speciality Sides

SPINACH SAUTEED 6 • GNOCCHI 7 • SAUTEED MUSHROOMS 7

*Buon Appetito!*

There is an increased risk of food borne illness when consuming raw or undercooked animal products.

*Café Baci*