

TAVERNA DI BACCO

Chef's daily specials and tasting menu available

ANTIPASTI E INSALATE

GARLIC BREAD / BASKET OF HOMEMADE BREAD	8 / 6
BRUSCHETTE mozzarella & tomato, gorgonzola, dried apricot & honey	16
BURRATA grilled eggplant, salty roasted pistacchio, watercress	22
POLPETTINE NAPOLI beef & pork meatballs, spicy tomato sauce	20
STEAK TARTAR - RAW grass fed, hand-chopped beef, quail egg, herbs, crostini	22
MELANZANE ALLA PARMIGIANA traditional eggplant parmigiana	16
CAVOLETTI brussels sprouts, pancetta, pesto, pecorino	18
CALAMARI fresh fried calamari, homemade tartar sauce	18
POLIPO SALAD grilled octopus, potato, capers, lemon, parsley	22
BARBABIETOLE roasted beet w/ goat cheese, fried sage & balsamic	16
CAESAR romaine salad, parmesan, homemade croutons	15
CONTADINA SALAD baby spinach, apple, onion, toasted walnuts, smoked caciocavallo cheese	16
Chef's assortment of meats and cheeses	
PICCOLO / GRANDE	20 / 28

PASTE

gluten free option upon request

PACCHERI braised short rib ragù, aromatic herbs	26
CARBONARA bucatini, pancetta, eggs, cracked black pepper	26
SPAGHETTI beef & pork meatballs, light spicy tomato sauce	26
RIGATONI chicken ragù	25
CACIO E PEPE spaghetti, pecorino, butcher cut black pepper	24
FUSILLI ALLA NORMA eggplant, tomato sauce, salty ricotta	25
GARGANELLI chef's speciality vodka sauce, topped w/ buratta	28
PAPPARDELLE mushroom, smoked bufala ricotta, topped w/ fried onion	26
LINGUINE ALLE VONGOLE manila clams, roasted garlic, white wine	28
FETTUCCINE AL NERO DI SEPIE black fettuccine w/ prawns, calamari, clams, spicy tomato	28

CARNE E PESCE

BACCO BURGER grass fed beef burger, fontina, caramelized onions, fries	26
STINCO D'AGNELLO braised lamb shank, aromatic herbs, red wine, parmesan risotto + CHEF'S SIGNATURE DISH	42
CHICKEN PARMIGIANA classic parmigiana with spaghetti cacio e pepe	36
PESCE DEL GIORNO fish from local, small-scale sustainable wild fisheries in U.S.	m.p.
BISTECCA pan roasted grass fed NY strip steak, aromatic herbs, roasted potatoes	44
POLLO organic chicken, roasted garlic, red wine reduction, brie & raclette, mashed potatoes + "CHOPPED" WINNER - SEASON 23 "SAY CHEESE"	36

VERDURE - EACH -

spinach, broccoli rabe, brussels sprouts, homemade fries	10
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CHEF'S CREATIVITY IN

5 COURSES.....85

4 COURSES.....75

