



ANTIPASTI

Happy hour daily until 6:30. Subtract \$3 on all antipasti.

Roasted Corn Soup | 6.5 ☺
Corn, Dungeness crab meat, basil, roasted peppers

Calamari | 7
Fried calamari and zucchini, house made tomato sauce, lemon aioli

Pan Seared Diver Scallops | 12.5 ☺
Diver scallops, escarole, citrus butter, aged balsamic

Crab Cake | 8
Dungeness crab cake, peach relish, tomato aioli

Lamb Meatballs | 7.5
Spicy pomodoro ragout, arugula & fennel salad, lemon infused olive oil

Mussels | 11
PEI mussels, spicy capicola, grilled rustic bread, herbs

Hazel Dell Mushroom Bruschetta | 7
Mushrooms, garlic, grilled rustic bread, arugula, goat cheese

Classic Bruschetta | 5.5
Tomatoes, arugula, basil, olive oil

Mini Lamb Burger | 9
Toasted egg roll, tomato, pickled red onion, arugula, tomato aioli, hand cut fries

Hand cut fries | 5.75 *
Choice of dipping sauce:
roasted tomato aioli, lemon aioli, marinara sauce

Grilled Octopus Salad | 8 ☺
Tomato, fennel, pickled red onions, arugula, lemon infused Tuscan e.v.o.o.

Margherita Pizza | 8.25 *
Mozzarella, tomatoes, basil

Genova Pizza | 10
Salami, tomatoes, Parmigiano Reggiano, spicy oil, mozzarella

Pere e Rucola Pizza | 9 *
Pears, arugula, brie, Gorgonzola

Prosciutto e Carciofini Pizza | 10.5
Prosciutto di Parma, artichoke hearts, Parmigiano Reggiano, tomatoes, basil

Portabello Pizza | 9
Portabello, cipollini onions, red peppers, pancetta, mozzarella

Tradizionale Flatbread | 10
Prosciutto di Parma, goat cheese, arugula, basil marinated tomatoes

Vegetariana Flatbread | 8.5 *
Artichoke hearts, olives, summer squash, arugula, basil, marinated tomatoes, mozzarella

Brie | 7.5 *
Walnuts, apple chutney, grilled rustic bread

INSALATA

Arugula | 7.5 ☺ *
Pears, walnuts, Gorgonzola, balsamic dressing

Baby Spinach | 7.5 ☺
Goat cheese, Chianti poached cherries, candied walnuts, pancetta vinaigrette

Mista | 5 ☺ *
Field greens, cherry tomatoes, carrots, sundried tomato vinaigrette

Fennel | 7 ☺ *
Arugula, basil, oranges, toasted almonds, goat cheese, Tuscan e.v.o.o., lemon juice

Bacaro Signature Caesar | 7
Preserved lemon, creamy garlic anchovy dressing, chili garlic croutons

Baby Lettuce | 6.5 ☺ *
Beets, matchstick apples, candied walnuts, ricotta salata

Panzanella | 8 *
Tomatoes, mozzarella, basil, aged balsamic, basil infused Tuscan e.v.o.o., toasted garlic croutons

Salad of the day | MP
Chef's choice of the season's freshest vegetables

LA SALUMERIA

Cured Meats ☺

Prosciutto di Parma | 6
Bresaolo | 5.5
Sopressata | 4
Speck | 6

Carpaccio di Manzo | 7.5 ☺
Beef tenderloin, arugula, capers, lemon juice, shaved Parmigiano Reggiano

House Marinated Olives ☺ *

Tuscan olives | 3
Spicy ligurian | 3

Chef Selection of Cheese | MP ☺ *

☺ = gluten-free

Split plates available for an extra \$2

* = vegetarian

20% gratuity added to parties of 6 or more

CARNI

Pan Roasted Filet of Beef Florentine | 23 ☺

Filet mignon, potato gratin, garlic sautéed spinach, mushrooms, tomatoes

Braised Marinated Wild Boar Cinghiale | 22

Chianti braised wild boar shoulder, truffle infused creamy polenta, crispy shallots

Free Range Chicken Rollatina | 19

Chicken breast stuffed with asparagus and fontina cheese, garlic wilted baby spinach, fingerling potatoes

Grilled Colorado Lamb Sirloin | 24

Marinated lamb sirloin, sweet potato gnocchi, arugula, basil mint lamb jus

Grilled Skirt Steak | 18 ☺

Baby chard, kale, arugula, Sweet 100 tomatoes, pickled shallots, grilled asparagus, Tuscan e.v.o.o., balsamic

Roasted Pork Shoulder | 18 ☺

Pancetta, stone ground mustard braised cabbage

Duck Confit | 17 ☺

Shallot braised mustard greens, peach & brandy jus

Chef's Inspiration | MP

Chef's daily creation using only the highest quality local meat

PESCI

Pan Seared Maine Diver Scallops | 24 ☺

Pureed Chiogga beets, preserved lemon vinaigrette, beet salad

Pan Roasted Wild Salmon | 22 ☺

Kale, arugula, grilled asparagus, fennel, tomato, sautéed mushrooms, lemon infused Tuscan e.v.o.o.

Herb Grilled Local Trout | 18 ☺

Basil-roasted tomato risotto, Prosecco thyme butter sauce

Saffron and Manila Clam Poached NE Cod | 21 ☺

Saffron-fennel broth, Manila clams, creamy herb risotto

Coriander Dusted Tuna | 22 ☺

Ragout of fingerling potato, artichoke hearts, spinach, Sweet 100 tomatoes, mushrooms, roasted shallot red pepper vinaigrette

Fisherman's Stew | 20

Maine Diver scallop, shrimp, poached lobster, crab meat, PEI Mussels, Manila clams, garlic, white wine broth, San Marzano tomatoes, arugula, rustic bread

PASTAS

Tagliolini | 20

Sautéed Maine Diver scallop, shrimp, poached lobster, PEI mussels in a light white wine jus, San Marzano tomatoes, basil

Summer Vegetable Lasagnetta | 15 *

Open faced lasagna, asparagus, mushrooms, shallots, spinach, sweet peas, house made ricotta, olive oil poached Sweet 100 tomatoes, basil infused Tuscan e.v.o.o.

Fettuccine Bacaro | 14.5 *

Fresh house made fettuccine, Sweet 100 tomatoes, mozzarella, tomato basil sauce

Baked Ziti | 14

Spicy Italian sausage, caramelized shallots, spinach, three cheeses, tomato basil sauce

Asparagus Ravioli | 16 *

Ricotta and asparagus ravioli, brown butter, sage, butternut squash puree

Shrimp Penne | 15

Tiger shrimp, garlic lemon butter, herbs, Sweet 100 tomatoes

Pheasant Tortelloni | 19

Fresh house made pheasant tortelloni, sage brown butter, braised cipollini pesto

Braised Lamb Pappardelle | 16

Fresh house made pappardelle, San Marzano tomatoes, crispy shallots

Linguini alle Vongole | 17

Steamed Manila clams, San Marzano tomatoes, basil, lemon juice

Duck Confit Gnocchi | 16

House made gnocchi, sage brown butter, sweet peas, shallots, ricotta salata

Risotto of the Day | MP

Chef's daily inspiration using the freshest local, organic ingredients

All pastas made fresh in house

Gluten-free spaghetti and penne available for an extra \$2

We believe in food with integrity.

Whenever possible, we use local, organic ingredients in all of our dishes.

These are some of the farms we have the pleasure of working with:

Haystack Mountains

Mountan Meadow Farms

Isabel Farms

Talbott Orchards

Hazel Dell

Munson Farm

Labelle Farms

Full Circle Farms

Olin Farms

Klein Farm

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