

## Dinner

# BACARO PRIMO

### CICCHETTI

- Patate Fritte** 4  
Pecorino Romano / Freshly Cracked Black Pepper / Aioli
- Bruschetta** 4  
Changes Daily / Please Inquire with Server
- Olive Fritte** 5  
Roasted Garlic / Sausage / Aioli

### ANTIPASTI

- Hearth Baked Focaccia** 8  
Sicilian Olive Oil / Taleggio / Garlic Conserva
- Our House Salad** 13  
The Obligatory, Delicious Italian-American Restaurant-style Salad
- Insalata di Verdura** 15  
Delicata Squash / Apple / Pignoli / Balsamela / Ricotta Salata
- Zuppa** 7 | 13  
Changes Daily / Please Inquire with Server
- Arancini** 16  
Smoked Scamorza / 'Nduja / Parmigiano-Reggiano
- Prosciutto & Burrata** 24  
Seasonal Accompaniments / Aceto Balsamico / EVOO
- Polpetti** 18  
Meatballs / All Day Sauce / Cavolo Nero / Soft Ricotta
- Aglione di Fagioli** 15  
White Bean-Roasted Garlic Puree / Rosemary / Hazelnut / Filone
- Beef Carpaccio\*** 24  
Pecorino Aioli / Parsley Puree / Cured Egg Yolk / Focaccia

### PIZZA

- Marinara** 18  
All Day Sauce / Oregano / Garlic / EVOO
- Cavolo Nero** 19  
Ricotta / Taleggio / Mozzarella / Pistachio
- Salsiccia** 20  
Sausage / Red Onion / Pangrattato / Basil / Pecorino
- Margherita** 18  
Tomato / Mozzarella di Bufalo / Basil
- La Famiglia** 19  
Pepperoni / Mozzarella
- Pinsa** 17  
Roman-style crust / Changes Daily / Please Inquire With Server

### PASTA / RISOTTO

- Paccheri** 20 | 27  
Ragù Bolognese / Soft Ricotta / Basil / Parmigiano-Reggiano
- Bucatini\*** 18 | 25  
Guanciale / Egg Yolk / Pecorino
- Pappardelle** 24 | 32  
Braised Wild Boar Ragù / Parmigiano-Reggiano / Pignoli
- Spaghetti** 24 | 32  
Butter Poached Lobster / Pomodoro / Calabrian Chili / Pangrattato
- Risotto** 18 | 25  
Mushroom Conserva / Arborio / La Tur / EVOO

### PESCE / CARNE

- Scarpariello** 29  
Roasted Chicken / Cherry Peppers / Sausage / Pan Jus
- Scampi alla Primo** 34  
Shrimp / Pomodoro / Cavolo Nero / Garlic / Cream / White Wine
- Maiale** 32  
Braised Berkshire Pork Shank / Polenta / Roasted Fennel / Apple

### CONTORNI

- Patate** 11  
Sweet Potatoes / Burrata / Salsa Verde / Crispy Garlic
- Escarole** 10  
White Beans / Calabrian Chili / Pangrattato
- Funghi** 12  
Roasted Mushrooms / Scamorza / Dried Porcini Vinaigrette

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please consult with your server with any known food allergies.

We are proud to support local farmers.  
Thank you to Thane Palmberg, Crum's Family Heirlooms, and Craig Howard for your delicious produce.