

## Dinner

# BACARO PRIMO

### ANTIPASTI

- Prosciutto di Parma** 21  
Parmigiano-Reggiano Butter / Mostarda Balsamico / Filone
- Burrata** 19  
Served With Seasonal Accompaniments / Please Check With Server
- Carne Cruda\*** 19  
Hand Cut Beef Tartare / Aioli / Fried Capers / Garlic / Filone
- Polpetti** 18  
Meatballs / All Day Sauce / Ricotta / Parmigiano-Reggiano
- Carpaccio\*** 21  
Yellowfin Tuna / Pistachios / Fresh Herbs / Lemon / EVOO / Sea Salt
- Bagna Cauda** 21  
Chilled Shrimp / Farmer Vegetables / Saffron Aioli / Pinsa

<b>Patate Fritte</b>	<b>4</b>	<b>Olive Fritte</b>	<b>5</b>
<b>Bruschetta</b>	<b>4</b>	<b>Focaccia</b>	<b>6</b>

- Zuppa** 7 | 13  
Big Leaf Spinach / Parmigiano-Reggiano Brodo / Pastina
- The House Salad** 8 | 14  
The Obligatory, Delicious Italian-American Restaurant-style Salad
- Our Caesar Salad\*** 9 | 15  
Little Gem Lettuce / Anchovy / Parmigiano-Reggiano / Pangrattato

### PIZZA

- Bianca** 19  
Taleggio / Mozzarella / Pecorino / Roasted Garlic / Miele Piccante
- Margherita** 18  
Pomodoro / Fresh Mozzarella / Basil
- Salsiccia** 20  
Marinara / Italian Sausage / Pepper + Onion / Mozzarella / Basil
- La Famiglia** 19  
Pomodoro / Pepperoni / Mozzarella
- Verde** 19  
Pistachio Pesto / Mozzarella / Lemon / Aleppo

### PASTA / RISOTTO

- Paccheri** 27  
Ragù Bolognese / Ricotta / Parmigiano-Reggiano / Basil
- Spaghetti** 29  
Arrabiata / Lump Crab / Basil / EVOO
- Trofie** 24  
Crilled Spring Onion Pesto / Pecorino / Pignoli
- Mezzemaniche** 24  
Sambuca Cream / Parmigiano-Reggiano / Orange Zest / Fennel
- Risotto** 25  
Fresh Peas / Meyer Lemon / Fresh Sheep's Milk Cheese

### PESCE / CARNE

- Parmigiana di Pollo** 30  
All Day Sauce / Mozzarella / Parmigiano-Reggiano / Spaghetti
- Halibut** 40  
Farmer Vegetables / Fregola / Saffron Broth
- Bisteca\*** 40  
Hanger Steak / Asparagus / Spring Onion Butter
- Braciola di Maiale\*** 38  
Pork Chop / Broccolini / Sesame Seeds / Miele Piccante

\* 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.