

Dinner

BACARO PRIMO

ANTIPASTI

Prosciutto & Burrata	24
Summer Melon / Basil / Miele Piccante / Sea Salt	
Carne Cruda*	19
Hand Cut Beef Tartare / Aioli / Fried Capers / Garlic / Filone	
Polpetti	18
Meatballs / All Day Sauce / Ricotta / Parmigiano-Reggiano	
Arancini	17
Arborio Rice / Pecorino / Cacio e Pepe Aioli	
Carpaccio*	21
Yellowfin Tuna / Pistachio Pesto / Fresh Herbs / Sea Salt	
Papa al Pomodoro	7 13
Brothy Tomato Soup / Torn Focaccia / Ricotta Salata / Basil	
Our Caesar Salad*	15
Little Gem Lettuce / Anchovy / Parmigiano-Reggiano / Pangrattato	
Heirloom Tomato Panzanella	16
Torn Mozzarella / Cucumber / Red Onion / Focaccia	
The House Salad	14
The Obligatory, Delicious Italian-American Restaurant-style Salad	

Bruschetta	4	Olive Fritte	5
Focaccia	6		

PIZZA

Margherita	18
Pomodoro / Fresh Mozzarella / Basil	
La Famiglia	19
Pomodoro / Pepperoni / Mozzarella	
Salsiccia	20
Pomodoro / Italian Sausage / Pecorino / Thin Onion / Pangrattato	
Verde	19
Pistachio Pesto / Mozzarella / Lemon / Aleppo	

Gluten-free Crust Available

PASTA

Paccheri	27
Ragù Bolognese / Ricotta / Parmigiano-Reggiano / Basil	
Spaghetti	29
Arrabiata / Lump Crab / Basil / EVOO	
Orecchiette	28
'Nduja / Cherry Tomatoes / Sweet Corn / Pangrattato / Basil	
Mezzemaniche	24
Sambuca Cream / Parmigiano-Reggiano / Orange Zest / Fennel	

Gluten-free Gnocchi Available

PESCE / CARNE

Parmigiana di Pollo	30
All Day Sauce / Mozzarella / Parmigiano-Reggiano / Spaghetti	
Salmone Grigliato*	33
Atlantic Salmon / Pesto / Artichoke Caponata	
Maiale Arrosto*	34
Duroc Pork / Warm Green Bean Salad / Stone Fruit / Vinaigrette	
Bisteca alla Griglia*	48
Beef Tenderloin / Roasted Tomato / Gorgonzola / Jus	

* 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.