

Lunch

BACARO PRIMO

ANTIPASTI

Prosciutto & Burrata	24
Summer Melon / Basil / Miele Piccante / Sea Salt	
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	
ADD HERBED CHICKEN	10
ADD GRILLED SALMON*	14

PIZZA

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

Gluten-free Crust Available

PASTA / SANDWICHES / ENTREES

Paccheri	22
Ragù Bolognese / Ricotta / Parmigiano-Reggiano / Basil	
Orecchiette	28
'Nduja / Cherry Tomatoes / Sweet Corn / Pangrattato / Basil	
Gluten-free Cnocchi Available	
Chicago Italian Beef	20
Roasted Beef / Spicy Giardiniera / The Juice	
Egg Salad Crostini*	15
Soft Cooked Egg / Aioli / Greens	
Pollo al Milanese	26
Arugula / Lemon / Crushed Pomodoro / Cacio e Pepe Aioli	
Salmone Grigliato*	29
Atlantic Salmon / Pesto / Artichoke Caponata	

Patate Fritte	4	Olive Fritte	5
Bruschetta	4	Focaccia	6

* 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.