

Dinner

BACARO PRIMO

ANTIPASTI

- Burrata** 18
Marinated Olives / Orange Zest / Pine Nuts
- Carne Cruda*** 19
Hand Cut Beef Tartare / Aioli / Fried Capers / Garlic / Filone
- Polpetti** 18
Meatballs / All Day Sauce / Ricotta / Parmigiano-Reggiano
- Arancini** 20
Arborio Rice / Prosciutto / Pecorino / Cacio e Pepe Aioli
- Brussels Sprouts** 12
Walnut Pesto / Apple / Smoked Chili Vinaigrette
- Focaccia** 10
Taleggio / Mozzarella / Roasted Garlic / EVOO

ZUPPA

- Fagioli Bianchi** 7 | 13
Braised White Beans / Pancetta / Rapini / Salsa Verde

INSALATA

- Caesar*** 15
Little Gem Lettuce / Anchovy / Parmigiano-Reggiano / Pangrattato
- Panzanella** 15
Winter Squash / Radicchio / Mozzarella / Miele Piccante / Focaccia
- House** 14
The Obligatory, Delicious Italian-American Restaurant-style Salad

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|--------------------------|----------|---------------------|----------|
| Bruschetta | 4 | Olive Fritte | 5 |
| Salumi e Formaggi | | 10 | |

PIZZA

- Margherita** 18
Pomodoro / Fresh Mozzarella / Basil
- La Famiglia** 19
Pomodoro / Pepperoni / Mozzarella
- Salsiccia** 20
Pomodoro / Italian Sausage / Pecorino / Red Onion / Pangrattato
- Broccoli** 19
Taleggio / Mozzarella / Pecorino / Calabrian Chili
- Gluten-free crust available on all pizzas

PASTA

- Paccheri (+)** 27
Bolognese / Ricotta / Parmigiano-Reggiano / Basil
- Mafaldine (+)** 29
Pork Shoulder Ragù / Cotechino / Pecorino
- Rigatoni (+)** 26
Quanciale / Butternut Squash / Hazelnuts / Parmigiano-Reggiano
- Lasagna** 28
Roasted Mushroom Besciamella / Ricotta / Pangrattato
- +Gluten-free Gnocchi Available

PESCE / CARNE

- Parmigiana di Pollo** 30
All Day Sauce / Mozzarella / Parmigiano-Reggiano / Spaghetti
- Salmone Grigliato*** 33
Atlantic Salmon / Pesto / Potatoes / Artichoke / Pine Nuts
- Porchetta** 36
Rapini / Salsa Verde / EVOO
- Costolette Brasate** 40
Short Ribs / Roasted Carrots / Spiced Walnuts / 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.