Antipasti

Eggplant Rollatina
Eggplant stuffed with ricotta cheese,
spinach, nutmeg and topped with tomato sauce. 12

Burrata Con Prosciutto
Fresh made burrata with thinly sliced
prosciutto di parma. 12

Calamari
Golden fried calamari, served with spicy tomato sauce. 13

Clams Posillipo
Sauteed in garlic, herbs hand crushed tomatoes, & wine.
Served with grilled ciabatta bread. 14

Bruschetta Baci
Toasted ciabatta bread. Topped with chopped fresh tomatoes,
goat cheese, basil & onions. All drizzled with a balsamic glaze. 10

Baci Caprese
Locally grown hierloom tomatoes with fresh mozzarella & fresh basil,
with extra virgin olive oil & drizzled balsamic glaze. 12

Zuppa & Insalata

Pasta E Fagioli
An old-fashioned family recipe made with cannellini beans & pasta. 6

Mediterranean Seafood Salad
Clams, Mussels, Scallops, Octopus & Calamari. 12

Baci Harvest Salad
Field greens tossed with grape tomatoes, gorgonzola cheese, candied
pecans & dried cranberries. in our house balsamic vinaigrette.
Small 6 - Large 9

Insalata "Caesar"
Crispy hearts of romaine, home made focaccia croutons.
in our superb Caesar dressing.
Small 7 - Large 10

Insalata Dei Arugula e Gorgonzola
Baby arugula tossed with candied pecans, balsamic marinated
pears, grape tomatoes & red onions topped with gorgonzola cheese.
in a vinaigrette.
Small 8 - Large 11

Pollo

Pollo Alla Francese
chicken breasts dipped in egg batter
then sauteed with lemon wine & capers. 23

Pollo Cordon Blue
chicken breast stuffed with prosciutto &
mozzarella, topped with bechamel sauce. 25

Pollo Parmigiana
Breaded Chicken cutlet topped
with our herbed tomato sauce & mozzarella cheese. 23

Vitella

Piccatta Di Vitella
Zesty lemon, capers and white wine add a subtle zip to the
delicate flavor of veal scallopini. A taste sensation! 25

Scaloppini Al Marsala E Cremini
Veal Scaloppini sauteed to perfection and complemented
with flavorful marsala wine, demi glaze, & cremini mushrooms. 26

Vitella Di Abondanza
A Chef's tasting of three veal dishes. 27
Marsala, Piccatta, and Sarda.

Cotoletta Di Vitella Alla Parmigiana
Breaded veal cutlet topped with herbed tomato sauce
and mozzarella cheese. 25

Pesce

Red Snapper Baci
Filet of red snapper sauteed in white wine, grape tomatoes,
kalamata olives & fresh rosemary. 27

Flounder Francese
Filet of flounder, egg battered and finished
with a caper, lemon wine sauce. 23

Grilled Salmon
Served with a spinach pesto risotto. 24

Seabass Livornese
Sauteed with garlic, tomato, olives, onions and capers. 34

Pasta

Cappellini Alla Primavera
This spring time pasta dish is sauteed with onions, broccoli, zucchini, mushrooms, and cherry tomatoes. All served in an extra virgin olive oil & garlic sauce. 17

Fettuccine Alfredo
Homemade fettuccine pasta in a smooth, creamy parmesan cream sauce. 17
with Chicken 18   with Shrimp 20

Eggplant Parmigiana
Layers of eggplant, mozzarella, & tomato sauce. A side of penne pasta with marinara. 18

Penne Alla Vodka
Italian sausage sauteed with pancetta. in a tomato vodka sauce. 19

Lasagna
Not your 'typical lasagna' this is more true to the Bolognese tradition, baked with layers of pasta verde, parmigian, bechemel, & meat sauce. 18

Shrimp Fra Diavolo
Jumbo shrimp over linguine in a spicy marinara sauce. 25
With Lobster Tail – 37

Ravioli Di Funghi
Wild mushroom stuffed pasta squares accompanied by a delicate light pink sauce. 18

Linguine Frutti Di Mare
Shrimp, clams, mussels, scallops, & seafood. With either a red or white sauce. 25

Tortellini alla Pappalina
cheese stuffed tortellini in a cream, pancetta, peas and wild mushroom sauce. 19

Pezze Della Nonna
"grandmothers kerchiefs" stuffed pasta filled with ricotta, spinach, mozzarella and nutmeg. topped with a bechamel sauce with a touch of tomato sauce. 19

Speciality Side's

Spinach Sauteed 8 • Gnocchi 8 • Sauteed Mushrooms 8

Buon Appetito!

There is an increased risk of food borne illness when consuming raw or undercooked animal products.