

BACIO

trattoria



ANTIPASTI



BRUSCHETTA ROMAN \$ 20.00

Tomatoes, basil, and olive oil

INSALATA SOFIA \$ 21.00

Spring mix, creamy lemon dressing, crispy guanciale, toasted bread, and asiago

CAPRESE \$ 23.00

Fresh fior di latte, tomatoes, olive oil, and balsamic glaze

INSALATA DI CASA \$ 18.00

Spinach, arugula, cherry tomatoes, sliced mushrooms, and balsamic vinegar

PIZZA

BIANCANEVE \$ 24.00

Olive oil, mozzarella, fior di latte and fresh basil

MARGHERITA \$ 25.00

Tomato sauce, fresh fior di latte, and fresh basil

FUNGHI E SALSICCIA \$ 27.00

Tomato sauce, mozzarella, sausage, and mushrooms

CACIO E PEPE \$ 27.00

Olive oil, mozzarella, pecorino Romano, and black pepper

PATATONA \$ 25.00

Olive oil, mozzarella, potato slices, and rosemary

CALABRESE \$ 28.00

Tomato sauce, hot Italian sausage, roasted peppers, black olives, and mozzarella

FUNGHI E TARTUFO \$ 35.00

Olive oil or tomato base, mozzarella, mushrooms, and black truffle sauce

QUATRO FORMAGGI \$ 28.00

Ricotta, mozzarella, pecorino Romano, and blue cheese

CAPRICCIOSA \$ 30.00

Tomato sauce, mozzarella, mushrooms, artichokes, black olives, egg, and prosciutto

*Ask us about our
daily specials!*

PASTA



AGLIO E OLIO \$ 22.00

Spaghetti with garlic, chili flakes, and olive oil



ARRABBIATA \$ 24.00

Penne with spicy garlic and tomato sauce



CACIO E PEPE \$ 28.00

Spaghetti with pecorino Romano and black pepper sauce

GRICIA \$ 30.00

Spaghetti with pecorino Romano, black pepper sauce, and guanciale



PESTO \$ 29.00

Fettuccine with pesto sauce

PENNE VODKA \$ 30.00

Penne with guanciale, garlic, and rose sauce

RAGU \$ 30.00

Gnocchi with meat sauce

CARBONARA \$ 31.00

Spaghetti, crispy guanciale, pecorino Romano and egg sauce

LASAGNA \$ 33.00

Traditional meat sauce, mozzarella, and parmigiano



FUNGHI E TARTUFO \$ 38.00

Black truffle and mushrooms with butter sauce

PASTA



LINGUINE ALLO SCOGLIO \$ 41.00

Seafood medley, tiger shrimp, and wine butter sauce

VONGOLE \$ 31.00

Spaghetti, clams, white wine butter sauce, garlic, olive oil, and parsley

MAINS

Served with a side dish of pasta or veggies



ZUCCHINE PARMIGIANA \$ 30.00

breaded fried zucchini with tomato and mozzarella cheese

VITELLO AL MARSALA \$ 39.00

Floured veal, mushrooms, butter and marsala

PARMIGIANA DI POLLO \$ 33.00

Breaded chicken with tomato and mozzarella

POLLO AL MARSALA \$ 34.00

Floured chicken, mushrooms, butter and marsala

PARMIGIANA DI VITELLO \$ 39.00

Veal parm

SALTIMBOCCA ALLA ROMANA

\$41.00

Floured veal, sage and prosciutto

ADD ONS

PROSCIUTTO \$ 7.00

Fresh seasoned ham, thinly sliced

GUANCIALE \$ 9.00

Italian salt-cured meat prepared from
pork jowl or cheeks

POLLO \$ 8.00

Chicken

GAMBERI \$ 10.00

Tiger shrimps



PANE E OLIVE \$ 6.00

Bread and olives

DESSERT

TIRAMISU \$ 15.00

Italian dessert combining espresso-dipped
lady fingers and a creamy, lightly sweetened
mascarpone cream

NUTELLA PIZZA \$ 20.00

Blend of creamy chocolate hazelnut
spread on a crisp and chewy pizza crust

GELATO \$ 12.00

Chocolate truffle or vanilla

CANNOLI \$ 12.00

Ricotta and chocolate homemade
filling

AFFOGATO \$18.00

vanilla ice cream, a splash of nutella and
espresso shot

SOFT DRINK

SODA \$ 5.00

JUICE \$ 4.50

Orange , pineapple, or cranberry

SAN PELLEGRINO - POP \$8.00

**SAN PELLEGRINO - SPARKLING
WATER \$10.00**

COFFEE

ESPRESSO \$4.50

CAPPUCCINO/LATTE \$7.50

CANADIAN \$ 5.50

TEA

**Please ask what tea flavors
are available**

\$ 3.50

COCKTAILS

APEROL SPRITZ \$ 15.00

Aperol, prosecco, and soda water

LIMONCELLO SPRITZ \$ 15.00

Limoncello, prosecco, and soda water.

OLD FASHIONED \$ 14.00

Whiskey, angostura bitters, and simple syrup

MANHATTAN \$ 14.00

Rye whiskey, sweet vermouth, and angostura bitters

NEGRONI \$ 15.00

Campari, gin, and sweet vermouth

LA MADRINA \$ 16.00

Vodka and amaretto

CLASSICO MARTINI \$ 15.00

Vodka or gin, dry vermouth, and olives

ESPRESSO MARTINI \$ 18.00

Vodka, Coffee liqueur and espresso

SANGRIA \$ 15.00

White, red, or rose

CEASAR \$ 15.00

Vodka,, gin, or tequila

IL PADRINO \$ 18.00

Scotch and amaretto

LA CONTESSA \$ 15.00

Gin, dry vermouth, and aperol

RED WINE 6OZ/9OZ/BOTTLE

FANTINI \$13.00/\$ 17.00/\$38.00

Sangiovese, Italy

VALPOLICELLA \$ 55.00

\$15.00/\$19.00

Bolla, Italy

DOPPIO PASSO \$51.00

Primitivo, Italy

FOLONARI \$61.00

Ripasso, Italy

CESARI \$135.00

Amarone, Italy

WHITE WINE 6OZ/9OZ/BOTTLE

TERRE DI CHIETI

Pinot Grigio, Italy

\$13.00/\$17.00/\$38.00

TERRE DI CHIETI

\$15.00/\$19.00/\$45.00

Pecorino, Italy

BEER

DRAFT \$10.00
Quayle's Line 12

CANS

MORETTI \$11.50
COORS LIGHT \$10.00

NON-ALCOHOLIC

PERONI \$9.00

BOTTLES

PERONI \$10.00
HEINEKEN \$9.00
CORONA \$9.00
STELLA \$9.00

