



BACIO

trattoria



ANTIPASTI



BRUSCHETTA ROMANA \$ 18.00

Tomatoes, basil, and olive oil

INSALATA SOFIA \$ 19.00

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



CAPRESE \$ 21.00

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



INSALATA DI CASA \$ 16.00

Spinach, arugula, cherry tomatoes, sliced mushrooms, and rose vinagrette



FIOR DI LATTE FRITTO \$ 20.00

Crispy fried mozzarella, focaccia bread, and tomato sauce

SUPPLI \$ 22.00

Beef and mozzarella rice balls with tomato sauce

PIZZA



BIANCANEVE \$ 22.00

Olive oil, mozzarella, fior di latte and fresh basil



MARGHERITA \$ 23.00

Tomato sauce, fresh fior di latte, and fresh basil

FUNGHI E SALSICCIA \$ 25.00

Tomato sauce, mozzarella, sausage, and mushrooms



CACIO E PEPE \$ 25.00

Olive oil, mozzarella, pecorino Romano, and black pepper



PATATONA \$ 23.00

Olive oil, mozzarella, potato slices, and rosemary

CALABRESE \$ 26.00

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



FUNGHI E TARTUFO \$ 33.00

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 \$ 20.00

Spaghetti with garlic, chili flakes, and olive oil



ARRABBIATA \$ 22.00

Penne with spicy garlic and tomato sauce



CACIO E PEPE \$ 24.00

Spaghetti with pecorino Romano and black pepper sauce

GRICIA \$ 26.00

Spaghetti with pecorino Romano, black pepper sauce, and guanciale



PESTO \$ 26.00

Fettuccine with pesto sauce

PENNE VODKA \$ 28.00

Penne with guanciale, garlic, and rose sauce

RAGU \$ 27.00

Gnocchi with meat sauce

CARBONARA \$ 29.00

Spaghetti, crispy guanciale, pecorino Romano and egg sauce

LASAGNA \$ 30.00

Traditional meat sauce, mozzarella, and parmigiano



FUNGHI E TARTUFO \$ 35.00

Black truffle and mushrooms with butter sauce

PASTA



LINGUINE ALLO SCOGLIO \$ 38.00

Seafood medley, tiger shrimp, and wine butter sauce

VONGOLE \$ 28.00

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

MAINS

Served with a side dish of pasta or veggies



ZUCCHINE PARMIGIANA \$ 27.00

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

VITELLO AL MARSALA \$ 33.00

Floured veal, mushrooms, butter and marsala

PARMIGIANA DI POLLO \$ 30.00

Breaded chicken with tomato and mozzarella

POLLO AL MARSALA \$ 30.00

Floured chicken, mushrooms, butter and marsala

PARMIGIANA DI VITELLO \$ 33.00

Veal parm

SALTIMBOCCA ALLA ROMANA

\$34.00

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 \$7.00

**SAN PELLEGRINO - SPARKLING
WATER \$7.50**

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, Kahlua, 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 \$11.00/\$ 14.00/\$33.00

Sangiovese, Italy

VALPOLICELLA \$ 49.00

\$13.00/\$16.00

Bolla, Italy

DOPPIO PASSO \$45.00

Primitivo, Italy

FOLONARI \$55.00

Ripasso, Italy

CESARI \$135.00

Amarone, Italy

WHITE WINE 6OZ/9OZ/BOTTLE

TERRE DI CHIETI

Pinot Grigio, Italy

\$11.00/\$14.00/\$33.00

TERRE DI CHIETI

\$13.00/\$16.00/\$40.00

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

