



# FIRST PLATES

## Brick Oven Bruschetta

toasted tuscan bread rubbed with garlic and topped with fresh mozzarella, roasted tomatoes, roasted peppers and extra virgin olive oil 8.

## Bacari Grill Salad

with mixed field greens, pistachios, dried cranberries, grape tomatoes & aged sherry vinaigrette 7.

## Arugula Salad

with gorgonzola, candied walnuts and raspberry vinaigrette 8.

## Iceberg Wedge

with blue cheese dressing, prosciutto bits, sliced beefsteak tomato & red onion 8.

**Caesar Salad** with creamy garlic dressing, parmesan cheese and croutons 8.

## Seared Tuna Salad Niçoise Style

haricots verts, roasted tomatoes, peppers, red onions, baby greens & white balsamic vinaigrette 14.

## Fried Calamari

accompanied by pomodoro and cucumber-wasabi sauces 11.

## Vegetable Dumplings

Steamed (or) Pan-Fried with sweet chile sauce 8.

## Shrimp Cocktail

four jumbo shrimp with traditional cocktail sauce 14.

## Fusion Spring Rolls

chicken, peppers, onions, tomatoes, spinach, cheddar & mozzarella cheeses with roasted tomato coulis 10.

## "Drunken" Clams & Mussels

bass ale, andouille sausage, shallots and dijon mustard 13.

## Crab Cake

with cucumber-wasabi sauce baby greens with hearts of palm, mandarin oranges, and vanilla bean-passion vinaigrette 14.

## Greek "Chopped" Salad

tomatoes, cucumbers, red onions, olives, arugula and feta cheese 9.

## ANTIPASTO BAR

In the true sense

of *bacari* (venetian antipasto & wine bars)

accompanied by warm pita bread, extra virgin olive oil and balsamic vinegar

Quattro (4) \$16. Sei (6) \$22

*prosciutto di parma*

*hot capocollo*

*sopressata*

*artichokes heart salad*

*grilled vegetables*

*brick oven roasted mushrooms*

*balsamic marinated cipollini onions*

*ricotta salata*

*asiago cheese*

*mozzarella ciliegini*

*feta cheese*

*roasted peppers*

*marinated olives*

*tzatziki*

## BRICK OVEN PIZZA

### Classic

tomato sauce, mozzarella cheese & basil 11.

### Margarita

tomato sauce, roasted tomatoes, fresh mozzarella & basil 12.

### Sausage

grilled sweet sausage, tomato sauce, mozzarella cheese 13.

### Bacari

caramelized onions, crumbled spicy sausage, tomato sauce & mozzarella cheese 14.

### Pepperoni

tomato sauce, mozzarella cheese & basil 14.

## SIDES

### Country Mashed Potatoes

drizzled with white truffle oil 5.

### Muenster "Mac 'n Cheese"

with crispy bacon 7.

### Sautéed Spinach or Broccoli Rabe

with garlic and olive oil 5.

### Beer Battered Onion Rings

5.

## PASTAS

### *Seafood Fra Diavolo*

caribbean baby shrimp, calamari & bay scallops  
with spicy tomato sauce and capellini pasta 24.

### *Ragu Bolognese*

meat sauce prepared with ground beef, pork & prosciutto tossed with  
campanelle pasta 20.

### *Fusilli*

grilled chicken, fresh mozzarella, roasted tomatoes,  
spinach, garlic & extra virgin olive oil 20.

### *Cavatelli*

with grilled sweet sausage, white beans,  
broccoli rabe, tomato, garlic & extra virgin olive oil 20.

### *Penne*

with seasoned chicken in a vodka tomato cream sauce 18.

### *Farfalle*

with spicy sausage, roasted peppers,  
in a tomato cream sauce 20.

### *Linguini*

with littleneck clams & white clam sauce 22.

### *Cioppino [chuh-PEE-noh] over Spaghettini*

lobster tail, baby shrimp, mussels, littleneck clams  
and crabmeat in a light tomato sauce 26.

## ENTRÉES

### *Pecan Crusted Chicken Breast*

with whole grain mustard sauce  
sautéed spinach & orzo-rice blend 21.

### *Roasted "Lacquered" Duck*

with carrot-ginger syrup,  
baby bok choy & a "jade" rice blend 26.

### *Barbecued Duet of Pork*

pork sirloin & drumette with bacari barbecue sauce,  
spinach and muenster "mac 'n cheese" with bacon 25.

### *Rack of Spring Lamb*

fig infused balsamic reduction, goat cheese polenta  
and broccoli rabe with crispy pancetta & white beans 32.

### *Hanger Steak*

with roasted fingerling potatoes, vegetables,  
onion rings & red wine sauce 25.

### *Grilled Filet Mignon*

truffle scented country mashed potatoes, sautéed spinach, haricots  
verts & gorgonzola port wine butter 32.

### *Swordfish*

asian sea salt seasoning, rice noodles, vegetables  
and sake-honey-soy broth 27.

### *Pan-Roasted Salmon Filet*

ajvar, broccoli rabe, roasted tomatoes,  
fingerling potatoes and yellow pepper sauce 24.

### *Grilled Shrimp*

with scampi butter, roasted pepper coulis,  
risotto cake and sautéed spinach 26.

### *Peppercorn Seared Ahi Tuna*

over soba noodles & julienne vegetables  
with soy garlic sauce 28.

### *Sea Scallops with Spinach Risotto*

lemon beurre blanc sauce and paprika oil 28.

### *Tofu*

over soba noodles & julienne vegetables  
with orange-ginger sauce 20.

**EXECUTIVE CHEF: Peter Angelakos**

**CHEF DE CUISINE: Julio Nuñez**

*Parties of 8 or more will incur a service charge of 18%.*

*Private parties & catering available for 25 to 100 guests.*

*We do not recommend substitutions.*

*We kindly thank you for setting your cell phone to vibrate.*