

## STARTERS

- LOBSTER, CORN, & RED PEPPER FRITTERS – with chipotle aioli....9.95  
BACI CRAB CAKES – pan seared, with a roasted pepper cream sauce....9.95  
FRIED CALAMARI – tossed with hot cherry peppers, served with marinara or lemon caper aioli aioli....9.75  
HOUSEMADE BUTTERNUT SQUASH RAVIOLI – tasso ham and sherry cream sauce....10.00  
SIRLOIN & PEPPER JACK CHEESE SPRING ROLLS – with cabernet reduction....9.50  
PEPPERCORN AHI TUNA – garlic crostinis, cherry pepper, calamata olive and caper tapenade, basil infused olive oil....11.00  
FRIED PROVOLONE ENCROUTE – with rosé sauce, balsamic onions and roasted peppers, garnished with pesto....6.95  
EGGPLANT ROLLATINI – prosciutto, spinach, ricotta, light marinara sauce....8.00  
SEAFOOD CANNELONI – crabmeat, scallops, shrimp, ricotta, creamy shrimp sauce...11.00  
CHILLED SHRIMP COCKTAIL – spicy cocktail sauce....12.50  
SIRLOIN BRUSCHETTA – grilled pesto rubbed focaccia bread, gorgonzola cheese, sliced sirloin, tomato and calamata olive salad....9.25  
BROCCOLI RABE & CHICKEN SAUSAGE – sautéed in virgin olive oil, Marsala wine, and garlic with white beans and tomatoes....11.00  
STEAMED LITTLENECKS- tasso ham, scallions and tomatoes, in a winter ale....8.75  
MUSSELS FLORENTINE –melted leeks, baby spinach and slow roasted tomatoes in a garlic cream sauce....9.75  
TENDERLOIN CARPACCIO – shaved fennel, extra virgin olive oil, red onion, Reggiano parmesan....12.00

## SALADS

- TUSCAN HOUSE – field greens, calamata olives, tomatoes, polenta crouton....5.00  
BABY SPINACH & WILD MUSHROOM – tomatoes, calamata olives, white beans, feta cheese, warm pancetta dressing, polenta crouton....9.50  
GRILLED SEAFOOD – grilled salmon, shrimp and scallop, field greens, shaved fennel with sliced almonds, roasted peppers, toasted sesame vinaigrette....16.00  
BACI WALDORF – candied walnuts, crumbled gorgonzola, red onion, dried cranberries, baby spinach, sherry wine vinaigrette....9.50  
CAESAR SALAD – romaine, calamata olives, tomatoes, croutons....7.50  
ANTIPASTO – mortadella, genoa capicola, fresh mozzarella, provolone calamata olives, roasted peppers, artichoke hearts, drizzled with olive oil and garnished with roasted garlic....14.00  
WARM WALNUT ENCRUSTED GOAT CHEESE - field greens, shaved fennel, sliced red onion, sherry wine vinaigrette, sweet potato chips....11.50

**Please inform your server of any food allergies. Some menu items may contain ingredients not listed.**

## SOUPS

- SOUP DU JOUR – 5.00  
BAKED SEVEN ONION SOUP – 5.95

## PANINI

- Served on rustic Italian bread with choice of French fries or sweet potato fries  
FRENCH DIP – shaved roast beef, provolone cheese, mushrooms, onions, au jus dipping sauce....9.00  
CHICKEN PESTO – roasted peppers, baby spinach, provolone cheese....7.50  
CHARBROILED SIRLOIN BURGER – provolone cheese, caramelized onion, roma tomatoes....8.00  
TURKEY BURGER – lettuce, tomato, red onion, provolone cheese, pesto mayo....7.50  
TURKEY GORGONZOLA – roasted turkey, gorgonzola, roasted peppers, roma tomatoes....7.50  
PORTABELLA MUSHROOM – spinach, balsamic onions, fresh mozzarella, roasted pepper spread....7.50  
GARLIC & HERB ROASTED PULLED PORK – sautéed onions and cheddar cheese....7.50

## SUPPERS

- BACI MAC & JACK – seven cheeses baked and topped with a cheddar bread crumb crust....9.50  
MAC & RACK – our classic mac & jack served with a ½ rack of BBQ baby back ribs and a tomato olive salad....14.00  
OPEN FACED BLACK ANGUS SIRLOIN – roasted root vegetables and mashed potatoes ....14.00  
OPEN FACED TURKEY – on rustic Italian bread, topped with gravy, served with cranberry sauce, mashed potatoes and butternut squash....11.00  
FISH & CHIPS – with a lemon caper aioli and a tomato olive salad....11.00  
BAKED ZITI & HOUSEMADE MEATBALLS – topped with mozzarella....12.50

## STONE PIES

- FOUR CHEESE – marinated tomatoes, basil, asiago, mozzarella, provolone, parmesan....11.00  
WITH PEPPERONI OR SAUSAGE....13.00  
NEOPOLITAN – plum tomatoes, basil, asiago, fresh mozzarella, garlic spread....11.00  
EGGPLANT PARMESAN – fried eggplant, tomatoes, spinach, ricotta, mozzarella....13.00  
CLAM PIZZA – garlic spread, pancetta, onions, roasted peppers, asiago cheese....14.00  
WILD VEGETARIAN – portabella and wild Mushrooms, red peppers, spinach, gorgonzola cheese, and mozzarella cheese....13.00  
BBQ CHICKEN – corn, roasted peppers, scallions, cheddar and mozzarella cheeses....12.50  
BUFFALO CHICKEN – breaded fried chicken, gorgonzola cheese, and buffalo sauce garnished with fried onions....12.50

**Executive Chef: Marc Mangiafico  
Sous Chef: Adam Dickison**