

ANTIPASTI

LOBSTER, CORN, & RED PEPPER FRITTERS – with chipotle aioli...9.95

BACI CRAB CAKES – pan seared, served with a roasted pepper cream sauce...9.95

FRIED CALAMARI – tossed with hot cherry peppers, served with marinara or lemon caper 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

INSALATA

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 over field greens and

shaved fennel tossed 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 – romaine, calamata olives, tomatoes, croutons...7.50

ANTIPASTO – mortadella, genoa, capicola, fresh mozzarella, provolone, calamata olives, roasted peppers and artichoke hearts, drizzled with virgin 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

ADDITIONAL TOPPINGS

GRILLED CHICKEN – 3.50 CHICKEN SAUSAGE – 3.50
PORTABELLA MUSHROOM – 3.50 GRILLED SALMON – 5.00
GRILLED SHRIMP – 2.50 EACH GRILLED SCALLOP - 4.00 EACH
GRILLED TUNA STEAK – 6.00 GRILLED GUINNESS MARINATED SKIRT STEAK – 5.50

HOUSEMADE DRESSINGS

Baci Vinaigrette, Roasted Garlic Ranch, Creamy Gorgonzola, Sherry Vinaigrette

ZUPPAS

SOUP DU JOUR – 5.00
BAKED SEVEN ONION SOUP – 5.95

PASTA

FETTUCCINE CARBONARA – bacon, peas, prosciutto, and shallots in an alfredo cream sauce...16.00

PUTTANESCA – escarole, capers, olives, tomatoes, anchovies, tossed with capellini in a spicy tomato sauce...15.00

PRIMAVERA – melted leeks, broccoli, spinach, butternut squash, roasted peppers, in a Garlic and olive oil sauce over fettuccine14.00

EGGPLANT ROLLATINI – prosciutto, spinach, ricotta, in a light marinara over capellini...16.00

ITALIAN SAUSAGE & BROCCOLI RABE – crumbled sausage, broccoli rabe, roasted fennel, crushed red pepper flake, in a garlic and olive oil sauce over house made gnocchi.....18.00

BAKED CHEESE RAVIOLI BOLOGNESE – with meat sauce, asiago and ricotta cheeses...15.00

HOUSE MADE SPINACH & MUSHROOM RAVIOLI – wild mushrooms, roasted

peppers, baby spinach in a pesto cream sauce...15.00

BROCCOLI RABE & CHICKEN SAUSAGE – sautéed in virgin olive oil and marsala wine with garlic, white beans and tomatoes, tossed with penne...19.00

BUTCHER BLOCK

GUINNESS SKIRT STEAK – sliced and served with mashed potatoes, steamed broccoli, portabella mushrooms and house demi glace...18.95

BLACK ANGUS SIRLOIN STEAK – mashed potatoes and a portabella, shallot and spinach gratin, topped with fried onions and garnished with a balsamic demi glace...25.00

BACI FILET AuPOIVRE – pan seared and served with portabella and shiitake mushrooms, laced with a brandy cream sauce, served with au gratin potatoes and sautéed green beans.....29.50

GRILLED FILET MIGNON – bacon and onion hash, sautéed broccoli rabe, house made demi glaze...29.50

OVEN ROASTED PORK TENDERLOIN – au gratin potatoes with roasted root vegetables, finished with house made demi glace.....18.00

GRILLED PORK TENDERLOIN – mashed potatoes and sautéed green beans, laced with a chipotle and honey barbeque sauce.....18.00

SURF & TURF – 6 oz. black angus N.Y. strip steak with grilled jumbo shrimp, butternut squash and taso ham risotto, sautéed green beans.....27.00

BBQ BABY BACK RIBS – chipotle and honey barbeque sauce, mashed potatoes and broccoli florets...20.00

GRILLED RIBEYE “ONE POUNDER” – au gratin potatoes and candied shoestring carrots, topped with gorgonzola compound butter.....30.00

VEAL

VEAL SALTIMBOCCA – prosciutto, sage, and fresh mozzarella cheese over house made spinach and portabella mushroom ravioli in a marsala demi glace...22.00

VEAL PARMESAN – panko breaded, topped with mozzarella, asiago and romano cheeses served over linguini pomodoro21.00

VEAL LEMONE – lightly breaded, sautéed with lemon, butter, and white wine, served with tomato basil risotto and broccoli florets...22.00

VEAL FLORENTINE – egg battered and sautéed with marsala wine and seasoned spinach with a parmesan cream sauce over capellini...22.00

Thoroughly cooking meats, poultry, seafood and eggs reduces the risk of food

bourne illness.

SEAFOOD

SESAME ENCRUSTED AHI TUNA – wasabi mashed potatoes, shiitake mushroom and vegetable slaw....21.00

PEPPERCORN SEARED TUNA – with tasso ham and shiitake mushroom risotto, served with hoisin glazed broccoli florets.....21.00

PAN SEARED SALMON – house made butternut squash and sage ravioli, with slow roasted tomatoes and spinach laced with a sherry cream sauce21.00

GRILLED SALMON – goat cheese and spinach risotto, candied shoestring carrots....21.00

POTATO AND CHIVE ENCRUSTED TILAPIA – slow roasted tomatoes, melted leeks and roasted shallots tossed with house made gnocchi in a red pepper cream sauce....20.00

SHRIMP SCAMPI PESTO – gulf shrimp, sundried tomatoes and calamata olives in a light pesto cream sauce over fettuccine.....21.00

SHRIMP & CHICKEN PICCATA – artichoke hearts, capers, proscuitto, sundried tomatoes and calamata olives, with a lemon white wine velouté, tossed with fettuccine...20.00

LINGUINI & CLAMS – littleneck clams, tomatoes, garlic, olive oil, white wine, fresh basil....18.00

PAN SEARED SCALLOPS – shiitake mushrooms, spinach, hot peppers, leeks, radicchio and roasted peppers, ginger and soy sauce, tossed with capellini....23.00

SCALLOP RISOTTO – toasted almond and melted leek risotto, topped with candied shoestring carrots....23.00

SEAFOOD CANNELLONI – stuffed with crabmeat, scallops, shrimp and ricotta, topped With a creamy shrimp sauce....19.50

SEAFOOD RAVIOLI – house made spinach and mushroom ravioli topped with shrimp, scallops, littleneck clams, and mussels, in a sherry cream sauce....26.00

POULTRY

NANNI'S CHICKEN – pan roasted boneless half chicken with garlic and herbs, mashed potatoes and roasted root vegetables, finished with a honey balsamic demi glace....19.00

TUSCAN CHICKEN CUTLET – breaded and layered with eggplant, spinach, roasted shallots and gorgonzola, served over linguini, tossed with a mushroom

brandy cream sauce....18.00

CHICKEN PARMESAN – cheddar encrusted, with pesto sauce and fresh mozzarella over penne tossed in a pomodoro sauce....17.00

BACI CHICKEN – Italian sausage, broccoli florets, tomato alfredo cream sauce, tossed with penne....18.00

CHICKEN GORGONZOLA – spinach, sundried tomatoes and roasted peppers tossed with fettuccine in a gorgonzola cream sauce....18.00

Please inform your server of any food allergies. Menu items may contain some ingredients not listed.

Executive Chef: Marc Mangiafico
Sous Chef: Adam Dickison

18% Gratuity will be added to parties of 8 or more