

STARTERS

- BUTTERNUT SQUASH RAVIOLI – sage mornay sauce 12
ROASTED BRUSSEL SPROUTS & BACON – asiago cheese, balsamic drizzle 10
LOBSTER, CORN & RED PEPPER FRITTERS – chipotle aioli 11
MEATBALL & SAUSAGE FLATBREAD – roasted peppers and onions, mozzarella 11
STUFFED PORTABELLA MUSHROOMS – spinach, roasted peppers, gorgonzola 11
AHI TUNA CAPRICO – kalamata olives, capers, hot cherry peppers, garlic crostinis 10
SIRLOIN BRUSCHETTA – grilled pesto rubbed focaccia bread, gorgonzola cheese, sliced sirloin, tomato and kalamata olive tapenade, balsamic drizzle 12
FRIED CALAMARI – hot cherry peppers, marinara or lemon caper aioli 12
EGGPLANT ROLLATINI – prosciutto, spinach, ricotta, light marinara sauce 8
BROCCOLI RABE & CHICKEN SAUSAGE - olive oil, marsala wine, garlic, cannellini beans, tomato 13
MUSSELS FLORENTINE–melted leeks, baby spinach, plum tomato, garlic cream sauce 10
SWEET & TANGY BBQ BABY BACK RIBS – house made coleslaw 11
BACI MEATBALLS – ground pork & black angus sirloin, roasted peppers, onions, marinara, romano cheese 10
TENDERLOIN CARPACCIO – field greens, red onion, asiago & romano cheeses, sherry wine vinaigrette 12
BLACKENED SHRIMP – slow roasted tomatoes, cappellini, cajun cream sauce 13.5

FIELD OF GREENS

- GRILLED SIRLOIN SALAD – romaine, gorgonzola, tomato, corn, semolina dusted onion rings, roasted garlic ranch dressing 14
TUSCAN HOUSE – field greens, kalamata olives, tomato, polenta croutons, choice of dressing
Individual size 5 Entrée size 8
CAESAR – romaine, kalamata olives, tomato, croutons - Individual size 5.5 Entrée size 9
WALNUT CRUSTED GOAT CHEESE & BEET SALAD – field greens, red onion, fennel, sweet potato chips, poppy seed vinaigrette 13
BABY SPINACH & WILD MUSHROOM – tomato, kalamata olives, cannellini beans, feta cheese, warm pancetta dressing, polenta croutons 9.5
BACI WALDORF – apples, candied walnuts, crumbled gorgonzola, dried cranberries, baby spinach, sherry wine vinaigrette 11
WEDGE – iceberg lettuce, bacon, gorgonzola, tomato and kalamata olive tapenade, roasted garlic ranch dressing, balsamic drizzle 8

ADDITIONAL TOPPINGS

- GRILLED CHICKEN – 3.5 CHICKEN SAUSAGE – 3.5
GRILLED TUNA – 5.5 PORTABELLA MUSHROOM – 3.5 GRILLED SALMON – 6.5
GRILLED SHRIMP – 2.5 EACH GRILLED MARINATED FLANK STEAK – 7.5

HOUSEMADE DRESSINGS

- Baci Vinaigrette, Roasted Garlic Ranch, Creamy Gorgonzola,
Sherry Wine Vinaigrette, Lemon Poppy Vinaigrette

ZUPPAS

- SOUP DU JOUR – 5 BAKED SEVEN ONION SOUP – 6.75

ENTREES

- TRADITIONAL CHICKEN PARMESAN – mozzarella, asiago, marinara, penne 17
- CHICKEN AL FORNO – mushrooms, spinach, red peppers, caramelized onion, mozzarella, baked over gnocchi, vodka cream sauce 18
- NANI'S CHICKEN – boneless half chicken, honey balsamic glaze, whipped potato, broccoli rabe 19
- HERB ROASTED HALF CHICKEN – mashed sweet potato, sautéed green beans, herb veloute 19
- BREADED CHICKEN CUTLETS – butternut squash and potato hash, roasted brussel sprouts, beets, sage mornay sauce 19
- BACI CHICKEN – sweet Italian sausage, broccoli, tomato alfredo cream sauce, penne 18
- FILET MIGNON – bacon and potato hash, broccoli rabe tossed with gorgonzola, house demi glace 32
- NEW YORK SIRLOIN STEAK – spinach and mushroom gratin, whipped potato, house demi glace, semolina fried onions 27
- GUINNESS MARINATED FLANK STEAK – sautéed broccoli, garlic whipped potato, house demi glace 20
- BISTRO FILET – 6oz. teres major tenderloin, sautéed green beans, whipped potato, house demi glace, semolina fried onions 21
- APPLE & BOURBON PORK TENDERLOIN – whipped potato, roasted brussel sprouts 18
- EGGPLANT ROLLATINI – prosciutto, spinach, ricotta, marinara sauce, cappellini 16
- RAVIOLI BOLOGNESE – cheese filled raviolis, house made bolognese sauce, asiago and ricotta cheese 15
- GRILLED CHICKEN SAUSAGE & BROCCOLI RABE – olive oil, marsala wine, garlic, cannellini beans, oven roasted tomato, penne 18
- VEAL PARMESAN – marinara, mozzarella, penne 24
- VEAL SALTIMBOCA – prosciutto, mushrooms, fresh mozzarella, whipped potato, marsala wine sauce 26
- SHRIMP PESTO – kalamata olives, slow roasted tomatoes, pesto cream sauce, cappellini 25
- PAN SEARED SCALLOPS - bacon and potato hash, wilted spinach, sage mornay sauce 29
- CIDER GLAZED SALMON – butternut risotto, sautéed green beans 23
- PAN SEARED AHI TUNA – julienne red pepper, zucchini, carrots, sesame, ginger soy sauce, cappellini 23

Please inform your server of any food allergies. Menu items may contain some ingredients not listed. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

SMALL PLATES

SWEET & TANGY BBQ BABY BACK RIBS – house made cole slaw, French fries 14
MAC & RACK – classic mac and cheese, sweet & tangy bbq baby back ribs 15
CIDER GLAZED SALMON – butternut squash risotto, sautéed green beans 14
SIRLOIN TIPS – whipped potato, mushrooms, brandy cream sauce, semolina dusted fried onions 15
BREADED CHICKEN CUTLET – butternut & potato hash, roasted brussel sprouts, beets,
sage mornay sauce 13
SHRIMP PESTO – kalamata olives, slow roasted tomatoes, pesto cream sauce, cappellini 15
MUSHROOM RISOTTO – diced chicken breast and oven roasted tomatoes 13
BACI MEATBALLS & PENNE– ground pork & black angus sirloin, roasted peppers, onions, marinara
romano cheese 13

SANDWICHES

Served with French fries and a pickle

To Substitute Sweet Potato Fries – 1.00

FRENCH DIP – shaved roast beef, provolone, mushrooms, onions, au jus, rustic Italian bread 10
ROAST BEEF MELT – tomato, red onion, cheddar cheese, red pepper mayo, wheatberry bread 11
MEATBALL – roasted peppers, provolone, marinara, rustic Italian bread 8
CHICKEN PARMESAN – mozzarella, roasted red peppers, marinara, kaiser roll 8
TURKEY BURGER – ground turkey, lettuce, tomato, red onion, provolone, pesto mayo, kaiser roll 8
CHICKEN PESTO – roasted peppers, baby spinach, provolone, rustic Italian bread 8
CLASSIC CHEESEBURGER – American cheese, lettuce, tomato, kaiser roll 10
BACON BBQ BURGER – sweet & tangy bbq sauce, cheddar cheese, semolina fried onions, kaiser roll 11
ROAST TURKEY MELT – granny smith apples, cranberry, maple, and walnut spread, wheatberry bread 9
EGGPLANT PARMESAN – roasted peppers, spinach, mozzarella, marinara, rustic Italian bread 7.5
CHICKEN WALDORF SALAD – apples, walnuts, dried cranberries, tarragon mayo, wheatberry bread 9.5

WRAPS

Choose from whole wheat, garlic herb or spinach wrap

Served with French fries and a pickle.

To Substitute Sweet Potato fries – 1.00

ROASTED TURKEY BLT – bacon, Swiss cheese, romaine, plum tomato, mayo 8
CAJUN SALMON – red pepper mayo, provolone, lettuce, tomato 9
GUINNESS MARINATED FLANK STEAK – caramelized onions, sautéed mushrooms, Swiss cheese,
sour cream chive spread 10
BACI VEGGIE – eggplant, portabella, spinach, gorgonzola, red pepper mayo 8
GRILLED CHICKEN CAESAR – romaine, marinated tomato, kalamata olives, parmesan 8
CHICKEN FAJITA – blackened chicken, caramelized onions, roasted peppers, cheddar cheese, lettuce,
chipotle mayo 8

THIN CRUST PIZZA

FOUR CHEESE – marinated tomato, basil, asiago, mozzarella, provolone, parmesan 12
WITH PEPPERONI OR SAUSAGE 14
EGGPLANT PARMESAN – fried eggplant, tomato, spinach, ricotta, mozzarella 14
WILD VEGETARIAN – portabella, roasted red peppers, spinach, gorgonzola, mozzarella 16
BUFFALO CHICKEN –breaded chicken, gorgonzola, buffalo sauce, semolina dusted fried onions 15

Executive Chef: Marc Mangiafico

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