

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 crostini 10
SIRLOIN BRUSCHETTA – grilled pesto rubbed focaccia bread, gorgonzola cheese, sliced sirloin, tomato and kalamata olive tapenade, balsamic drizzle 11.5
FRIED CALAMARI – hot cherry peppers, marinara or lemon caper aioli 11
EGGPLANT ROLLATINI – prosciutto, spinach, ricotta, light marinara sauce 8
BROCCOLI RABE & CHICKEN SAUSAGE. - olive oil, marsala wine, garlic, cannellini beans, tomato 12.5
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, garnished with romano cheese 10
TENDERLOIN CARPACCIO – field greens, red onion, asiago & romano cheeses, sherry wine vinaigrette 12
BLACKENED SHRIMP –slow roasted tomato, capellini, sauce, 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 crouton, choice of dressing
Individual 5 Entrée 8
CAESAR – romaine, kalamata olives, tomato, croutons - Individual 5.5 Entrée 9
WALNUT CRUSTED GOAT CHEESE & BEET SALAD – field greens, red onion, fennel, sweet potato chips, lemon 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, ranch dressing, balsamic drizzle 8
CHOPPED – romaine, grilled chicken, bacon, tomato, gorgonzola, hard boiled egg, sherry wine vinaigrette 13

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

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

SIGNATURE ENTRÉES

CIDER GLAZED SALMON – butternut risotto, sautéed green beans 14
TRADITIONAL CHICKEN PARMESAN – mozzarella, asiago, marinara, penne 12
BACI CHICKEN – sweet Italian sausage, broccoli, tomato alfredo cream sauce, penne 13
RAVIOLI BOLOGNESE – cheese filled raviolis, house made bolognese sauce, asiago, ricotta 12

THIN CRUST STONE PIES

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 fried onions 15

Executive Chef: Marc Mangiafico