

## STARTERS

- CRAB & LOBSTER CAKES – smoked paprika aioli 14  
\*SIRLOIN BRUSCHETTA – grilled pesto rubbed focaccia bread, gorgonzola, kalamata olive and plum tomato tapenade, balsamic drizzle 13 No Meat 6  
ANCHO, HONEY & BOURBON BABY BACK RIBS 12  
MEATBALL & SAUSAGE FLATBREAD – roasted peppers and onions, mozzarella 12  
BACI CHEESEY GARLIC FLATBREAD – asiago, mozzarella, parmesan 10  
STUFFED PORTABELLA MUSHROOMS – spinach, roasted peppers, gorgonzola 11  
BROCCOLI RABE & CHICKEN SAUSAGE - olive oil, marsala wine, garlic, cannellini beans, tomato 13  
PEI MUSSELLS –tomatoes, fresh herbs, white wine 10  
TACOS DUO- filled with pickled radish, shredded carrot and purple cabbage  
ORANGE AND PAPRIKA DUCK – sweet and spicy mango salsa 13  
SESAME CRUSTED AHI TUNA – fresh lime, wasabi & yuzu drizzle 13  
FRIED CALAMARI – hot cherry peppers, marinara and/or lemon caper aioli 12  
EGGPLANT TOWER – roasted peppers, spinach, asiago and mozzarella cheese, plum tomato sauce 9  
GARLIC SHRIMP – prosciutto, artichoke hearts, plum tomato, capers, fresh basil, romano cheese, sherry butter sauce, garlic crostini 13.5  
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

## FIELD OF GREENS

- TUSCAN HOUSE – field greens, grape tomato, kalamata olives, polenta croutons, choice of dressing - Individual size 5 Entrée size 8  
CLASSIC CAESAR – romaine, parmesan, garlic croutons - Individual size 5.5 Entrée size 9  
WALNUT CRUSTED GOAT CHEESE & BERRIES – baby spinach, strawberries, pickled blueberries, carrot puree, lemon poppyseed dressing 13  
WALDORF – field greens, apple, candied walnuts, dried cranberries, gorgonzola, sherry wine vinaigrette 11 add chicken 14.5  
BABY SPINACH & WILD MUSHROOM – tomato, kalamata olives, cannellini beans, feta cheese, warm pancetta dressing, polenta crouton 10  
WEDGE – iceberg lettuce, bacon, gorgonzola, tomato and kalamata olive tapenade, roasted garlic ranch dressing, balsamic drizzle 8  
\*SEARED SIRLOIN – romaine leaves, gorgonzola, cherry tomato, corn, semolina dusted onion rings, parmesan peppercorn dressing 15  
\*SESAME CRUSTED AHI TUNA – baby spinach, pickled red onion and radishes, cucumber, wasabi & yuzu vinaigrette 14  
MEDITERRANEAN – arugula, feta, kalamata olives, chick peas, grape tomato, artichoke hearts, red onion, baci vinaigrette 12

**ADD TO ANY SALAD** GRILLED CHICKEN 3.5 \*GRILLED MARINATED FLANK STEAK 8  
GRILLED SHRIMP 2.5 EACH \*GRILLED TUNA 6.5 GRILLED SALMON 7

## HOUSEMADE DRESSINGS

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

**SOUP DU JOUR – 5      BAKED FRENCH ONION SOUP – 6.75**

## ENTREES

- EGGPLANT TOWER - roasted peppers, spinach, asiago and mozzarella cheese, marinara, penne 15
- 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, tomato, penne 19
- TRADITIONAL CHICKEN PARMESAN – mozzarella, asiago, marinara, linguine 18
- CHICKEN AL FORNO – mushrooms, spinach, red peppers, caramelized onion, mozzarella, baked over gnocchi, vodka cream sauce 19
- NANI'S CHICKEN – boneless half chicken, honey balsamic glaze, whipped potato, broccoli rabe 19
- CHICKEN MILANESE – breaded cutlets, arugula salad, grape tomato, Kalamati olive, evoo & lemon 19
- BACI CHICKEN – sweet Italian sausage, broccoli, tomato alfredo cream sauce, penne 18
- \*GRILLED PORK TENDERLOIN – green apple, red onion, nut chutney, roasted potato, sugar snap peas 21
- VEAL PARMESAN – marinara, mozzarella, linguine 24
- VEAL SALTIMBOCA – prosciutto, mushrooms, fresh mozzarella, whipped potato, marsala wine sauce 26
- FILET MIGNON – whipped potato, broccoli rabe, house demi glace 32
- NEW YORK SIRLOIN STEAK – spinach and mushroom gratin, whipped potato, house demi glace, semolina fried onions 27
- \*FLANK STEAK – Italian herb gremolata, roasted potatoes, broccoli rabe 25
- \*BISTRO FILET – 6 oz. teres major tenderloin, sugar snap peas, mashed potato, house demi glace, semolina dusted onion rings 22
- GARLIC SHRIMP – prosciutto, artichoke hearts, plum tomato, capers, fresh basil, romano cheese, sherry butter sauce, linguine 24
- PAPRIKA DUSTED SCALLOPS – red pepper coulis, bacon & corn risotto, sugar snap peas 29
- GRILLED SALMON – sweet and spicy mango chutney, wilted baby spinach, parmesan risotto 24
- MISO GLAZED AHI TUNA – sesame noodles, julienne red pepper, zucchini, carrots, 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

- CRAB & LOBSTER CAKES – bacon & corn risotto, smoked paprika aioli 16  
ANCHO, HONEY & BOURBON BABY BACK RIBS - fries 16  
MAC & RACK – classic mac and cheese, sweet & tangy bbq baby back ribs 15  
GRILLED SALMON – sweet and spicy mango chutney, wilted baby spinach, parmesan risotto 14  
SIRLOIN TIPS – whipped potato, mushrooms, brandy cream sauce, semolina dusted fried onions 16  
GARLIC SHRIMP – prosciutto, artichoke hearts, plum tomato, capers, fresh basil, romano cheese, sherry butter sauce, linguine 14  
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, focaccia bread 10  
ROAST BEEF MELT – tomato, red onion, cheddar cheese, red pepper mayo, wheatberry bread 11  
MEATBALL – roasted peppers, provolone, marinara, focaccia roll 10  
CHICKEN PARMESAN – mozzarella, roasted red peppers, marinara, focaccia roll 9  
TURKEY BURGER – lettuce, tomato, red onion, provolone, pesto mayo, focaccia roll 8  
CHICKEN PESTO – roasted peppers, baby spinach, provolone, focaccia roll 8  
CLASSIC CHEESEBURGER – American cheese, lettuce, tomato, focaccia roll 10  
BACON BBQ BURGER – cheddar cheese, semolina fried onions, focaccia roll 11  
ROAST TURKEY MELT – granny smith apples, Swiss cheese, arugula, wheatberry bread 9  
EGGPLANT PARMESAN – roasted peppers, spinach, mozzarella, marinara, focaccia roll 8  
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, smoked paprika mayo 8

## THIN CRUST PIZZA

- FOUR CHEESE – basil, asiago, mozzarella, provolone, parmesan 12  
WITH PEPPERONI OR SAUSAGE 14  
EGGPLANT PARMESAN – fried eggplant, tomato, spinach, ricotta, mozzarella 15  
WILD VEGETARIAN – portabella, roasted red peppers, spinach, gorgonzola, mozzarella 16  
CHICKEN BRUSCHETTA – diced tomato, kalamati olive, basil, garlic spread, mozzarella 16

Executive Chef: Marc Mangiafico

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