

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 - 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
CHOPPED – romaine, grilled chicken, bacon, tomato, gorgonzola, hard boiled eggs, Tuscan fresh herb vinaigrette 13
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

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 roll 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 – sweet & tangy bbq sauce, 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, parmesan 8
- CHICKEN FAJITA – blackened chicken, caramelized onions, roasted peppers, cheddar cheese, lettuce, smoked paprika aioli 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 15
- WILD VEGETARIAN – portabella, roasted red peppers, spinach, gorgonzola, mozzarella 16
- CHICKEN BRUSCHETTA – diced tomato, kalamati olive, basil, garlic spread, mozzarella 16

SIGNATURE ENTREES

- CRAB & LOBSTER CAKES – bacon & corn risotto, smoked paprika aioli 16
- ANCHO, HONEY & BOURBON BABY BACK RIBS - fries 15
- MAC & RACK – classic mac and cheese, ancho, honey & bourbon baby back ribs 15
- GRILLED SALMON – sweet and spicy mango chutney, wilted baby spinach, parmesan risotto 14
- GARLIC SHRIMP – prosciutto, artichoke hearts, plum tomato, capers, fresh basil, romano cheese, sherry butter sauce, linguine 14
- CHICKEN PARMESAN – mozzarella, asiago, marinara, penne 12
- BACI CHICKEN – Italian sausage, broccoli, tomato alfredo cream sauce, penne 13.5
- RAVIOLI BOLOGNESE – meat sauce, asiago, ricotta 12
- BACI MEATBALLS & PENNE – ground pork & black angus sirloin, roasted peppers, onions, marinara romano cheese 13

Executive Chef: Marc Mangiafico

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