

DINNER

Bacio

STARTERS

Parmesan Crusted Shrimp
lemon garlic aioli, cocktail sauce 16.95 / 22.95

Ahi Tuna Crisps *
avocado, sesame, sweet soy,
green onion, spicy mayo 19.95

Kalbi Beef Skewers *
chinese mustard, thai BBQ sauce 18.95

Steamed Edamame  
maldon sea salt 13.95

Shrimp Toast
yuzu, sweet soy, spicy mayo,
ginger, garlic, cilantro, sesame,
Chinese mustard vinaigrette 18.95

Stuffed Mushrooms
Italian sausage, lemon, romesco 18.95

Calamari Fritti
Point Judith, RI
lemon garlic aioli 17.95 / 24.95

Wagyu Carpaccio
black garlic shoyu mayo, crispy potatoes,
sesame, arugula, pickled shallots, fresno chilis 25.95

Crispy Pork Ribs
Thai BBQ, pickled fresno chili, peanuts, cilantro 16.95

Chicken Satay
spicy peanut sauce, plum chili, cilantro 16.95

Matchstick Zucchini  
toasted almonds, basil, reggiano 13.95

Grilled Vegetables Romesco  
zucchini, red bell pepper, asparagus,
toasted almonds 13.95

STARTER SALADS

Ciao Baby  
organic greens, pine nuts, local goat cheese,
balsamic vinaigrette 13.95

Caesar
romaine, parmigiano reggiano,
grilled croutons 13.95

Commander's Salad
Belgian endive, bibb lettuce,
bacon, parmesan, croutons, hard cooked egg,
yellow onion, black pepper vinaigrette 14.95

Bacon & Blue
romaine, red onion, grape tomatoes,
St. Pete's blue cheese dressing, bacon, croutons 14.95

Brasiliana  
butter lettuce, celery, palm hearts, onion,
tomato, avocado, lemon vinaigrette 14.95

Apple Manchego Salad  
orange vinaigrette, toasted almonds,
arugula, dried cherries 14.95

PIZZA & FLAT BREAD

PIZZAS

Margherita 
fresh mozzarella, basil 15.95

Pepperoni
mozzarella, tomato sauce, oregano 17.95

Salsiccia
Sicilian sausage, roasted fennel, onions 17.95

FLAT BREADS

Spicy Pepperoni
jalapeño, goat cheese 17.95

Local Wild Mushroom 
parmigiano reggiano, brie, truffle oil 17.95

Tomato Avocado 
crushed red pepper, fresh mozzarella 18.95

BURGERS

Bacio Burger *
caramelized onions, provolone,
organic greens, tomato, house-made pickles,
house-made bun, "special sauce" 19.95

Cheeseburger *
tomato, lettuce,
house-made bun,
cheddar, gruyere or provolone 18.95

The Aristocrat *
house-made bun, "aristocrat sauce",
double stacked patties, lettuce, American cheese,
house-made pickles, onions 19.95

Grilled Turkey Burger
Wild Acres Farm turkey, basil aioli,
butter lettuce, tomato, house-made bun, 19.95

all burgers are served with house-cut fries or fruit

*consuming raw or undercooked meat, seafood or eggs may
increase your risk of food born illnesses.

20% gratuity will be added to parties of 8 or more.
100% of this gratuity goes directly to the staff member serving you.

FISH

Mediterranean Grilled Ahi Tuna * gf
roasted artichokes, heirloom potatoes,
chickpeas, spinach, kalamata olives,
salsa verde 39.95

Miso Glazed Salmon *
Skuna Bay, Vancouver Island BC
stir fried grains, spinach, edamame, red bell pepper,
cilantro, ginger, scallions, cucumber 38.95

Walleye Milanese (when available)
Red Lake Nation Fishery, Redby MN
mashed potatoes, marinated tomatoes 38.95

Pesto Crusted Sea Bass
white & wasabi mashed potatoes,
crispy fried onions,
Thai chili beurre blanc 46.95

Coconut Seafood Risotto gf
coconut milk, poached salmon, shrimp, red pepper,
chili flake, mussels, red curry lime oil,
cilantro 42.95

Linguine Di Mare
tiger shrimp, mussels, fresh fish,
saffron tomato broth 36.95

PASTA

Tortiglioni Rossa
P.G. Molinari, San Francisco CA
sicilian sausage, sweet peas,
roasted peppers, romana rossa sauce 19.95 / 25.95

Spaghetti & Meatballs
veal & sausage meatballs, pecorino,
slow cooked pomodoro sauce,
reggiano 19.95 / 25.95

Mushroom Risotto gf
oyster, button & portobello mushrooms, garlic,
reggiano, taleggio 19.95 / 25.95

Lamb Linguine (when available)
Goette Farms, Bricelyn MN
braised lamb, tomato, red wine,
reggiano 23.95 / 29.95

Fettuccini Alfredo
cream, reggiano, salt 16.95 / 22.95 V
with chicken 19.95 / 25.95
with shrimp 21.95 / 27.95

House-made Lasagna
fresh pasta, tomato sauce, ricotta, roasted red peppers,
mozzarella - with meat sauce or marinara V 26.95

CHICKEN

Brick Chicken gf
white cheddar mashed,
grilled asparagus,
mushroom-lemon beurre blanc 32.95

Burrata Chicken Parmesan
burrata, marinara,
fettuccini alfredo 32.95

Chicken Piccata
house-made angel hair pasta,
lemon-caper sauce 32.95

STEAKS

Filet Mignon * gf
white cheddar mashed potatoes,
grilled asparagus, herb butter
6 oz. 46.95 / 10 oz. 56.95

Grilled Lamb Rack * gf
roasted heirloom potatoes, grilled vegetables,
calabrian chili pesto, mint pesto 48.95

Porcini Crusted Dry Aged Ribeye * gf
white cheddar mashed potatoes,
herb butter, steakhouse mushrooms,
grilled asparagus 54.95

Beef Tenderloin Steak Sandwich
steakhouse mushrooms, provolone,
worcestershire roasted onions,
horseradish aioli 31.95

gf these items may be made with no added gluten, however,
ingredients containing gluten are present in our kitchen

V vegetarian

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