

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 21.95

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

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

Wagyu Carpaccio   
truffle vinaigrette, arugula, red onion  
reggiano, evoo 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

Jumbo Lump Crab Cake  
lemon, arugula, french cocktail 28.95

Caramelized Brussels Sprouts    
almonds, local honey 16.95

## SALADS

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

Caesar  
romaine, parmigiano reggiano,  
grilled croutons 13.95

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

Beet Salad    
arugula, roasted beets, pickled fennel, pistachios,  
blood orange vinaigrette, reggiano 15.95

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

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

## PIZZA

Margherita Pizza   
fresh mozzarella, basil 15.95

Pepperoni Pizza  
mozzarella, tomato sauce, oregano 17.95

Salsiccia Pizza  
Sicilian sausage, roasted fennel, onions 17.95

## FLATBREAD

Spicy Pepperoni Flatbread  
jalapeño, goat cheese 17.95

Local Wild Mushroom Flatbread   
parmigiano reggiano, brie, truffle oil 17.95

Margherita Flatbread   
fresh mozzarella, basil 15.95

## BURGERS

all burgers are served with house-cut fries or fruit

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

California Bacon Cheese Burger \*  
mayo, cheddar, provolone, lettuce, tomato,  
red onion 19.95

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

\*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.

## STEAKS

**Filet Mignon** \* gf  
herb butter, white cheddar mashed potatoes,  
butter braised green beans  
6 oz. 48.95 / 10 oz. 64.95

**Beef Tenderloin Steak Sandwich**\*  
steakhouse mushrooms, provolone,  
worcestershire roasted onions, horseradish aioli,  
fries or fruit 38.95

**10 oz. Flat Iron Steak** \* gf  
Mexican rice, burracho bean puree,  
coal roasted tomato salsa, micro cilantro, lime 36.95

**12 oz. New York Strip** gf  
bearnaise, house cut fries,  
Manhattan cut 66.95

**12 oz. Porcini Crusted Dry Aged Ribeye** \* gf  
white cheddar mashed potatoes,  
herb butter, steakhouse mushrooms,  
butter braised green beans 64.95

**8 oz. Grilled Hanger Steak**\*  
white cheddar mashed potatoes,  
butter braised green beans, chimichurri 42.95

**14 oz. Grilled Pork Chop**\* gf  
butternut squash mash, butter braised green beans,  
blue cheese, port zinfandel sauce 36.95

**10 oz. Top Sirloin**\* gf  
white cheddar mashed, butter braised green beans,  
peppercorn sauce 42.95

### ADD TO ANY STEAK

blue cheese crust 5.95	scampi shrimp 14.95	peppercorn demi 3.95	steakhouse mushrooms 7.95
bearnaise sauce 4.95	Oscar-style 18.95		

## PASTAS

**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

**Saffron Risotto** gf V  
peas, marinated tomatoes, fried artichoke hearts,  
burrata, basil oil 20.95 / 26.95

**Housemade Butternut Squash Ravioli**  
mascarpone, ricotta, pancetta,  
sage brown butter sauce 18.95 / 24.95

**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

**Braised Beef Pappardelle**  
sherry, cream, local mushrooms,  
herb gastrique 22.95 / 28.95

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

## CHICKEN

**Brick Chicken** gf  
white cheddar mashed potatoes,  
butter braised green beans,  
roasted chicken jus 32.95

**Burrata Chicken Parmesan**  
burrata, marinara,  
fettuccini alfredo 32.95

**Chicken Marsala**  
house-made fettucini,  
oyster mushrooms,  
marsala cream 32.95

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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may increase your risk of food born illnesses.

# Bacio

## FISH

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### Mediterranean Grilled Ahi Tuna \*

roasted artichokes, heirloom potatoes,  
chickpeas, spinach, kalamata olives,  
salsa verde 39.95

#### Wine Pairing:

Adelsheim Pinot Noir, Willamette Valley 16 / 64

### Miso Glazed Salmon \*

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

#### Wine Pairing:

Dr. Loosen Riesling, Mosel 10 / 40

### Walleye Milanese (when available)

Red Lake Nation Fishery, Redby MN  
mashed potatoes, marinated tomatoes 38.95

#### Wine Pairing:

Alois Lageder Chardonnay, Dolomiti IGT 13 / 52

### Pesto Crusted Sea Bass

white & wasabi mashed potatoes,  
crispy fried onions, Thai chili beurre blanc 46.95

#### Wine Pairing:

Inama Soave, Veneto 13 / 52

### Black Cod Cioppino

fennel pollen, red bell pepper, citrus-saffron broth,  
tomato, rouille toast 39.95

#### Wine Pairing:

Ridge 'Three Valleys' Zinfandel 19 / 76

### Trout Almondine

brown butter, almonds, lemon,  
butter braised green beans 36.95

#### Wine Pairing:

Frog's Leap Sauvignon Blanc, Napa 16 / 64

### Coconut Seafood Risotto

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

#### Wine Pairing:

Whispering Angel Rose, Provence 14 / 56