

DINNER

# Bacio

## STARTERS

### OYSTERS ON THE HALF SHELL

ask your server about today's selection

\$26.95 half dozen

\$47.95 dozen

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

Calamari Fritti  
lemon garlic aioli 17.95 / 24.95

Ahi Tuna Crisps \*  
avocado, sesame, sweet soy,  
green onion, spicy mayo 21.95

Wagyu Carpaccio <sup>gf</sup>  
truffle vinaigrette, arugula, red onion  
reggiano, evoo 25.95

Kalbi Beef Skewers \*  
chinese mustard, thai BBQ sauce 18.95

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

Jumbo Lump Crab Cake  
whole grain mustard tartar sauce 28.95

Chicken Satay  
spicy peanut sauce, plum chili, cilantro 16.95

Steamed Edamame <sup>V</sup> <sup>gf</sup>  
maldon sea salt 13.95

Oysters Rockefeller  
spinach, tarragon, pernod, bread crumbs 21.95

Calabrian Cauliflower <sup>V</sup>  
calabrian chili, parmesan \$15.95

Matchstick Zucchini <sup>V</sup> <sup>gf</sup>  
toasted almonds, basil, reggiano 13.95

Grilled Asparagus <sup>V</sup> <sup>gf</sup>  
evoo, lemon \$16.95

## SALADS

Ciao Baby <sup>V</sup> <sup>gf</sup>  
organic greens, pine nuts, local goat cheese,  
balsamic vinaigrette 13.95

Brasiliana <sup>V</sup> <sup>gf</sup>  
butter lettuce, celery, palm hearts, onion,  
tomato, avocado, lemon vinaigrette 14.95

Caesar  
romaine, parmigiano reggiano,  
grilled croutons 13.95

Apple Manchego Salad <sup>V</sup> <sup>gf</sup>  
orange vinaigrette, toasted almonds,  
arugula, dried cherries 14.95

## PIZZA

Margherita Pizza <sup>V</sup>  
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 <sup>V</sup>  
parmigiano reggiano, brie, truffle oil 17.95

Greek Flatbread <sup>V</sup>  
spinach, grape tomato, artichoke heart, red onion,  
kalamata olives, salsa verde, feta cheese 17.95

\* 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.

## 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

### Spring Pea Risotto <sup>gf</sup> <sup>V</sup>

peas, mint, pea shoots, basil oil 20.95 / 26.95

### Housemade Asparagus Ravioli

mascarpone, ricotta, pancetta, watercress 20.95 / 26.95

### Linguine Di Mare

tiger shrimp, mussels, fresh fish,  
saffron tomato broth 36.95

### Lamb Linguine (when available)

Goette Farms, Bricelyn MN  
braised lamb, tomato, red wine, reggiano 23.95 / 29.95

### Chicken Alfredo

fettucini, cream, reggiano, salt 19.95 / 25.95

### House-made Lasagna

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

### Orecchiette

Italian sausage, rapini, chili flake, pecorino 22.95 / 28.95

### Seafood Risotto <sup>gf</sup>

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

## FISH

### Mediterranean Grilled Ahi Tuna \*

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

### Halibut

blackened, white cheddar grits, braised kale,  
andouille sausage, creole sauce 46.95

## MEATS

### Filet Mignon \* <sup>gf</sup>

herb butter, white cheddar mashed potatoes,  
grilled asparagus  
6 oz. 48.95 / 10 oz. 64.95

### Beef Tenderloin Steak Sandwich \*

steakhouse mushrooms, provolone,  
worcestershire roasted onions, horseradish aioli,  
fries or fruit 34.95

### 10 oz. Top Sirloin \* <sup>gf</sup>

white cheddar mashed, grilled asparagus,  
peppercorn sauce 42.95

### Brick Chicken <sup>gf</sup>

roasted heirloom parmesan potatoes,  
asparagus, lemon basil pan sauce 32.95

### 12 oz. Porcini Crusted Dry Aged Ribeye \* <sup>gf</sup>

white cheddar mashed potatoes,  
herb butter, steakhouse mushrooms,  
grilled asparagus 64.95

### 8 oz. Grilled Hanger Steak \* <sup>gf</sup>

grilled asparagus, red onion, grape tomatoes,  
heirloom potatoes, watercress, blue cheese crumbles,  
chimichurri 42.95

### 14 oz. Grilled Pork Chop \* <sup>gf</sup>

Herb marinated, romesco, grilled asparagus,  
roasted heirloom potatoes 36.95

### Burrata Chicken Parmesan

burrata, marinara, fettuccini alfredo 32.95

## BURGERS

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

### Grilled Turkey Burger

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

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

<sup>V</sup> vegetarian

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