

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

Ahi Tuna Crisps *

avocado, sesame, sweet soy,
green onion, spicy mayo 21.95

Kalbi Beef Skewers *

Chinese mustard, thai BBQ sauce 18.95

Jumbo Lump Crab Cake

whole grain mustard tartar sauce 28.95

Steamed Edamame V gf

aldon sea salt 14.95

Calabrian Cauliflower V

calabrian chili, parmesan \$15.95

Matchstick Zucchini V gf

toasted almonds, basil, reggiano 14.95

Braised Meatballs

pomodoro sauce, Reggiano, basil \$16.95

Oysters Rockefeller

spinach, tarragon, pernod, bread crumbs 21.95

BRUSCHETTA

featuring Local Produce from Hidden Streams Farm

Local Tomato Bruschetta V

ricotta cheese, balsamic reduction 15.95

Local Tomato & Avocado Bruschetta V

evoo, jalapeño puree 16.95

Summer Succotash Bruschetta

bacon, guajillo vinaigrette, mayo 15.95

THE TRIO - 2 pieces of each 19.95

Calamari Fritti

lemon garlic aioli 17.95 / 24.95

Wagyu Carpaccio gf

truffle vinaigrette, arugula, red onion

Reggiano, evoo 25.95

Chicken Satay

spicy peanut sauce, plum chili, cilantro 16.95

Burrata Caprese V gf

local tomatoes, evoo, basil, balsamic reduction 18.95

SALAD

Caesar

romaine, parmigiano reggiano,
grilled croutons 13.95

Ciao Baby V gf

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

Watermelon Salad V gf

local watermelon & tomatoes, feta, cucumber, red onion,
Kalamata olives, pepperoncini, Greek yogurt dressing 14.95

Brasiliana V gf

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

Apple Manchego Salad V gf

orange vinaigrette, toasted almonds,
arugula, dried cherries 14.95

Bacon & Blue

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

PIZZA

Margherita Pizza V

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 V

Parmigiano Reggiano, brie, truffle oil 17.95

Tomato Avocado Flatbread V

grape tomato, fresh mozzarella, chili flakes 18.95

* 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.

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

Spring Pea Risotto  
peas, mint, pea shoots, basil oil 20.95 / 26.95

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

Seafood Risotto 
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

MEATS

Filet Mignon* 
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* 
white cheddar mashed potatoes, grilled asparagus,
peppercorn sauce 42.95

Brick Chicken 
roasted heirloom parmesan potatoes,
asparagus, lemon basil pan sauce 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

Lamb Linguine (when available)
Goette Farms, Bricelyn MN
braised lamb, tomato, red wine, eggiano 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

Housemade Sweet Corn Ravioli
Compart Farms bacon, local tomatoes, Reggiano,
guajillo vinaigrette 18.95 / 24.95

Sautéed Halibut 
summer succotash, romesco sauce
Compart Farms bacon, watercress 39.95

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

12 oz. Porcini Crusted Dry Aged Ribeye* 
white cheddar mashed potatoes,
herb butter, steakhouse mushrooms,
grilled asparagus 64.95

Wood Grilled Hanger Steak* 
sour cream mashed potatoes, bacon creamed corn,
harissa, scallions 39.95

14 oz. Grilled Pork Chop* 
herb marinated, romesco, grilled asparagus,
roasted heirloom potatoes 36.95

Chicken Parmesan
mozzarella, marinara, fettuccini alfredo 32.95

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

 vegetarian

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