

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

Maldon sea salt 14.95  

Prosciutto & Burrata

castelvetrano olive, evoo \$19.95

Matchstick Zucchini

toasted almonds, basil,
Parmigiano Reggiano 14.95  

Braised Meatballs

pomodoro sauce, Parmigiano Reggiano, basil \$16.95

SALAD

Caesar Salad

romaine, Parmigiano Reggiano,
grilled croutons 13.95

Ciao Baby Salad

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

Brasiliana Salad

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

Apple Manchego Salad

orange vinaigrette, toasted almonds,
arugula, dried cherries 14.95  

Bacon & Blue Salad

romaine, red onion, grape tomatoes, bacon,
St. Pete's blue cheese dressing, 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,
tomato sauce 17.95

FLATBREAD

Spicy Pepperoni Flatbread

jalapeño, goat cheese 17.95

Local Wild Mushroom Flatbread

Parmigiano Reggiano, brie, truffle oil 17.95 

Potato Confit Flatbread

confit potato, Spanish chorizo, manchego, thyme,
egg, salsa verde 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
Sicilian sausage, sweet peas,
roasted peppers, romana rossa sauce 19.95 / 25.95

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

Risotto Milanese
peas, saffron, marinated tomatoes 18.95 / 24.95  

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

Wild Mushroom Ravioli
sherry, goat cheese, tomato, cream,
truffle oil, evoo 20.95 / 26.95 

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

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

Chicken Alfredo
fettuccine, cream, Parmigiano Reggiano, 19.95 / 25.95

Lasagna Bolognese
fresh pasta, pomodoro, Parmigiano Reggiano, basil 26.95

Linguine with Clams
white wine, garlic, parley, Parmigiano Reggiano 29.95

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

Pacific Snapper
confit fingerling potatoes, caponata, green beans,
tomato jus, basil 42.95 

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

MEATS

Filet Mignon*
herb butter, white cheddar mashed potatoes,
caramelized brussels sprouts, almonds
6 oz. 48.95 / 10 oz. 64.95

Duck Marsala
duck breast & confit leg, fingerling potatoes,
delicata squash, green beans, sage-marsala sauce \$42.95 

Brick Chicken
roasted heirloom parmesan potatoes,
green beans, lemon basil pan sauce 32.95 

12 oz. Porcini Crusted Dry Aged Ribeye*
white cheddar mashed potatoes,
herb butter, steakhouse mushrooms,
caramelized brussels sprouts, almonds 64.95 

Ossobuco Milanese
veal shank, parmesan polenta cake,
red wine pan sauce 44.95 

Hanger Steak*
white cheddar mashed potatoes,
green beans, chimichurri \$39.95 

Chicken Parmesan
mozzarella, marinara, fettuccine 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

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

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