

Bacaro

Aperitivo Bar

Join us for Aperitivo Happy Hour every Wednesday and Thursday!
Drink Specials from 4pm-10pm

WHIPPED RICOTTA ricotta, calabrian chili crisp, olive, lemon, ciabatta (V)	13
PASTA APERITIVO bucatini, black pepper, pecorino romano, gremolata (V)	16
FREGULA chilled fregula, roasted zucchini, lemon, arugula, golden raisin, pine nut, salsa verde (V, Vg, DF)	12
BACARO SALAD artisan lettuce, anchovy dressing, parmigiano reggiano, pistachio, breadcrumb, herbs	13
TOMATO SALAD tomato, stracciatella cheese, mint, pistachio pesto, arugula, sesame seed (V,GF)	16
OYSTERS FRESCA baked oysters (3ct), lemon, parsley, chive, bread crumb, butter, salmoriglio sauce	14
NDUJA OYSTERS baked oysters (3ct), nduja, breadcrumb, pecorino romano, gremolata	14
SALSICCIA POLPETTE pork sausage, fennel, romesco, pecorino romano, gremolata	18
BISTECCA 7oz local grass-fed beef, green onion, chive, parsley, speck (GF)	24
PROSCIUTTO AND MELON 24-month aged prosciutto di parma, burrata, melon (GF)	16
CHARCUTERIE assorted Italian meats, artisan Italian cheeses, olive, taralli, crostini	23

SPRITZ SNACKS – 6

potato chip, taralli, olive (V)

CICCHETTI PANE

served on ciabatta (3 pieces per order)

Tomato – 12

whipped ricotta, tomato, basil (V)

Lardo – 12

whipped lardo, italian cheese

Porchetta – 12

porchetta, mustard aioli, chive, pickled mustard seed (DF)

DOLCE

Sfogliatelle – 9

italian pastry, ricotta, citrus

Tiramisu – 11

sponge cake, espresso, rum, mascarpone, chocolate

Cannoli – 11

sweet ricotta filling, chocolate, pistachio (2 per order)

Consuming raw or uncooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness

V, vegetarian; Vg, vegan; GF gluten free; DF, dairy free