

INSALATE salads

Squid & Octopus Salad Drizzled with Sicilian Orange-Scented Olive Oil	14
Fresh fennel, orange segments, virgin olive oil, parsley, sweet red onion, micro greens	
Clementine & Rocket Salad with Shaved Parmigiano-Reggiano	14
Wild arugula, fresh fennel, Sicilian blood orange oil, citrus vinaigrette	
Buffalo Mozzarella on a Bed of Prosciutto di Parma with Fire-Roasted Red Bell Peppers-	14
rocket, aged balsamic, virgin olive oil	
White Truffle-Scented Jerusalem Artichoke Carpaccio	14
Drizzle of Crystallized Honey, Smoked Sea Salt, Grated Pecans & Peppery Rocket	
Smoked Prosciutto with Sliced Fresh Mushroom & Shrimp Salad	14
Lemon, virgin olive oil, fresh coriander, speck	
Sweet Apples and Spicy Arugula with Paper Thin Slices of Fennel Salumi	14
Lemon, capezzana olive oil, golden apples, native arugula, red onion, fennel	
Traditional Caesar Salad with Grilled Garlic Crouton	13
Pasteurized egg, lemon, olive oil, wine vinegar, pecorino romano, black pepper	
Honey & Black Pepper Poached Pear Stuffed with Gorgonzola Piccante on a bed of Prosciutto di Parma-	14
virgin olive oil, fresh cracked black pepper	
Carpaccio of Beef & Watermelon Radishes with Fennel Pollen	16
thinly sliced raw beef & crisp slices of watermelon radish, rocket, lemon, Capezzana olive oil, Malden sea salt, fresh cracked black pepper	
Mixed Organic Lettuce from Baby Greens Farm	13
*balsamic vinaigrette *red wine vinaigrette *bacaro vinaigrette wine vinegars with virgin olive oil, romano, garlic, sun dried tomatos	

ANTIPASTI CALDI hot appetizers

*denotes choice of preparation

Pasta e Fagioli - pasta & bean soup with Sicilian Zisola olive oil & parmigiano-reggiano	13
Pappa Al Pomodoro – tuscan tomato and bread soup with Parmigiano-Reggiano and Capezzana olive oil	11
“Crespella”- Truffled Crepe with Bresaola, Shaved Parmigiano & Rocket	14
Crispy Crepe topped with paper thin slices of truffle-scented dry cured beef, shaved parmigiano and wild arugula dressed with virgin olive oil, sea salt and balsamic vinegar	
Wood-Grilled Baby Octopus & Fennel Salad	14
Tender octopus, pink grapefruit segments, Taggiasca olive tapenade, parsley leaves, rocket	
Roasted Narragansett Littlenecks	14
*Tomato pomodoro, garlic, white wine, fresh herbs	
*Tomato, sausage, broccoli rabe, garlic, hot pepper	14
Roasted PEI Mussels	
*Tomato pomodoro, garlic, white wine, fresh herbs	
*Tomato, sausage, broccoli rabe, garlic, hot pepper	

GRILLED PIZZA- (Serves 2-4 people as an appetizer)

Pizza Margherita- tomato, basil & 2 cheeses	19
Pizza Bianca- goat's milk cheese, fresh rosemary, carmalized onion, hot pepper	20
Pizza with Prosciutto di Parma & Wild Arugula- basil, tomato, 2 cheeses	24
Pizza Salumi- pizza margherita with spicy soppressata	20

THE BACARO EXPERIENCE- Assorted Salumeria Experiences

Southern Italian Board- Speck, Spicy Soppressata, Buffalo Mozzarella, Caciocavallo Silano D.O.P. , Castelvetro Olives, Roasted Peppers Agro-Dolce, Sicilian Eggplant Caponata, Cornichons, Roasted Nuts with Honey and Assorted Jams (Serves 2 people)	22
<i>Suggested Wine Paring–2007 Argillae Orvieto</i>	28
Northern Italian Board- Prosciutto di Parma, Finocchiona, Taggiasca Olives, Parmigiano-Reggiano, Gorgonzola Dolce, Marinated Mushrooms, White Anchovies Cornichons, Roasted Nuts with Honey and Assorted Jams (Serves 2 people)	22

Suggested Wine Paring-Tenuta Pederzana Lambrusco Grasparossa **38**

** Consumption of raw or undercooked food of animal origin may increase your risk of food borne illness.

PASTA e RISI pasta & risotto

*denotes choice of preparation

Rigatoni with Veal Bolognese Parmigiano-reggiano, san marzano tomatoes	20
Pasta Con i Funghi Butter, parmigiano, truffle-scented egg, mushroom	20
Perciatelli All'Amatriciana Smoked pancetta, hot pepper, San Marzano tomato, virgin olive oil, pecorino romano	20
Crespelle alla Fiorentina Spinach and ricotta filled crepes baked in a san marzano tomato pomodoro with Parmigiano-Reggiano	20
Fettuccini with Mascarpone, Fresh Rosemary and Salumi Parmigiano-Reggiano, fresh cracked black pepper, parsley	20
Spghettini con Bottarga di Tonno in Aglio Olio- Regaleali olive oil, garlic, hot pepper, house-preserved lemon, grated sicilian dried tuna roe, fresh parsley	20
Pasta "Cacio e Pepe"- Cheese & Pepper. Pasta tossed with European-style butter, fresh cracked black pepper, and lots of pecorino romano cheese	20
Baked Gratin of Pasta in the Pink with Cream & 5 Cheeses Parmigiano-Reggiano, mozzarella, ricotta, fontal, tomato, fresh parsley	20
Venetian Curried Riso Under an Egg Risotto, garlic sausage, chicken, sweet onion, curry & fresh coriander	30

PESCE seafood

Pan-Seared George's Bank Sea Scallops with Mushrooms, Rosemary & Sweet Garlic- Mashed potatoes, fresh lemon, virgin olive oil	30
Pan-Roasted Yellowtail Flounder with Sicilian-Inspired Shaved Fennel Salad- thin slices of fennel tossed in olio-verde with currants, pine nuts, parsley leaves, celery leaves & shallots served with a lemony celery root puree	30
Cioppino- Delicate Italian Braise of Scallops, Littlenecks, Squid, and New Brunswick Baby Shrimp & P.E.I. Mussels in San Marzano Tomato Pomodoro – Fruity Ligurian olive oil, grilled bruschetta, fresh herbs	30

CARNE meats

Pan-Roasted Duck Breast with Moscato Grapes and Duck Leg Confit Organic mixed greens from Baby Greens Farm in lemon vinaigrette and mashed potatoes with Gorgonzola Picante	32
Wood-Grilled Kurobuta Pork Chop with Sweet and Spicy Pan-Drippings roasted Westport turnips & butternut squash, rosemary, mixed organic greens	33
Pan-Roasted Chicken Rollatine Stuffed with Proscutto di Parma & Sage mixed organic greens in red wine vinaigrette, creamy mashed potatoes	29
White Wine Braised Veal Cheeks with Milanese-Style Saffron Risotto Pignoli gremolata, Capezzana olive oil	29
Wood-Grilled Balsamic-Glazed Pork Tenderloin with Roasted Chestnut Stuffing- mixed organic greens from Baby Greens Farm	29
Crispy Chicken over Pasta Fagioli Buttered noodles, parmigiano-reggiano, fresh herbs, olive oil	28
Wood-Grilled Hot Italian Sausages with Littleneck Clams & Rabe Roasted in Tomato- San Marzano tomato, garlic, white wine, onions, creamy mashed potatoes	30
Wood-Grilled Beef Tenderloin "Brasato" with Mashed Potatoes & Organic Greens -Red wine and porcini reduction, virgin olive oil, fresh herbs	35
Wood-Grilled Delmonico Steak "Pizzaiolo" – 16 oz. ribeye steak topped with roasted San Marzano tomatoes and sweet garlic with roasted potatoes, mixed organic greens from Baby Greens Farm, olive oil, sea salt	39

CONTORNI vegetables- simply prepared native vegetables of the season

Pan-Roasted Broccoli Rabe Sea salt, olive oil, garlic, hot pepper	9
Roasted Native Cauliflower olive oil, garlic, anchovy, hot pepper, sea salt, parsley	9
Roasted Butternut Squash & Westport Turnips- mashed and roasted with olive oil	9
Broccoli Garlic, hot pepper, parmigiano, olive oil	9
Creamy Mashed Red Bliss Potatoes	9

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BACARO SALUMERIA

SALUMI

Served with fresh bread & tuscan olive oil

Qty	Item	\$
	Porchetta - thinly sliced roasted suckling pig flavored with rosemary and garlic	8
	Prosciutto di San Daniele - rich, salt-cured ham from San Daniele Italy	8
	Prosciutto di Parma - sweet, salt-cured ham from Parma Italy	6
	Capocollo - mild air-dried pork shoulder cured with paprika, spices	6
	Fra'Mani Salametto - sea salt, garlic, wine	7
	Fra'Mani Salame Nostrano -northern Italian	7
	Fra'Mani Salame Gentile - traditional from Parma	7
	Bresaola - air-dried, seasoned beef drizzled with Capezzana olive oil, fresh lemon & black pepper	6
	Mortadella - mild, smooth sausage from Bologna	5
	Finocchiona - sweet salumi scented with fennel	5
	Sweet Soppressata - Italian salami	5
	Spicy Soppressata - Italian salami	5
	Speck - mild, smoked Italian ham	6
	Genoa Salame - air-dried spicy salami	5

Bacaro is now Featuring Biellese Salumeria

Salumi –Salumi from Biellese are made from Berkshire pigs farmed in Iowa. Biellese Salumeria is located in Manhattan and has been making some of the best artisanal salumi & sausages without artificial colors or flavors since 1925

	Biellese Sopressata - A sweet tasting coarsely ground-cured sausage	8
	Biellese Sopressata Picante - The devilish sister to our sopressata, adds a spicy zip to the above mentioned	8
	Biellese Sopressata with Black Pepper - Another twist off the original sopressata, this sweet tasting coarsely ground-cured sausage is coated with black pepper	8
	Cacciatorini Biellese - The "hunters" sausage, long before jerky was even born. This dry cured sausage was a country side favorite in the Northern Hills of Italy.	13
	Culatelo Biellese - "Little Rump" A center cut prosciutto. The cream of the crop.	13
	Guanciale Biellese - A "cousin" to our pancetta. This cured pork jowl is also invited to many great dishes of Italian descent. The Romans swear by it in Pasta Amatriciana	10
	Biellese Bresaola - Air-dried beef, fashioned in the style from Valtellina Region drizzled with Capezzana olive oil, fresh lemon and cracked black pepper	23

BACARO Olives & Formaggi

OLIVES

Qty	Item	\$
	Green Castelvetro from Puglia	4
	Taggiasca Olives- exclusively from Liguria – pitted and packed in Extra Virgin Olive Oil	4
	Green Cerignola Olives from Puglia	5
	Black Cerignola Olives from Puglia	5
	Black Gaeta Olives from Lazio	4
	Itrana Olives from Lazio	5
	Assorted Olives	6
	Spiced Assortment of olives	6

FORMAGGI ITALIANI

Served with marmalade, spiced nuts, fig jam

Qty	Item	\$
	Gorgonzola Dolce D.O.P. - soft, marbled blue cheese from Piedmont	5.5
	Gorgonzola Picante D.O.P. - soft, mountain version, spicy marbled blue cheese from Lombardy	5.5
	Parmigiano-Reggiano- cow's milk cheese from Parma	6
	Pecorino Siciliano- sheep's milk cheese from Sicily with saffron & black peppercorn	8
	Fresh Buffalo Mozzarella- from Campania	8
	Robiola- soft, ripened cow & sheeps milk cheese from Piedmonte	6.5
	Taleggio- cow's milk cheese, nutty, semi-soft, from Lombardy	6
	Peppered Teleme- soft, creamy, tangy cow's milk cheese with black pepper from Northern California	6.5
	Pecorino Toscano- sheep's milk, from Tuscany, semi-hard	6
	Pecorino Al Tartufo- pasteurized sheep's milk cheese from Tuscany with white & black truffles	10
	Caciocavallo Silano D.O.P.- cow's milk cheese from Molise aged over 90 days	6.5
	Carbonelli Provolone - sharp, aged 18 months, cow's milk from Cremona	5
	Capra Valtellina- aged goat's milk cheese from Lombardy	8.5
	Piave Vecchio- pasteurized aged cow's milk from the Veneto	6.5
	Försterkäse- Semi-soft, washed-rind, alpine cow's milk cheese from Switzerland. Known as the lumberjack's cheese, this cheese is wrapped in a red pine belt offering it's woodsy flavor	10
	Tarentaise- semi-firm, buttery, grassy, nutty, unpasteurized, alpine-style organic cow's milk cheese from Thistle Hill Farm in Vermont	8.5

CICCHETTI Italian Tapas

SPUNTINI CALDI – Warm Snacks

Qty	Item	\$
	Pan-Roasted Wild Boar Sausage on Crispy Polenta Crostini with Homemade Blueberry Chutney	7
	Wood-Grilled Sausage with Fire Roasted Peppers	6
	Crispy Glazed Pork Belly- sweet, spicy, rosemary	7
	Wood-Grilled “Piadina” – Grilled flat bread with chickpea puree, Jerusalem artichoke chips, smoked capsicum, lemon, crispy parsley & virgin olive oil	7
	Roasted Cracked Baby Potatoes in their Jackets with White-Truffle-Scented Crème Fraiche, Sea Salt and Fresh Chives	7
	Stuffed “Mortadella alla Griglia” - Grilled purses of mortadella stuffed with taleggio cheese and served with Mostarda Fruits	8
	Pan-Seared Scallop with Truffled Mushrooms	7
	Gulf-White Shrimp Cocktail Forks with Fresh Horseradish, Lemon & Ligurian Olive Oil	7
	Gorgonzola Picante-Stuffed Dates Wrapped in Smoked Pancetta	7
	Taleggio in “Carozza” - battered & pan fried sandwiches of Italian Taleggio cheese	7
	Crostini with Pan-Seared Bangers & Onions	7
	Homemade Warm Potato Chips with Capezzana olive oil, fresh rosemary & sea Salt	6
	Bolognese-Stuffed Fried Olives	6
	Creamy Baccala with Crispy Polenta Crostini	6
	Traditional Bruschetta- garlic rubbed grilled bread with virgin olive oil and salt	7
	Pan-Seared Sausage Trio with Spicy Mustard, Grain Mustard and Fresh Grated Horseradish	6
	Arancini- breaded & fried risotto stuffed with mozzarella	6
	Panini- small, griddled sandwiches of Prosciutto di San Daniele & Taleggio Cheese	9
	Taleggio & Genoa Salame Panini with Rocket	9
	New World Bruschetta Buffalo Mozzarella, Roasted Red Peppers Agro Dolce & Wild Rocket	10
	Crostini with Duck Livers & Onions Cooked in Vin Santo	7
	Crostini with Local Wild Flower Honey & Prosciutto di Parma	9
	Fried Sage and Anchovy Sandwiches	5
	Fried Smelts with Soar & Lemony Aioli Soar-slow cooked onions with wine vinegar and bay leaf	7

SPUNTINI FREDDI- Cold Snacks

Served with fresh bread & tuscan olive oil

Qty	Item	\$
	Roasted Peppers Agro Dolce	4
	Marinated Artichokes with Fresh Herbs	5
	House-made Stuffed Cherry Pepper with Prosciutto di Parma and Carbonelli Provolone	3
	Crimini Mushrooms Marinated in Virgin Olive Oil, Basil, Thyme & Garlic	6
	Sicilian Eggplant Caponata- eggplant salad with olives, onions, capers, garlic and tomato	4
	Cipollini Onions Agro Dolce- sweet & sour onions braised in vinegar & red wine	4
	Chickpea Puree- olive oil, garlic, rosemary, sea salt	3
	Country-Style Pork Pate with Pistachios	10
	Sweet White Anchovies from Venice with lemon, extra virgin olive oil	5



BACARO OYSTER MENU

Qty	Item	\$
ON THE HALF-SHELL		
	Noank Oysters – “The Connoisseurs Oyster” From Ram Island in Connecticut, Noanks are meaty with a nice briny finish	3.5
	Pickle Point Oysters - From New London Bay, Prince Edward Island. These medium sized farm raised oysters have glistening meats with a heavy, thick shell. They are firm in texture with a nice briny finish.	3.5
	Flying Point Oysters – from Maine, these medium sized oysters get their sweet, briny finish from the nutrient-rich waters where the Cousins and Royal Rivers merge.	3.5
N=Noank P=Pickle Point F=Flying Point		
Q T Y	Q T Y	Q T Y
Accompaniments		
	N P F	Red Wine Mignonette – aged red wine vinegar, sweet shallots, black pepper
	N P F	Prosecco Mignonette - Prosecco, white wine vinegar, pink peppercorns, sweet shallots
	N P F	Cucumber Granita - cucumber, rose water, juniper & rosemary infused Italian ice
	N P F	Bing Cherry Mignonette Granita - Italian ice of pureed sweet Bing cherries, shallots, black pepper & aged red wine vinegar
	N P F	Bacaro Cocktail Sauce with Freshly Grated Horseradish
	N P F	Fresh Lemon Wedges
WARM OYSTERS (two per order)		
	Warm Oysters in Cognac & Shallot Cream	7
	Warm Spicy Gratin of Oysters - oysters topped with smoked paprika aioli, panko bread crumbs & olive oil - quickly broiled	7
	Warm Lemony Gratin of Oysters - oysters topped with lemony aioli, panko bread crumbs & olive oil - quickly broiled garnished with micro arugula flowers	7
	Warm Mustardy Gratin of Oysters - oysters topped with fresh horseradish aioli, panko bread crumbs & olive oil - quickly broiled garnished with micro mustard greens	7



DOLCE

*All of the desserts at Bacaro are made to order. The desserts marked with ** require longer cooking times and need to be ordered with the entrée course to allow time for baking.*

****Peanut Butter Cake with Molten Chocolate
Center 12**

Warm Peanut Butter Cake, Rich Creamy Chocolate Center, Vanilla Ice Cream and Peanut Brittle

“Caramel Apple” 12

Local apples braised in apple-butter caramel with candied oats and honey citrus ice cream topped with candied fennel

Bacaro "Root Beer Float" 12

Crispy Baked Vanilla Meringue Topped with Root Beer Ice Cream, Root Beer Bubbles and Cherry Sorbet.
Served with Vanilla Crème Anglaise and Vanilla Straw

****Molton Chocolate Cake 12**

With Homemade Vanilla Ice Cream

Chocolate Almond Joy 12

Dark Chocolate Mousse in Golden Coconut Tuille Topped
With Candied Almonds & House made Toasted
Coconut Ice Cream

Bombolini of the Season 10

Little Warm Doughnuts Dusted With Fine Sugar & Filled with Seasonal Jam

Cannoli Cones 10

Sweetened Ricotta, Orange Water, Rose Water,
Chocolate Chips, Candied Fruit, Pistachios in
Marsala-Scented Cones

Assortment of Bacaro Homemade Chocolates 13

****Seasonal Crostata For Two 18**

Rustic Tart with Seasonal Fruit Served with Vanilla Crème Anglaise

Homemade Ice Cream \$11

Churned in house daily

Vanilla Ice Cream

Chocolate Chip Ice Cream

David Gold's Swiss Chocolate Almond Ice Cream

Swiss Chocolate Ice Cream

Affogato- vanilla ice cream drowned in espresso

Scotsman- vanilla ice cream drowned in
Macallan 15 yr old scotch- **\$18**

BACARO CHOCOLATES

All of our chocolates are made in house

	Item	Each
	Dark Chocolate Covered Caramel Pigs with Sea Salt	2.50
	Pairing suggestion: Marolo Chamomile Grappa	10.00
	Dark Chocolate Coverd Blood Orange Ganache	2.50
	Pairing suggestion: Carpeno Malvolti Bianca	6.50
	Milk Chocolate Covered Peanut Butter Crisp	2.00
	Pairing suggestion: Carpeno Malvolti Vecchia	8.00
	Milk Chocolate "S'mores" Almond Graham & Vanilla Marshmallow	2.50
	Pairing suggestion: Nardini Mandorla	10.00
	Dark Chocolate with Chamomile & Orange	2.50
	Pairing suggestion: Grande Mariner	8.00
	Chocolate Board- one of each of our homemade chocolates	10.00
	Chef's Chocolate and Digestive Tasting (3 chocolates & 3 digestivi d'ombra)	20.00

CAFÉ e ESPRESSO

Illy Cappuccino	4
Illy Espresso	3
Illy Café Americano	3

HERBAL & IMPORTED TEAS

Alfalfa-Mint	4
Lemon Ginger	4
Chamomile	4
Darjeeling	4
Orange Spice	4
Earl Grey	4
English Breakfast	4
Gun Powder Green	4