

## INSALATE *salads*

<b>Pan-Roasted Apples &amp; Warmed Porchetta with Fresh Rosemary &amp; Rocket</b>	<b>14</b>
Native apples cooked in butter, wood-grilled rosemary ham, arugula	
<b>Smoked Prosciutto with Sliced Fresh Mushroom &amp; New Brunswick Shrimp Salad</b>	<b>14</b>
-Lemon, virgin olive oil, fresh coriander, speck	
<b>Sweet Apples and Spicy Arugula with Paper Thin Slices of Fennel Salumi</b>	<b>14</b>
Lemon, capezzana olive oil, golden apples, native arugula, red onion, fennel	
<b>Squid &amp; Octopus Salad Drizzled with Sicilian Orange-Scented Olive Oil</b>	<b>14</b>
Fresh fennel, orange segments, virgin olive oil, parsley, sweet red onion, micro greens	
<b>Italian Buffalo Mozzarella on a Bed of Prosciutto di Parma with Fire-Roasted Red Bell Peppers-</b>	<b>14</b>
rocket, aged balsamic, virgin olive oil	
<b>Baby Romaine &amp; Tardivo Salad with Shaved Ricotta Salata</b>	<b>14</b>
Lemony dressing with garlic croutons & Zisola olive oil	
<b>Rosé-Poached Pears Stuffed with Gorgonzola Picante on a bed of Prosciutto</b>	<b>14</b>
Wild arugula, Zisola Olive Oil, gorgonzola picante, cracked black pepper	
<b>Clementine &amp; Rocket Salad with Shaved Sicilian Pecorino Romano Flavored with Saffron &amp; Black Pepper-</b>	<b>14</b>
Wild arugula, fresh fennel, Sicilian blood orange oil, citrus vinaigrette	
<b>Traditional Caesar Salad with Grilled Garlic Crouton</b>	<b>13</b>
Pasteurized egg, lemon, olive oil, wine vinegar, Pecorino romano, black pepper	
<b>White Truffle-Scented Jerusalem Artichoke Carpaccio</b>	<b>14</b>
Drizzle of Crystallized Honey, Smoked Sea Salt, Grated Pecans & Peppery Rocket	
<b>Mixed Organic Lettuce from Baby Greens Farm</b>	<b>13</b>
*balsamic vinaigrette *red wine vinaigrette *bacaro vinaigrette wine vinegars with virgin olive oil, romano, garlic, sun dried tomatoes	

## ANTIPASTI CALDI *hot appetizers*

\*denotes choice of preparation

<b>“Crespella”- Truffled Crepe with Bresaola, Shaved Parmigiano &amp; Rocket</b>	<b>14</b>
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	
<b>Pasta e Fagioli -</b>	<b>13</b>
pasta & bean soup with Sicilian Zisola olive oil & parmigiano-reggiano	
<b>Wood-Grilled Crispy Baby Octopus</b>	<b>16</b>
Sautéed spinach, grilled radicchio drizzled with honey & balsamic, tender white beans	
<b>P.E.I Mussels Roasted in Pernod &amp; Crème Fraiche</b>	<b>14</b>
Fennel, sweet onion, parsley, Zisola olive oil, wood-grilled bruschetta	
<b>Roasted Narragansett Littlenecks</b>	<b>14</b>
*Tomato pomodoro, garlic, white wine, fresh herbs *Tomato, sausage, rabe, garlic, hot pepper	

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

<b>Pizza Margherita-</b>	<b>20</b>
tomato, basil & 2 cheeses	
<b>Pizza with Roasted Pumpkin &amp; Spicy Infused Olive Oil-</b>	<b>20</b>
tomato, 2 cheeses	
<b>Pizza Bianca-</b>	<b>20</b>
goat's milk cheese, fresh rosemary, caramelized onion, hot pepper	
<b>Pizza Devin –</b>	<b>19</b>
Neapolitan-style marinara with oven cured tomato paste & fresh oregano	
<b>Pizza with Prosciutto di Parma &amp; Wild Arugula-</b>	<b>24</b>
basil, tomato, 2 cheeses	

## THE BACARO EXPERIENCE- Assorted Salumeria Experiences

<b>Southern Italian Board-</b>	<b>22</b>	
Speck, Spicy Soppressata, Buffalo Mozzarella, Caciocavallo Silano D.O.P. , Castelvetrano Olives, Roasted Peppers Agro-Dolce, Sicilian Eggplant Caponata, Cornichons, Roasted Nuts with Honey and Assorted Jams (Serves 2 people)		
<i>Suggested Wine Paring-Argillae Orvieto</i>		<b>36</b>
<b>Northern Italian Board-</b>	<b>22</b>	
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)		
<i>Suggested Wine Paring-Tenuta Pederzana Lambrusco Grasparossa</i>		<b>38</b>

\*\*\*A 20% gratuity will be applied to parties of 8 or more

\*\* 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

<b>Rigatoni with Veal Bolognese</b>	20
Parmigiano-Reggiano, San Marzano tomatoes	
<b>Pasta Con i Funghi</b>	20
Fresh egg tagliatelle, butter, Parmigiano-Reggiano, truffle-scented egg, mushroom	
<b>Pappardelle with Roasted Pumpkin &amp; Sweet Potato with Olive Tapenade</b>	20
Olive & rosemary tapenade, parmigiano-reggiano	
<b>Orecchiette with Roasted Sausage &amp; Brussel Sprouts</b>	20
Spicy aglio-olio, Tarantaise Alpine Swiss cheese, fresh rocket	
<b>Spghettini con Bottarga di Tonno in Aglio Olio-</b>	22
Regaleali olive oil, garlic, hot pepper, house-preserved lemon, grated sicilian dried tuna roe, fresh parsley	
<b>Garganelli All'Amatriciana</b>	20
Smoked pancetta, hot pepper, San Marzano tomato, virgin olive oil, pecorino romano	
<b>Crespelle alla Fiorentina</b>	25
Spinach and ricotta filled crepes baked in a san marzano tomato pomodoro with Parmigiano-Reggiano	
<b>Baked Gratin of Pasta with Pumpkin and Smoked Pancetta</b>	22
Cream, parmigiano-reggiano, mozzarella, ricotta, fontal, tomato, fresh parsley	
<b>Baked Penne with Taleggio Cheese &amp; Italian Sausage</b>	22
Radicchio, cream & fresh sage	
<b>Riso Con i Funghi under a White Truffle-Scented Egg</b>	32
Risotto, medley of fall mushrooms, porcini stock, Parmigiano-Reggiano, truffle-scented egg	

## **PESCE seafood**

<b>Pan-Seared George's Bank Sea Scallops with Mushrooms, Rosemary &amp; Sweet Garlic-</b>	30
Mashed potatoes, balsamic, virgin olive oil	
<b>Wood-Grilled Line Caught Block Island Swordfish in the Style of Liguria--</b>	30
San Marzano tomatoes, fresh oregano, Taggiasca olives, capers, sweet onions, Ligurian olive oil & aromatic jasmine rice	
<b>Wood-Grilled Brook Trout "Ciambotta"</b>	30
Whole-grilled trout with composed salad of eggplant, zucchini, summer squash, currants, toasted pine nuts, fresh herbs and golden raisins with wild arugula	
<b>Cioppino- Delicate Italian Braise of Scallops, Littlenecks, Squid, and New Brunswick Baby Shrimp &amp; Pesci in San Marzano Tomato Pomodoro</b>	30
Fruity Ligurian olive oil, grilled bruschetta, fresh herbs	

## **CARNE meats**

<b>Wood Grilled Double Cut Pork Chop with Pomegranate Glaze</b>	30
Roasted chestnut stuffing, mixed greens	
<b>Wood-Grilled Berkshire Pork Ribs "Scottadito" with Roasted Westport Turnip and Butternut Squash-</b>	30
Sweet and spicy pan drippings, fresh rosemary, virgin olive oil, mixed organic greens	
<b>Venetian Curried Chicken Stew with Aromatic Rice &amp; Cracklings</b>	30
Root vegetables, walnuts, fresh coriander, virgin olive oil	
<b>Wood-Grilled Italian Hot Sausages</b>	30
Cream polenta, garlic roasted rabe, pear mostarda	
<b>Tender Braised Veal Stew over Creamy Polenta with Crispy Savoy Cabbage</b>	30
<b>Crispy Chicken over Pasta Fagioli</b>	30
Buttered noodles, parmigiano-reggiano, fresh herbs, olive oil	
<b>Wood-Grilled Beef Tenderloin "Brasato" with Mashed Potatoes &amp; Organic Greens</b>	35
Red wine and porcini reduction, virgin olive oil, fresh herbs	
<b>Pan-Seared Duck Breast with Creamy Risotto</b>	35
Creamy red wine risotto laced with Taleggio cheese, with a drizzle of aged balsamic vinegar, mixed organic greens	
<b>Entrée of Assorted Seasonal Roasted &amp; Grilled Vegetables &amp; Composed Vegetable Salads</b>	28

## **CONTORNI**

<b>Roasted Beets with Fresh Horseradish &amp; Toasted Hazelnuts</b>	9
<b>Roasted Native Cauliflower</b>	9
olive oil, garlic, anchovy, hot pepper, sea salt, parsley	
<b>Pan-Roasted Broccoli Rabe</b>	9
Sea salt, olive oil, garlic, hot pepper	
<b>Creamy Mashed Red Bliss Potatoes</b>	9
<b>Roasted Brussel Sprouts</b>	9
virgin olive oil, sea salt, lemon zest	
<b>Creamy Polenta</b>	9



## 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..

### **Cannoli Cones 10**

Sweetened ricotta, orange water, rose water, chocolate chips, candied fruit, pistachios in chocolate cones

### **\*\*Quince & Apple Crisp 12**

With oat topping & homemade salted caramel ice cream

### **\*\*Caramelized Mission Fig Upside-Down Cake 13**

Crème fraiche ice cream, caramel, vanilla anglaise

### **White Chocolate Panna Cotta 10**

Pecan-maple broyage cookie, maple crème anglaise

### **Fall Apple Fritters 10**

Little warm doughnuts filled with apples, dusted with cinnamon sugar & a drizzle of caramel

### **Pumpkin Cheesecake 12**

Gingerbread crust, nutmeg-scented cream

### **Bacaro Cappuccino “Bombe” 12**

Vanilla ice cream with espresso baked under a sweet meringue

### **Picante! Hot Chocolate 12**

Spicy chili-infused Valrhona cocoa with brûléed marshmallows & shortbread cookies

### **\*\*Native Apple Crisp Tart for Two 18**

Rustic tart with a mix of Empire & Honeycrisp apples vanilla crème anglaise

### **\*\*Sweet Potato & Praline Meringue Tart for Two 18**

Rustic tart of sweet potato seasoned with cinnamon, nutmeg & ginger topped with a light meringue with vanilla crème anglaise

### **\*\*Anjou Pear & Walnut Crisp Tart for Two 18**

Rustic tart of Anjou pears with vanilla crème anglaise

### **\*\*Warm Fig Tart & Robiola Due Latte for Two 22**

Sweet fig tart with creamy cow and goat’s milk cheese drizzled with local wild flower honey

### **Assortment of Bacaro Homemade Chocolates 13**

### **Chocolate Brownie Ice Cream Sandwich 12**

Rich chocolate brownies stuffed with homemade ice cream, topped with whipped cream and warm caramel

#### **Homemade Ice Cream \$11**

Churned in house daily

#### **Vanilla Ice Cream**

#### **Brownie Chunk Ice Cream**

#### **David Gold’s Swiss Chocolate Almond Ice Cream**

#### **Swiss Chocolate Ice Cream**

#### **Sorbet del Giorno**

**Affogato-** vanilla ice cream drowned in espresso

**Fall Affogato-** cinnamon ice cream drowned in spiced apple cider

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

## BACARO SALUMERIA

Served with fresh bread & tuscan olive oil

Qty	Item	\$
	<b>Porchetta</b> - thinly sliced roasted suckling pig flavored with rosemary and garlic	<b>8</b>
	<b>Prosciutto di San Daniele</b> - rich, salt-cured ham from San Daniele Italy	<b>10</b>
	<b>Prosciutto di Parma</b> - sweet, salt-cured ham from Parma Italy	<b>7</b>
	<b>Capocollo</b> - mild air-dried pork shoulder cured with paprika, spices	<b>6</b>
	<b>Fra'Mani Salame Nostrano</b> -northern Italian	<b>7</b>
	<b>Fra'Mani Salame Gentile</b> - traditional from Parma	<b>7</b>
	<b>Bresaola</b> - air-dried, seasoned beef drizzled with Capezzana olive oil, fresh lemon & black pepper	<b>8</b>
	<b>Fra'Mani Mortadella</b> - mild, smooth sausage	<b>6</b>
	<b>Finocchiona</b> - sweet salumi scented with fennel	<b>5</b>
	<b>Sweet Soppressata</b> - Italian salami	<b>5</b>
	<b>Spicy Soppressata</b> - Italian salami	<b>5</b>
	<b>Speck</b> - mild, smoked Italian ham	<b>7</b>
	<b>Genoa Salame</b> - air-dried spicy salami	<b>5</b>

### 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

	<b>Biellese Sopressata</b> - A sweet tasting coarsely ground-cured sausage	<b>8</b>
	<b>Biellese Sopressata Picante</b> - The devilish sister to our sopressata, adds a spicy zip to the above mentioned	<b>8</b>
	<b>Biellese Sopressata with Black Pepper</b> - Another twist off the original sopressata, this sweet tasting coarsely ground-cured sausage is coated with black pepper	<b>8</b>
	<b>Cacciatorini Biellese</b> - The "hunters" sausage, long before jerky was even born. This dry cured sausage was a country side favorite in the Northern Hills of Italy.	<b>13</b>
	<b>Culatelo Biellese</b> - "Little Rump" A center cut prosciutto. The cream of the crop.	<b>13</b>
	<b>Guanciale Biellese</b> - 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	<b>10</b>
	<b>Biellese Wild Boar Dry Sausage</b> - the true Cacciatorini or "hunter's sausage"	<b>13</b>
	<b>Biellese Bresaola</b> - Air-dried beef, fashioned in the style from Valtellina Region drizzled with Capezzana olive oil, fresh lemon and cracked black pepper	<b>18</b>

## BACARO OLIVES

### OLIVES

Qty	Item	\$
	<b>Green Castelvetrano from Puglia</b>	<b>4</b>
	<b>Taggiasca Olives</b> - exclusively from Liguria – pitted and packed in Extra Virgin Olive Oil	<b>4</b>
	<b>Green Cerignola Olives from Puglia</b>	<b>5</b>
	<b>Black Cerignola Olives from Puglia</b>	<b>5</b>
	<b>Black Gaeta Olives from Lazio</b>	<b>4</b>
	<b>Tournant Olives from France</b>	<b>5</b>
	<b>Termite di Bitetto Olives from Puglia</b>	<b>5</b>
	<b>Itrana Olives from Lazio</b>	<b>5</b>
	Assorted Olives	<b>6</b>
	Spiced Assortment of olives	<b>6</b>

<b>BACARO FORMAGGI</b> Served with marmalade, spiced nuts, fig jam		
<b>Formaggi Italiani</b>		
<b>Cow's Milk Cheeses</b>		
Qty	Item	\$
	<b>Gorgonzola Dolce D.O.P.</b> – pasteurized, soft, marbled blue cheese from Piedmont	<b>5.5</b>
	<b>Gorgonzola Picante D.O.P.</b> – pasteurized, soft, mountain version, spicy marbled blue cheese from Lombardy	<b>5.5</b>
	<b>Parmigiano-Reggiano-</b> unpasteurized, 24 month old cow's milk cheese from Parma	<b>7.5</b>
	<b>Taleggio-</b> pasteurized, cow's milk cheese, nutty, semi-soft, from Lombardy	<b>6</b>
	<b>Caciocavallo Silano D.O.P.-</b> pasteurized, cow's milk cheese from Molise aged over 90 days	<b>6.5</b>
	<b>Carbonelli Provolone</b> – pasteurized, sharp, aged 18 months, cow's milk from Cremona	<b>5</b>
	<b>Piave Vecchio-</b> pasteurized aged cow's milk from the Veneto	<b>6.5</b>
	<b>Fresh Buffalo Mozzarella-</b> pasteurized, from Campania	<b>8</b>
<b>Sheep &amp; Goat's Milk Cheeses</b>		
	<b>Pecorino Toscano-</b> unpasteurized, sheep's milk, from Tuscany, semi-hard	<b>6</b>
	<b>Capra Valtellina-</b> pasteurized, aged goat's milk cheese from Lombardy	<b>8.5</b>
	<b>Quader di Cavra "Goat Talleggio"</b> pasteurized, goat's milk cheese, semi-soft, from Lombardy	<b>8</b>
	<b>Pecorino Al Tartufo-</b> pasteurized sheep's milk cheese from Tuscany with white & black truffles	<b>10</b>
	<b>Pecorino Siciliano-</b> unpasteurized, sheep's milk cheese from Sicily with saffron & black peppercorn	<b>10</b>
	<b>Pecorino Rustico Peperoncino-</b> unpasteurized, semi-hard sheeps milk cheese from the countryside of Rome with crushed red pepper. Fragrant and savory with mild heat on the finish	<b>8</b>
<b>Mixed Milk Cheeses</b>		
	<b>Podda Classico-</b> pasteurized, firm sheep and cow's milk cheese from Sardinia. Sharp, slightly pungent taste with a round finish	<b>7.5</b>
	<b>Robiola Due Latte-</b> pasteurized, soft, ripened cow & sheeps milk cheese from Piedmonte	<b>7.5</b>
<b>United States</b>		
	<b>Winnimere-</b> raw cow's milk cheese from Jasper Hill Farm in Vermont. Wrapped in spruce bark, washed rind with beer. Smooth, sweet, milky flavor with woody aromatic depth.	<b>11</b>
	<b>Burratta-</b> pasteurized, cream-filled Mozzarella from Vermont made in the traditional Italian style	<b>8</b>
	<b>Tarentaise-</b> semi-firm, buttery, grassy, nutty, unpasteurized, alpine-style organic cow's milk cheese from Thistle Hill Farm in Vermont	<b>8.5</b>
<b>Cheeses from Around the World</b>		
	<b>Fresh Ewe's Milk Feta-</b> Drizzled with Aged Balsamic Vinegar, Capezzana Olive Oil, Rocket,	<b>6</b>
	<b>Bucherondin-</b> pasteurized goat's milk cheese from the Loire Valley, France. Classic soft ripened slight to moderate tang	<b>10</b>
	<b>Delice de Bourgogne-</b> pasteurized Cows milk from Burgundy, France. Triple crème, buttery, rich	<b>11</b>
	<b>Morbier-</b> pasteurized, semi-soft cows milk from Morbier, France. Strong aroma with rich creamy texture & a nutty finish	<b>10</b>
<b>CICCHETTI Italian Tapas</b>		

## SPUNTINI CALDI – Warm Snacks

Qty	Item	\$
	Crispy Polenta & Buffalo Mozzarella Wrapped with Speck	7
	Pan-Seared Duck Breast on Toasted Brioche with Homemade Blueberry Chutney	7
	Wood Grilled Mission Figs-wild flower honey, olive oil, fresh mint	7
	Fried Squash Blossom Stuffed with Ricotta Cheese & Basil served over San Marzano Pomodoro	4
	House-made Stuffed Cherry Pepper with Prosciutto di Parma and Carbonelli Provolone	3
	Homemade Warm Potato Chips with Capezzana olive oil, fresh rosemary & sea Salt	6
	Grilled Polenta with Guanciale & Balsamic Onions	7
	Crispy Glazed Pork Belly- sweet, spicy, rosemary	7
	Wood-Grilled “Piadina” – Grilled flat bread with chickpea puree, cherry tomato salsa, fresh basil, arugula & virgin olive oil	7
	Eggplant “Palmigiano” – crisp eggplant, warm buffalo mozzarella, tomato, basil, Zisola olive oil	7
	Roasted Cracked Baby Potatoes in their Jackets with White-Truffle-Scented Crème Fraiche, Sea Salt and Fresh Chives	7
	Salt-cured foie gras crostini with homemade jam	10
	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
	Gorgonzola Picante-Stuffed Dates Wrapped in Smoked Pancetta	7
	Taleggio in “Carozza”- battered & pan fried sandwiches of Italian Taleggio cheese	7
	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 & Rocket	9
	Trippa alla Fiorentina with Crispy Polenta	7
	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 Smelts with Soar & Lemony Aioli Soar-slow cooked onions with wine vinegar and bay leaf	7
	Fried Sage and Anchovy Sandwiches	5

<b>SPUNTINI FREDDI- Cold Snacks</b> Served with fresh bread & tuscan olive oil		
Qty	Item	\$
	Buffalo Mozzarella Wrapped in Speck with fresh Rosemary, Capezzana Olive Oil, Cracked Black Pepper	7
	Roasted Peppers Agro Dolce	4
	Marinated Artichokes with Fresh Herbs	5
	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

<b>FEATURED OYSTER ON THE HALF-SHELL</b>	
	\$
<b>Oysters-</b> Bacaro sources out the best oysters available for our customers. These oysters change daily based on availability so check with your server for the oyster of the day.	<b>3.5</b>
<b>Q T Y</b>	<b>Accompaniments</b>
	<b>Red Wine Mignonette</b> – aged red wine vinegar, sweet shallots, black pepper
	<b>Prosecco Mignonette-</b> Prosecco, white wine vinegar, pink peppercorns, sweet shallots
	<b>Cucumber Granita-</b> cucumber, rose water, juniper & rosemary infused Italian ice
	<b>Bacaro Cocktail Sauce with Freshly Grated Horseradish</b>

**BACARO RESTAURANT**  
262 SOUTH WATER STREET, PROVIDENCE, R.I. 02903 (401) 751-3700

**CAFÉ e ESPRESSO**

Nespresso Cappuccino	4
Nespresso Espresso	3
Nespresso 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