

**INSALATE salads** \*denotes choice of preparation

<b>Squid &amp; Octopus Salad</b>	<b>14</b>
Fresh lemon juice, virgin olive oil, fresh coriander, cherry tomatoes, celery, red onion	
<b>Roasted Beet, Mango &amp; Avocado Napoleon with Local Organic Greens</b>	<b>14</b>
Shallot and aged red wine vinaigrette, virgin olive oil, mountain mint	
<b>Strawberry and Toasted Goat Cheese Salad</b>	<b>14</b>
Honey & Red wine vinaigrette with micro celery greens	
<b>New Brunswick Shrimp and Avocado Salad</b>	<b>14</b>
lemon, honey, fresh coriander, cherry tomatoes, red onions	
<b>Spring Fava Bean and Tuscan Pecorino Salad</b>	<b>13</b>
Fresh mountain mint, organic mixed greens, Capezzana Olive Oil, cracked black pepper	
<b>Traditional Caesar Salad with Grilled Garlic Crouton</b>	<b>13</b>
Pasteurized egg, lemon, olive oil, wine vinegar, pecorino romano, black pepper	
<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 tomatos	
<b>White Barn Farm Spinach Salad</b>	<b>14</b>
Warm, smoked pancetta vinaigrette with gorgonzola dolce & grated pecans	
<b>Wood-Grilled Tree-Ripened Peaches with Prosciutto di Parma</b>	<b>14</b>
Olio verde, sea salt, wild arugula	

**ANTIPASTI CALDI hot appetizers** \*denotes choice of preparation

<b>Warm Goat Cheese Crostata with a Sherry &amp; Spring Onion Compote</b>	<b>14</b>
Smoked pancetta, sherry & spring onion compote, mixed organic greens	
<b>Roasted Spring Vegetable Soup with Fresh Herb Pistou</b>	<b>12</b>
sweet peas, fava beans, Thumbelina carrots, baby fennel, asparagus in a vegetable stock with a dollop of crushed basil, tarragon and mint and a drizzle of Olio Verde	
<b>Roasted Asparagus under a White Truffle-Scented Egg</b>	<b>14</b>
Parmigiano-Reggiano	
<b>Roasted Narragansett Littlenecks</b>	<b>14</b>
*Tomato pomodoro, garlic, white wine, fresh herbs *Tomato, sausage, broccoli rabe, garlic, hot pepper	
<b>Roasted PEI Mussels</b>	<b>14</b>
*Tomato pomodoro, garlic, white wine, fresh herbs *Tomato, sausage, broccoli rabe, garlic, hot pepper	

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

<b>Pizza Margherita-</b> tomato, basil & 2 cheeses	<b>19</b>
<b>Pizza Bianca-</b> goat's milk cheese, fresh rosemary, carmalized onion, hot pepper	<b>20</b>
<b>Pizza Funghi-</b> mushroom duxelles, fresh mushrooms, hot pepper, garlic, olive oil, 2 cheeses, san marzano pomodoro, fresh parsley	<b>20</b>
<b>Pizza with Prosciutto di Parma &amp; Wild Arugula-</b> basil, tomato, 2 cheeses	<b>24</b>
<b>Pizza Salumi-</b> pizza margherita with spicy soppressata	<b>22</b>

**THE BACARO EXPERIENCE-** Assorted Salumeria Experiences

<b>Southern Italian Board-</b> 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)	<b>22</b>
<i>Suggested Wine Paring-2007 Argillae Orvieto</i>	<b>28</b>
<b>Northern Italian Board-</b> Prosciutto di Parma, Finocchiona, Taggiasca Olives, Parmigiano-Reggiano, Fontina Val d'Aosta, Marinated Mushrooms, White Anchovies Cornichons, Roasted Nuts with Honey and Assorted Jams (Serves 2 people)	<b>22</b>
<i>Suggested Wine Paring-Tenuta Pederzana Lambrusco Grasparossa</i>	<b>38</b>

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## PASTA e Risi *pasta & rice*

\*denotes choice of preparation

<b>Rigatoni with Veal Bolognese</b> Parmigiano-reggiano, san marzano tomatoes	19
<b>Pasta Con i Funghi</b> Butter, parmigiano, truffle-scented egg, mushroom	19
<b>Bacaro “Carbonara” over Tagliatelle</b> Smoked pancetta, mascarpone, parmigiano-reggiano, sweet peas, fresh rosemary, cracked black pepper & poached egg	19
<b>Tagliatelle with Roman Style Artichokes &amp; New Brunswick Shrimp</b> european-style butter, confit of spring leeks, fresh mint, sea salt	19
<b>Perciatelli All’Amatriciana</b> Smoked pancetta, hot pepper, San Marzano tomato, virgin olive oil, pecorino romano	19
<b>Spghettini “All’olio e Limone” with Sweet Spring Onions, Preserved Lemons &amp; Rocket</b> fresh cracked black pepper, olive oil, fresh rosemary, wild arugula, parmigiano-reggiano	19
<b>Ditali in Sugo di Pomodoro with Peppered Teleme Cheese and Veal Meatballs</b> Light tomato sauce with peppery rocket, parmigiano-reggiano	20
<b>Baked Gratin of Pasta in the Pink with Asparagus &amp; Prosciutto</b> Cream, parmigiano-reggiano, mozzarella, ricotta, fontal, tomato, fresh parsley	20
<b>Curried Riso Under an Egg</b> Risotto, garlic sausage, chicken, sweet onion, curry & fresh coriander	25

## PESCE *seafood*

<b>Butter-Poached Sea Scallops with White Barn Farm Spinach in a Warm Smoked Pancetta Vinaigrette</b> – tender spring fennel, Olio Verde	30
<b>Wood-Grilled Herb-Stuffed Brook Trout with Sicilian-Inspired Shaved Fennel Salad</b> - 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
<b>Oven-Roasted Salmon with Spring Fava Beans and Silky Parsnip Puree</b> PeaTendrils, fresh lemon, Olio Verde	30
<b>Cioppino- Delicate Italian Braise of Scallops, Littlenecks, Squid, and New Brunswick Baby Shrimp &amp; P.E.I. Mussels in San Marzano Tomato Pomodoro</b> - Fruity olive oil, grilled bruschetta, fresh herbs	30

## CARNE *meats*

<b>Pan-Seared Duck Breast with Red Wine Risotto Laced with Taleggio</b> Risotto made with Chianti & finished with tangy taleggio cheese from Lombardy	30
<b>Wood-Grilled Spareribs “Scottadito” with Roasted Westport Turnip and Butternut Squash</b> -Sweet and spicy pan drippings, fresh rosemary, virgin olive oil, mixed organic greens	28
<b>White Wine-Braised Veal Cheeks over Risotto alla Milanese</b> Saffron risotto, parmigiano, virgin olive oil, gremolata	30
<b>Wood Grilled Pork Tenderloin “Capresi-Style”</b> lemon, capers, European-style butter, roasted asparagus, mashed potatoes, rocket	28
<b>Oven-Roasted House Made Duck Sausages with Crispy Potatoes Roasted in Duck Fat</b> - roasted grape chutney, organic mixed greens	30
<b>Chicken Rollatini stuffed with Prosciutto &amp; Fresh Sage</b> Faro, house pickled wax bean & cherry tomato salad	28
<b>Crispy Chicken over Pasta Fagioli</b> Buttered noodles, parmigiano-reggiano, fresh herbs, olive oil	28
<b>Wood-Grilled Tenderloin Under a Truffle-Scented Egg On a Bed of Mushroom Crudo</b> - olio verde, sea salt, mixed organic greens with balsamic vinaigrette	37
<b>Wood-Grilled Bistro Steak “Pizzaiolo”</b> – roasted San Marzano tomatoes and sweet garlic with roasted potatoes, mixed organic greens from Baby Greens Farm, olive oil	30

## CONTORNI *vegetables- simply prepared native vegetables of the season*

<b>Pan-Roasted Broccoli Rabe</b> Sea salt, olive oil, garlic, hot pepper	9
<b>Medley of Roasted Spring Vegetables</b>	9
<b>Roasted Asparagus</b> - virgin olive oil, sea salt	9
<b>Creamy Mashed Red Bliss Potatoes</b>	9
<b>Roasted Butternut Squash &amp; Westport Turnips</b> - mashed and roasted with olive oil	7

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**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.

**Roasted Tree-Ripened White Peach 11**

Vanilla-bourbon double cream & homemade almond graham cracker

**\*\*Strawberry & “Green Rhubarb” Tart 12**

Cinnamon cookie crust with vanilla crème fraiche & micro celery greens

**Bombolini 10**

Little warm doughnuts filled with Blood orange curd dusted with fine sugar

**Cannoli Cones 10**

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

**\*\*Molten Chocolate Cake 12**

With homemade Vanilla Ice Cream

**\*\*Warm Pistachio Cake with Roasted Plum-Cots 12**

With homemade brown butter ice cream

**\*\*Chocolate Bread Pudding 12**

Grapefruit supremes, candied grapefruit, chocolate Ice cream

**Bacaro Candy Bar 12**

Milk chocolate and peanut butter mousse with sugared peanuts & homemade toasted marshmallow ice cream

**Sicilian Blood Orange Granita with Campari 10**

**Assortment of Bacaro Homemade Chocolates 13**

**\*\*Warm Tree-Ripened Peach Tart for Two 18**

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

### 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

## BACARO SALUMERIA

### OLIVES

Qty	Item	\$
	<b>Green Castelvetro</b> from Puglia	<b>4</b>
	<b>Taggiasca Olives- exclusively from Liguria</b> – 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>Itrana Olives from Lazio</b>	<b>5</b>
	Assorted Olives	<b>6</b>
	Spiced Assortment of olives	<b>6</b>

### SALUMI

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>8</b>
	<b>Prosciutto di Parma-</b> sweet, salt-cured ham from Parma Italy	<b>6</b>
	<b>Capocollo-</b> mild air-dried pork shoulder cured with paprika, spices	<b>6</b>
	<b>Fra'Mani Salametto-</b> sea salt, garlic, wine	<b>7</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	<b>6</b>
	<b>Mortadella-</b> mild, smooth sausage from Bologna	<b>5</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>6</b>
	<b>Genoa Salame-</b> air-dried spicy salami	<b>5</b>

### FORMAGGI ITALIANI

Served with marmalade, spiced nuts, fig jam

Qty	Item	\$
	<b>Gorgonzola Dolce D.O.P.</b> - soft, marbled blue cheese from Piedmont	<b>5.5</b>
	<b>Parmigiano-Reggiano-</b> cow's milk cheese from Parma	<b>6</b>
	<b>Pecorino Siciliano-</b> sheep's milk cheese from Sicily with saffron & black peppercorn	<b>8</b>
	<b>Fresh Buffalo Mozzarella-</b> from Campania	<b>8</b>
	<b>Robiola-</b> soft, ripened cow & sheeps milk cheese from Piedmonte	<b>6.5</b>
	<b>Taleggio-</b> cow's milk cheese, nutty, semi-soft, from Lombardy	<b>6</b>
	<b>Peppered Teleme-</b> soft, creamy, tangy cow's milk cheese with black pepper from Northern California	<b>6.5</b>
	<b>Pecorino Toscano-</b> sheep's milk, from Tuscany, semi-hard	<b>6</b>
	<b>Pecorino Al Tartufo-</b> pasteurized sheep's milk cheese from Tuscany with white & black truffles	<b>10</b>
	<b>Caciocavallo Silano D.O.P.-</b> cow's milk cheese from Molise aged over 90 days	<b>6.5</b>
	<b>Roth's Private Reserve-</b> Award Winning Gruyere-style cheese from Wisconsin	<b>6.5</b>
	<b>Carbonelli Provolone</b> - sharp, aged cow's milk from Cremona	<b>5</b>
	<b>Fontina Val d'Aosta</b> – aged unpasteurized cow's milk cheese from Italy's Aosta Valley region	<b>8.5</b>
	<b>Capra Valtellina-</b> aged goat's milk cheese from Lombardy	<b>8.5</b>
	<b>Piave Vecchio-</b> pasteurized aged cow's milk from the Veneto	<b>6.5</b>

## CICCHETTI Italian Tapas

### SPUNTINI CALDI – Warm Snacks

Qty	Item	\$
	Crispy Glazed Pork Belly- sweet, spicy, rosemary	7
	Wood-Grilled “Piadina” – Grilled flat bread with Tuscan white bean puree, prosciutto “cacciatore”, cherry tomatoes, basil, arugula, olio verde	7
	Stuffed “Mortadella alla Griglia” - Grilled purses of mortadella stuffed with taleggio cheese and served with Mostarda Fruits	8
	Oyster Po-Boy Sliders – fried crispy oyster on small homemade bun with lemony aioli, fresh horseradish & cherry tomatoes	7
	Crispy Veal Cutlets with Castelvetro Olive & Caper Relish	6
	Roasted Cracked Baby Potatoes in their Jackets with White-Truffle-Scented Crème Fraiche, Sea Salt and Fresh Chives	7
	Warm Oysters in Cognac & Shallot Cream	7
	Gratin of George’s Bank Sea Scallop with Pancetta	7
	Eggplant “Palmigiano” – crisp eggplant, warm buffalo mozzarella, tomato, basil, regaleali olive oil	7
	Taleggio in “Carozza”- pan fried sandwiches of Taleggio & Roth Reserve cheese	6
	Tuscan Meatballs with Porcini and Prosciutto in Brodo	6
	Bolognese-Stuffed Fried Olives	6
	Creamy Baccala with Homemade Potato Chips	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
	Crostini with Salt-Cured Foie Gras and Homemade candied kumquats	9
	Fried Sage and Anchovy Sandwiches	5
	Fried Smelts with Soar & Lemon 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	<b>10</b>
	Cerignola Green Olive Tapenade with Green Pepper Corns & Goat Cheese with Grilled Crostini	<b>8</b>
	Sweet White Anchovies from Venice with lemon, extra virgin olive oil	<b>5</b>