

INSALATE *salads*

Squid & Octopus Salad with Fire-Roasted Bell Peppers	14
Celery, taggiasca olives, fingerling potatoes, micro parsley, shallots, red wine vinaigrette	
Insalata alla Caprese	16
Native tomato and buffalo mozzarella salad with fresh basil, virgin olive oil, sea salt, aged balsamic	
Buffalo Mozzarella on a Bed of Prosciutto di Parma with Fire-Roasted Red Bell Peppers-	14
rocket, aged balsamic, virgin olive oil	
Native Tomato & Sweet Corn Salad	14
tomatoes and sweet corn found from Confreda Farms, fresh basil, garlic crouton, balsamic vinaigrette	
Crispy Fried Squid & Wild Arugula on a bed of Confreda Farm Tomatoes	14
Wild arugula, Capezzana olive oil & aged balsamic vinegar	
Ocean Garden White Shrimp and Avocado Salad	14
lemon, honey, fresh coriander, cherry tomatoes, red onions	
Wood-Grilled Tree-Ripened Peaches with Prosciutto di Parma	14
Olio verde, sea salt, wild arugula	
Summer Beef Carpaccio-	16
Thinly sliced raw beef topped with paper thin slices of lemon garnished with wild arugula, basil, pignoli nuts, sea salt and Capezzana olive oil	
Thinly Sliced Wild Boar Salumi with Buffalo Mozzarella	16
Creamy buffalo's milk cheese, fresh cracked black pepper, wild arugula drizzled with homemade blueberry vinegar & Capezzana olive oil	
Traditional Caesar Salad with Grilled Garlic Crouton	13
Pasteurized egg, lemon, olive oil, wine vinegar, pecorino romano, 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

Sweet Corn Fritters with Smoked Paprika Aioli	10
Roasted Littleneck Clams & Corn Chowder	15
Sweet onions, smoked pancetta, corn stock, native corn, basil, fresh tomatoes, grilled garlicky crouton	
Local Chevre with Roasted Eggplant, Fresh Mint & Grilled Flat Bread	14
Capezzana olive oil	
Roasted Narragansett Littlenecks	14
*Tomato pomodoro, garlic, white wine, fresh herbs *Tomato, sausage, 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, caramelized onion, hot pepper	20
Pizza with Local Tomatoes and Sweet Pesto-	san marzano tomato pomodoro, 2 cheeses, sliced tomatoes, sweet basil pesto made with fresh pignoli nuts	22
Pizza with Sweet Corn & Spicy Oil -	basil, tomato, 2 cheeses	20
Pizza "Zucca"-	squash flowers, goat cheese, black pepper, olive oil, micro basil	20
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>	36
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
	<i>Suggested Wine Paring-Tenuta Pederzana Lambrusco Grasparossa</i>	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
Linguine with Native Striped Bass and House Preserved Lemons Cherry tomatoes, fresh thyme, virgin olive oil, lemony aioli	20
Spaghettini “Caprese” with Local Tomatoes & Basil Sliced tomatoes from Confreda Farms, mozzarella, pesto, pine nuts, parmigiano-reggiano	20
Capellini “Sciue-Sciue” with Octopus, Squid & Fresh Mint quick tomato sauce with a touch of sweet garlic and hot pepper, Capezzana olive oil	22
Orecchiette with Roasted Zucchini, Local Chevre & Squash Blossoms- Pecorino Romano, native zucchini & squash blossoms from Confreda Farms in Cranston	20
Pappardelle with Roasted Pancetta & Native Flat Wax Beans Smoked pancetta, Parmigiano-Reggiano, caramelized sweet red onion & local cherry tomatoes	20
Baked Gratin of Pasta in the Pink with Native Sweet Corn Cream, parmigiano-reggiano, mozzarella, ricotta, fontal, tomato, fresh parsley, sweet corn	20
Curried Riso Under an Egg Risotto, garlic sausage, chicken, sweet onion, curry & fresh coriander	30

PESCE *seafood*

Butter-Poached Sea Scallops with Summer Sweet Creamy Corn, Tomatoes & Fresh Basil- Mashed potatoes, fresh lemon, Sicilian Zisola olive oil	30
Wood-Grilled Brook Trout “Ciambotta” Whole-grilled trout with composed salad of eggplant, zucchini, summer squash, currants, toasted pine nuts, fresh herbs and golden raisins with wild arugula	30
Pan-Seared Striped Bass on a bed of Vine Ripened Tomato & Corn Salad Fresh basil, red onion, grilled garlic crouton, native sweet corn, balsamic vinaigrette	30
Cioppino- Delicate Italian Braise of Scallops, Littlenecks, Squid, and Mexican White Shrimp in San Marzano Tomato Pomodoro Fruity Ligurian olive oil, grilled bruschetta, fresh herbs	30

CARNE *meats*

Pan-Seared Duck Breast with Roasted Stone Fruits Bing cherries, tree-ripened peaches, plums, peppery arugula, mashed potatoes	32
Wood-Grilled Kurobuta Pork Chop in the Style of Milan Thinly pounded pork chop grilled over hard wood served with wild arugula, lemon, Capezzana olive oil, fresh basil, Parmigiano-Reggiano & buttered noodles on a bed of sliced confreda farms tomatoes	33
Wood-Grilled Spareribs “Scottadito” with Mashed Potatoes Sweet and spicy pan drippings, fresh rosemary, virgin olive oil, mixed organic greens	28
Pan-Roasted Lemon Chicken Breast with Peppery Arugula and Farro Fresh lemon, sicilian olive oil, roasted yellow and green beans from Confreda’s, parsley	29
Wood Grilled Pork Tenderloin with Mushroom Crudo Capezzana olive oil, sea salt, fresh rosemary, fresh tomatoes, aged balsamic vinegar	29
Crispy Chicken over Pasta Fagioli Buttered noodles, parmigiano-reggiano, fresh herbs, olive oil	29
Wood-Grilled Tenderloin “Tagliatta” with Avocado, Fresh Coriander, Cherry Tomatoes- mashed potatoes, virgin olive oil, sea salt, mignonette	35
Wood-Grilled Delmonico Steak – 16 oz. ribeye steak with thick slices of ripe field tomatoes from Confreda Farms, freshly grated horseradish, aged balsamic vinegar & mixed organic greens from Baby Greens Farms	39

CONTORNI *vegetables-* simply prepared native vegetables of the season From Confreda Farms

Roasted Green & Yellow Beans virgin olive oil, smoked pancetta	9
Roasted Zucchini & Summer Squash virgin olive oil, sea salt	9
Creamy Corn with Fresh Basil and Tomatoes	9
Roasted Native Cauliflower olive oil, garlic, anchovy, hot pepper, sea salt, parsley	9
Pan-Roasted Broccoli Rabe Sea salt, olive oil, garlic, hot pepper	9
Creamy Mashed Red Bliss Potatoes	9

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

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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 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
<p>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</p>		
	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 Wild Boar Dry Sausage - the true Cacciatorini or "hunter's sausage"	15
	Biellese Bresaola - Air-dried beef, fashioned in the style from Valtellina Region drizzled with Capezzana	23

olive oil, fresh lemon and cracked black pepper

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
	Termite di Bitetto Olives from Puglia	5
	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- 24 month old cow's milk cheese from Parma	6
	Fresh Buffalo Mozzarella- from Campania	8
	Fresh Burrata- Cow's milk from California this is a creamy mozzarella	7.5
	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
	Strachitunt- from the town of Valtaleggio, this raw cow's milk cheese is semi soft and made from the ancient 2 curd technique, utilizing the warm morning curd with cold afternoon curd to produce the formation of blue mold to create a sweet and tangy flavor	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
	Pecorino Al Tartufo- pasteurized sheep's milk cheese from Tuscany with white & black truffles	10
	Piave Vecchio- pasteurized aged cow's milk from the Veneto	6.5
	Limburger- pasteurized cows milk cheese from the Netherlands offering a very pungent, smooth, creamy, semi-soft, mild flavor	12
	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	10

	pine belt offering it's woody flavor	
	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	\$
	Crispy Polenta & Buffalo Mozzarella Wrapped with Speck	7
	Pan-Seared Duck Breast on Toasted Brioche with Berry Chutney	7
	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
	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 & 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 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	\$
	Burrata Wrapped in Speck with fresh Rosemary, Capezzana Olive Oil, Cracked Black Pepper	6
	Fresh Ewe's Milk Feta Drizzled with Aged Balsamic Vinegar, Capezzana Olive Oil, Rocket	6
	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				
	Fancy Sweet Carraquette Oyster - New Brunswick, Canada, the smallest Carraquette oyster on the market, this farmed, "sweet" beauty from the ocean has a shell ranging from 1 ¾ in to 2 ¼ inches. A "sweet" oyster by smell and equally "sweet" by taste.	3.5		
	Malagash Oysters - Nova Scotia- wild, mild, bottom-grown oysters, big and long with a greenish-white shell and an irregular cup. Its firm, as all the slow-growing Canadian oysters are, with a mild vegetal flavor.	3.5		
	Quanset Point Oyster - East Passage, Narragansett Bay, R.I., USA, These medium-sized, deep cup oysters offer a taste that is quickly salty but finishes mild. Considered Rhode Island's "number one" oyster...these are oysters of legend.	3.5		
F=Fancy Sweet M=Malagash Q=Quanset Point				
QTY	QTY	QTY		
		Accompaniments		
	F	M	Q	Red Wine Mignonette – aged red wine vinegar, sweet shallots, black pepper
	F	M	Q	Prosecco Mignonette - Prosecco, white wine vinegar, pink peppercorns, sweet shallots
	F	M	Q	Cucumber Granita - cucumber, rose water, juniper & rosemary infused Italian ice
	F	M	Q	Bing Cherry Mignonette Granita - Italian ice of pureed sweet Bing cherries, shallots, black pepper & aged red wine vinegar
	F	M	Q	Bacaro Cocktail Sauce with Freshly Grated Horseradish
	F	M	Q	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.

****Molten Chocolate Cake 12**

With homemade vanilla ice cream

Bing Cherry & Sweetened Mascarpone Shortcake 10

Fresh whipped cream, vanilla anglaise

Bella's Bombolini 10

Little warm doughnuts filled with hazelnut-scented chocolate pastry cream, dusted with powdered sugar

Sweet Tree-Ripened Peach Semifreddo 12

Vanilla anglaise & Honey

****Native Blueberry Cobbler & Vanilla Ice Cream 12**

****Fresh Ginger-Scented Carrot Cake 13**

Cream cheese frosting, candied baby spring carrots

****Carmalized Pineapple Upside-Down Cake 13**

Ginger ice cream

Cannoli Cones 10

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

****Seasonal Crostada Tart for Two 18**

Rustic tart with seasonal fruit served with vanilla crème anglaise

Assortment of Bacaro Homemade Chocolates 13

Mini Ice Cream Sandwiches 12

An assortment of made to order cookies and vanilla ice cream

Homemade Ice Cream \$11

Churned in house daily

Vanilla Ice Cream

Chocolate Chip Ice Cream

David Gold's Swiss Chocolate Almond Ice Cream

Mango and Orange Sorbetto

Swiss Chocolate Ice Cream

Blood Orange Granita w/Campari Mist

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 with Caramel and Sea Salt	2.50
	Pairing suggestion: Marolo Chamomile Grappa	15.00
	Dark Chocolate with Honey-Lavender Ganache	2.50
	Pairing suggestion: Jacopo Poli Moscato	12.00
	Milk Chocolate Covered Peanut Butter Crisp	2.50
	Pairing suggestion: Carpane Malvolti Vecchia	8.00
	Chocolate Caramel Dipped in Milk Chocolate	2.50
	Pairing suggestion: Jacopo Poli Barrique	20.00
	White Chocolate & Kailua Ganache Dipped in Dark Chocolate	2.50
	Pairing suggestion: Espresso Martini Cocktail Shooter	5.00
	Espresso and Dulce de Leche Ganache in a Dark Chocolate Shell	
	Chocolate Board- one of each of our homemade chocolates	13.00
	Chef's Chocolate and Digestive Tasting (3 chocolates & 3 digestivi d'ombra)	20.00

DOLCI PRONTO

Cannoli Cones 10

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

****Sicilian Orange Scented Ricotta & Almond Crostata 10**

Rustic tart with vanilla crème anglaise

Blood Orange Granita 10

with Campari mist

Pink Grapefruit Granita 10

with Sambuca mist

Mini Ice Cream Sandwiches 12

An assortment of made to order cookies and vanilla ice cream

Homemade Ice Creams 11

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