

la vigilia menu

BACCO ITALIAN RESTAURANT

• ZUPPA E INSALATA •

LOBSTER & SHRIMP BISQUE

12

PADRONE

owners special salad 13

ESCAROLE N' BEANS WITH SAUSAGE SOUP

12

INSALATA DI MARE

shrimp | calamari | scallops | baccala | xvoo | lemon
vinaigrette 16

• ANTIPASTI •

CALAMARI FRITTI E ZUCCHINI

crispy calamari | zucchini | marinara | sweet n' sour 16

PANE DI RICOTTA

grilled flatbread | fresh ricotta | mozzarella | tri-colored
bruschetta | basil | balsamic glaze | xvoo 14

CLAMS CASINO

baked clams | breadcrumbs | bacon | lemon white wine broth 16

LONG HOTS

hot italian peppers | baccho stuffing | sharp provolone |
parmigiano | xvoo 14

ASPARAGI ROLLANTINI

tender spears | prosciutto | fontina | lemon butter sauce 14

• ENTREES •

CAPELLINI POSITANO

angel hair pasta | lump crabmeat | pomodoro sauce |
basil 34

POLLO CARCIOFI

chicken breast | white wine lemon broth | prosciutto | artichoke
hearts | grape tomatoes | capers | provolone | angel hair 28

PACCHERI BRASATO

braised short rib ragu | parmigiano 30

VITELLO ROLLANTINI

tender veal | prosciutto | red peppers | fontina | mushroom
marsala | potato croquette 32

NONNA'S LASAGNA

house-made | ricotta | parmigiano | fresh mozzarella |
sausage | san marzano pomodoro | meatball 27

AGNELLO

grilled australian lamb chop | balsamic black cherry glaze |
fingerling potatoes | asparagus 46

SALMONE DOLCE

honey-maple glaze | polenta cake | garden medley 32

SPIGOLA

sea bass | crabmeat | lemon-butter | escarole 44

MANZO

10oz bacon wrapped Angus filet mignon | barolo mushroom
| cauliflower mash | grilled asparagus 46

BRACIOLE

tender beef rolls | prosciutto | fontina | orzo | san marzano
pomodoro 32

• BAMBINOS •

CHICKEN TENDERS 10 | PENNE MARINARA 10 | RAVIOLI 10

20% GRATUITY INCLUDED FOR PARTIES OF 6 OR MORE | \$20 CHARGE FOR SHARE PLATES.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS