

Antipasto

BRUSCHETTA

Roasted red peppers, tomatoes, garlic and olive oil, topped with goat cheese.

11

ARANCINI

Arborio rice balls flavored with peas, parmigiana cheese and saffron, breaded, golden fried served with a rosé sauce.

8

MELANZANE FARCITE

Golden fried eggplant stuffed with ricotta, mozzarella and parmigiana cheeses, oven baked with tomato sauce and basil.

10

ANTIPASTO DI GAMBERETTO

Sautéed shrimp done in a white wine butter sauce.

12

CALAMARI INDORATI E FRITTI

Golden fried calamari, lightly battered and served with our cocktail sauce.

12

TONNO CARPACCIO ALLA ARRABBIATA

Blackened sashimi tuna with a mild cajun spice.

14

RAVIOLI DI AGNELLO

Lamb stuffed ravioli served with a gorgonzola cream sauce.

15

Insalata Salads

MOZZARELLA ALLA CAPRESE

Cherry tomatoes tossed with arugula, fresh buffalo mozzarella cheese and olive oil..

11

INSALATA DI CASA

A spring mix salad with our in house dressing.

6

INSALATA CON BIETOLA ARROSTITO

A roasted beet and spring mix lettuce topped with crispy pancetta and goat cheese in a balsamic vinaigrette.

10

Zuppa Soup

ZUPPA DEL GIORNO

Soup of the day

7

(All *per Bacco* entrées are served with seasonal vegetables and house potatoes.)

Vitello Veal

COSTOLETTE DI VITELLO ALLA GRIGLIA

A 9 oz French cut veal chop, charbroiled and finished with a red wine sauce.
Drizzled with a goat cheese cream.

29

SCALOPPINE CON FUNGHI AL BOSCO

Sautéed veal scaloppine with wild mushrooms and a light cream sauce

24

Manzo Beef

(All *per Bacco* steaks are AAA or better and aged for a min. of 21 days.)

***FILETTO MIGNON**

A beef tenderloin fillet wrapped with pancetta.
Served with a red wine sauce and accented with truffle.

32 *(add gorgonzola \$2)

MANZO ALLA GRIGLIA

A 12 oz New York strip grilled to deliver exceptional flavour and tenderness.
Served with a balsamic red wine sauce.

35

FILETTO CON OSSO

Unique to *per Bacco*, a grilled bone in tenderloin, the most tender cut
of beef available. The bone is left in for added flavor, topped with a red wine sauce
and gorgonzola cheese.

48

Agnello Lamb

COSTOLETTE DI AGNELLO

Rack of lamb brushed with a gremolata and
served with a red wine sauce.

37

*Special request or dietary needs are always welcome please
consult your server*

Pasta

FETTUCINE AL SAPORE DI MARE

Fettuccine made in house tossed with fresh calamari, shrimp, mussels and scallops in a house made tomato or white wine sauce.

24

FETTUCINE NERE PRIMAVERA

House made black & red fettuccine egg noodles tossed with asparagus, green onions, red peppers, and peas in a brandy cream sauce.

22

TORTELLINI ALLA CIOCIARA

Cheese filled tortellini pasta sautéed with mushrooms, pancetta and peas finished in a light cream sauce.

20

Risotto

RISOTTO ALLA BOSCAIOLA

Arborio rice with three types of mushrooms finished with a touch of cream.

21

RISOTTO SALMONE FUMAGDI

Arborio rice with mint, spinach and smoked salmon.

23

Pesce Seafood

ORANGE ROUGHY ALL ARCOBALENO

Pan seared orange roughy crusted with herbs and panko bread crumbs, finished with an amaretto burre blanc and served with rice pilaf and seasonal vegetables.

23

SALMONE ALLA BACCO

Atlantic salmon pan seared, oven baked over braised leeks, roasted potato and finished in a white wine cream sauce

26

FRUTTA DI MARE

A seafood feast with lobster, shrimp, scallops and mussels flambéed in brandy with roasted red peppers, pink pepper corn, tomatoes and red onions on a bed of rice.

45

Pollame Poultry

POLLO ALLA VALPOLICELLA

A frenched chicken breast stuffed with fontina cheese, prosciutto and basil. Topped with a valpolicella red wine sauce.

24