

BACARO ITALIAN TAVERN MENU

RESTAURANT WEEK



APPETIZERS

BURATA - FILLED WITH GUACAMOLE DRIZZLED WITH EXTRA VIRGIN OLIVE OIL

TOMATO - BEETS AND FRESH MOZZERELLA IN A LIGHT VINEGARETTE

CAESAR SALAD - IN A FRICO CUP

BACARO SALAD – CHOPPED ICEBERG, SALAMI, ARTICHOKEs, OLIVES, TOMATOES, CUCUMBER, GRANA PADANA, ROASTED RED PEPPERS, PIGNOLI NUTS

LOBSTER BAKED CLAMS - JUST LOBSTER, NO CLAMS, WITH PINOT GRIGIO SAUCE

EGGPLANT OR SHORT RIB MEATBALLS – FILETTO DI POMODORO & RICOTTA

MAIN COURSE

MACADAMIA CRUSTED RED SNAPPER - SERVED WITH LOBSTER RISOTTO AND GRILLED ASPARAGUS IN A FRANGELICO BEURRE BLANC

GRILLED PRIME RIB - SERVED WITH AU GRATIN POTATO, GRILLED ASPARAGUS IN A DEMI GLAZE

SHRIMP AL FORNO - SERVED WITH SPINACH, FREGOLA AND PEPPERDEW, LIMONCELLO BEURRE BLANC

GRILLED CHICKEN SCARPIELLO - SERVED WITH ROASTED POTATOES, SWEET SAUSAGE, PEPPERS AND ONIONS

TORTELLONI - SERVED WITH BROCCOLI, ROMAN ARTICHOKEs, ROASTED PEPPERS, TOASTED BREADCRUMBS, SHAVED PARMESAN IN GARLIC AND OIL

DESSERTS

GELLATO – ASSORTED FLAVORS

MINI CHOCOLATE CHEESECAKE

PISTACHIO TARTUFO

NUTELLA CHURROS