Daily Lunch Specials

Available from 11 – 2:30 PM Monday thru Saturday
(Excluding holidays and special events)

Insalate

Add Fresh Grilled Chicken 4 | Shrimp 5 | Salmon 7 | Tuna 8

Arugula: Aromatic, peppery fresh arugula, sprinkled with freshly shaved Parmigiano Reggiano and drizzled with extra virgin olive oil and our lemon dressing 7.5

Bacco: Hearts of romaine served with candied walnuts, bleu cheese crumbles and fresh pear slices, dressed with a rich balsamic/olive oil reduction 8.5

Cesare: Crisp romaine, our homemade Caesar dressing, parmesan cheese and freshly baked croutons 7.5

Rapa: Roasted local beets, candied walnuts and bleu cheese crumbles served over organic greens and dressed with our lemon vinaigrette 8.5

Mista: organic greens, cucumber, carrots and tomatoes, topped with our lemon vinaigrette 7.5

Trammezini – Sandwiches & Burgers

Sandwiches served on fresh bread, burgers on brioche bun – all with fries - add a side salad $4

Pollo di California: Grilled to order chicken breast with avocado slices and field greens, spread with sun-dried tomato pesto 11

Bacco’s Caprese Sandwich: Fresh mozzarella, sliced ripe tomatoes and basil pesto 11

Pollo Caprese: The best of both worlds – grilled chicken breast with fresh mozzarella, tomatoes and basil pesto 13

Grilled Salmon: Salmon filet, lightly seasoned, served with a side of roasted garlic aioli 13

Truffle Burger: Half-pound of fresh ground beef, with provolone cheese and a truffle aioli 13

Risotto Bowls

Your choice - $15.5

Ahi Tuna: Arborio rice with seared ahi tuna, olives, mushrooms, spinach, a boiled farm egg and asparagus in a light tomato basil sauce

Chicken: Saffron infused Arborio rice with grilled chicken, Brussels sprouts, spinach and peas

Shrimp: Arborio rice with grilled shrimp, bell peppers, asparagus, spinach and onions in a light tomato basil

Salmon: Lemon cream Arborio rice with salmon, peas, asparagus, cauliflower, tomatoes, spring mix lettuce and a boiled farm egg

Ortolana: Marsala Arborio rice with mushrooms, grilled eggplant, zucchini, asparagus, spinach, tomatoes and arugula

Bacco Trattoria is committed to the use of local farmers & producers, and organic ingredients when possible. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify staff of any food allergies. 18% gratuity will be added to parties of 6 or more, 20% for parties of more than 12.
From the Pizza Oven

Make it a gluten free crust - add $4

**Pizza Margherita**: Tomato sauce, fresh mozzarella and basil  **10.5**

**Pepperoni**: Pepperoni slices, tomato sauce, shredded mozzarella  **12**

**Meatballs**: Sliced meatballs, tomato sauce, shredded mozzarella  **11**

**Twelve inch Cheese Pizza**  **10.5**

Add onions, red bell peppers, mushrooms, black olives, artichokes, jalapenos  **.50 each**

Add Italian sausage, pepperoni, grilled chicken, meatballs  **1.50 each**

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**Ravioli Your Way**

*Pick your favorite ravioli and the sauce, too! Just $12.50*

*Add a side Caesar or Mista salad or Soup of the Day $4*

**Zucca**: Butternut squash filling, with pumpkin, onion, ricotta and Romano

**Funghi**: Wild mushroom mix with ricotta cheese in a triangular ravioli

**Spinaci**: Stuffed with chopped spinach and a four cheese blend of fresh mozzarella, ricotta, Romano and parmesan

**Lobster**: Triangular ravioli with a rich lobster filling made with shrimp, cream onion & fennel

**Gnocchi**: House made potato dumplings – okay, they’re not actually ravioli... they just fit here

**Tomato Basil**: Bacco’s smooth marinara sauce with fresh julienne basil tossed in to finish

**Pesto Cream**: Rich cream sauce blended with our house-made basil pesto

**Bolognese**: Our house made meat and tomato sauce – hearty and delicious

**Garlic and Basil Cream**: Zesty fresh garlic infused cream sauce with fresh julienne basil

**Sage Butter**: Fresh herbs and sweet cream butter, with a splash of white wine

**Pink Vodka**: Velvety tomato cream sauce, finished with a hint of vodka

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**Create Your Own Pasta**

*Four Simple Choices to Make – Lunch Starts at $11.50*

*Add a side Caesar or Mista salad or Soup of the Day $4*

**Pick your pasta**

- Penne
- Linguini
- Rigatoni
- Spaghetti
- Gluten Free +$4

**Choose a sauce**

- Tomato Basil
- Spicy Arrabbiata
- Marinara
- Bolognese +$1
- Garlic Cream +$2
- Pink Vodka +$2

**Add protein**

- Grilled Chicken $2.5
- Italian Sausage $2.5
- Prosciutto di Parma $2.5
- Jumbo Meatballs $2.5
- Jumbo Shrimp $4

**Toss in some vegetables**

Any one $1 – pick three for $2

- Sliced Mushrooms
- Baby Spinach
- Chopped Shallots
- Asparagus
- Roasted Red Peppers
- Broccolini
- Fresh Cherry Tomatoes
- Eggplant
- Red Onions
- Black Olives
- Sun-Dried Tomatoes