



Il Galateo a Tavola

La tavola italiana e' il palcoscenico di uno spettacolo che mette in mostra l'armonia di spirito dei protagonisti. I momenti piu' importanti della vita in famiglia e di compagnia di amici comprendono sempre il condividere del cibo. Esiste una serie di riti attorno alla presentazione e al consumo del pasto che sottolinea la solennita' con il quale gli Italiani si uniscono per mangiare.

Qui a Bacci faremo del nostro meglio per assicurare che abbiate un'esperienza della tavola italiana con le passioni che conserviamo per il cibo Italiano e le sue tradizioni.

Buon Appetito!

Table Manners

The Italian table is the stage for a performance that demonstrates the harmony of spirit among the protagonist. The most important moments in a family's life and when in the company of friends always includes sharing food. A series of rites exists around the presentation and consumption of a meal that underlines the solemnity with which Italians get together to eat.

Here at Bacci we will do our best to make sure that you get the experience of an Italian table with the passion that we have for Italian food and its tradition.

Buon Appetito!

Antipasti

Antipasto al Buffet...18.75

Make your own selection at our Italian Delicatessen Buffet

Prosciutto, Pere e Parmigiano...15.75

Aged Parma Ham, Pears in Moscato Wine, Imported Parmesan

Carpaccio di Manzo...15.75

Thinly sliced Fillet Mignon, Arugola, Shaved Parmesan, freshly squeezed Lemon Juice

Calamari Fritti...12.75

Flash Fried Calamari, Spicy Tomato Sauce



Bruschetta...9.75

Toasted Ciabatta Bread, Garlic, Tomatoes, Basil, Extra Virgin Olive Oil

Insalate



Bacci...10.75

Mixed Greens, Tomatoes, Cucumber, Balsamic

Cesare...12.75

Heart of Romaine, Caesar Dressing, Parmesan, Croutons



Caprese...12.75

Fresh Mozzarella, Sliced Tomatoes, Basil



Spinaci e Fragole...13.75

Baby Spinach, Strawberry, Aged Balsamic



Rucola e Pomodoro...13.75

Arugola, Wine Ripe Tomatoes, Balsamic, Shaved Grana Padano





Champagne and Sparkling wine

Glass

Bottle

Charles de la Roche Brut N.V.
Prosecco Zardetto Brut N.V.

21
15

100
60

Aperitivi

Bellini-Peaches pure', Italian Prosecco
Rossini Strawberries pure', Italian Prosecco
Mimosa-Orange Juice, Italian Prosecco
Campari -Campari, Aperol or Averna with Orange Juice

16
16
15
10

White

Sauvignon Blanc, Valbunis Livon, 2006
Pinot Grigio, Santa Margherita, 2005
Soave Classico Superiore, Bertani 2002

15
14
13

51
48
46

Red

Sangiovese, Rosso di Montalcino, 2004
Nero d'Avola / Merlot, Canaletto Sicily, 20035
Sangiovese, Vino Nobile di Montepulciano, 2005

16
14
17

65
50
70

Zuppe



Zuppa di Zucca...9.75
Creamless Butternut Squash Soup

Zuppa di Mare...14.75
Seafood and Fish Soup, Tomatoes, Parsley, Crostini

Pizze



Pizza Margherita...15
Tomatoes, fresh Mozzarella, Basil

Pizza Calabrese...19
Tomatoes, Fresh Mozzarella, Spicy Sausage, Pepperoni, Mushrooms

Pizza Quattro Stagioni...17
Tomatoes, Fresh Mozzarella, Mushrooms, Artichokes, Ham

Pizza al Prosciutto e Rucola...19
Parma Ham, Fresh Mozzarella, Arugola, Cherry Tomatoes

Pizza Hawaiana...18
Tomatoes, Fresh Mozzarella, Ham, Pinapple





Home Made Pasta

Our Signature Home Made Pastas are available as both Appetizers and Main Courses

Fettuccine Alfredo..... 10 or 18.75

The Only and Original Fettuccine Alfredo Di Lelio Since 1914

The dish was invented by Di Lelio at his restaurant Alfredo alla Scrofa in 1914 as a variation of fettuccine al burro. Di Lelio's original contribution was to combine Parmigian and Butter in the bowl before the fettuccine would be poured in. He started preparing this dish for his pregnant wife and later Alfredo added the new dish to his restaurant's menu. In Bacci we present the original version of Alfredo's world renowned hand made Fettucini

Fettuccine Alfredo Moderne..... 11 or 19.75

Classic Alfredo Creamy Sauce

Add Chicken...5 Add Shrimps...8

Pasta Integrale con Ragu'di Manzo Emiliano..... 13 or 20.75

Whole-Wheat Spaghetti, Slow cooked Beef Ragu'

Spaghetti ai Frutti di Mare..... 22 or 26.75

Shrimps, Clams, Lobster, Mussels, Garlic, White Wine, Tomatoes Petals, Parsley

Ravioli di Ricotta e Spinaci con Salsa al Burro e Salvia..... 14 or 21.75

Bacci Award Winning Homemade Spinach and Ricotta Ravioli, Butter-Sage Sauce, Shaved Grana



Cappellini con Astice..... 20 or 26.75

Homemade Angel-Hair Pasta, Maine Lobster, Vine Ripened Tomatoes



Linguine alle Vongole..... 16 or 22.75

Sauté Clams, Garlic, White Wine, Parsley, Chilly Pepper

Maccheroni alla Buttera..... 13 or 18.75

Italian Sweet and Spicy Sausage, Creamy Tomato Sauce, Peas, Parmesan

Beef Lasagna..... 22.75 (Not available as an Appetizer)

Baked Lasagna, Homemade Pasta, Beef Bolognese, Parmesan



Risotto con Funghi al Sapore di Tartufo..... 14 or 20.75

Wild Mushroom Risotto, Port Wine Reduction, Truffle Oil

Spaghetti alla Carbonara..... 13 or 19.75

Spaghetti Tossed with Pancetta, Cream, Garlic, Shallots, Parsley, Egg Yolk





Carne e Pesce



Petto di Pollo con Carote e Patate...23.75

Herb Roasted Chicken Breast, Organic Carrots, Potatoes

Ossibuco di Vitello con Fagioli Borlotti...39.00

Overnight slow Braised Veal Shank with Roasted Butter Beans

Filetto alla Griglia...36.75

Grilled Tenderloin Medallions, Warm Spinach-Mushroom Truffle Salad, Potatoes, Chianti Jus
Add Imported Gorgonzola to your steak...4

Tagliata di Manzo...29.00

10oz Fire grilled Beef Sirloin, Arugola, Oyster Mushrooms, Shaved Grana, Aged Balsamic

Scaloppina di Vitello alla Milanese in Salsa di Capperi...35.00

Extra large breaded Veal Scaloppini, String Bean Salad, Lemon Caper Sauce

Dentice al Cartoccio...29.75

Red Snapper baked in a parchment paper, Tomatoes, Garlic, Capers, and Olives

Pesce del Giorno...Market Price

Local Catch of the Day

Gamberi in Padella...29.75

Sautéed Shrimps, White Wine, Arugola, Cherry Tomatoes, Lobster Sauce



Side Order 7



Spinach

Asparagus

Roasted Potatoes

Pizza Bread...4

Steamed Broccoli

Sautéed Vegetables



As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat. Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

A Gratuity of 17% will be added to your check for your convenience

