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.

Appetizers

Antipasto Buffet **17**
Make your own selection at our Italian Delicatessen Buffet

Tuna Carpaccio **17**
Thinly Sliced Local Tuna, Arugula, Creamy Tonnato Sauce, Capers

Calamari **15**
Crispy Fried Calamari, Spicy Tomato Sauce

Bruschetta **14**
Tomato and Basil, Wild Mushrooms Ragout, Artichokes with Pancetta

Charcuterie of Italian Cuts **15**
Sopressata Salami, Prosciutto, Surryano Ham

Bacci Signature "Meatballs" **13**
Pork and Veal Meatballs, Classic Marinara Sauce, Percorini Toscano

Grilled Provolone **16**
Arugula and Home-Made Tomato-Onion Compote

Soup

Minestrone Soup **13**
Tomato & Vegetable Broth, Fresh Bacci Herbs,
Served with Extra Virgin Olive Oil and Parmesan Sticks

Mediterranean Seafood Broth **17**
Shell Fish, Local Fish, Tomatoes, Parsley, Basil Oil

Salads

Local Bermuda Greens ***12***
Mixed Greens, Tomatoes, Cucumber, Balsamic Dressing

Panzenella ***13***
Heirloom Tomatoes, Cucumber, Ciabatta Croutons, Virgin Olive Oil

Caesar ***13***
Heart of Romaine, Parmesan, Home-Made Caesar Dressing

Spinach ***16***
Baby Spinach, Roasted Beets, Marinated Cherry Tomato and Goat Cheese Salad, Balsamic Reduction

Caprese ***14***
Fresh Mozzarella, Tomatoes, Basil Oil

Pizza

Pizza Margherita ***15***
Mozzarella, Basil

Pizza Calabrese ***19***
Spicy Sausage, Mozzarella, Pepperoni, Mushrooms

Pizza Quattro Stagioni ***19***
Artichokes, Mushrooms, Ham, Black Olives

Pizza with Prosciutto & Arugula ***20***
Parma Prosciutto, Fresh Mozzarella, Cherry Tomatoes

Make Your Own Pizza

15

Choose From These Toppings:
Fresh Mozzarella, Spicy Sausage, Mushrooms, Onions, Peppers,
Fresh Tomatoes, Artichokes, Ham, Prosciutto, Olives,
Arugula, Pineapple, Pepperoni, Pancetta,
Anchovies, Smoked Prosciutto, Goat Cheese, Provolone

$1 PER TOPPING

Pasta

Our Pastas are freshly homemade as we do it in Italy. We choose the best ingredients available in the market to achieve the best quality. All of our dishes reflect a small part of Italy, from North to South and from East to West. We keep our Pastas simple, respecting the natural flavor and that is why all of our dishes are our Signature Dishes. As we say in Italy," We do things with passion and love."

Spaghetti & Squash ***19***
Garlic, Olive Oil, Chili, Zucchini and Bermuda Rosemary

Penne Amatriciana ***24***
Pancetta, Onions, Tomatoes, Garlic and Fresh Basil

Fettuccine Alfredo Modern ***21***
Home-Made Fettuccine in a Traditional Alfredo Cream Sauce
Add Chicken 6 Add Shrimp 9 Add Lobster and Arugula 12

Classic Penne al Vodka ***28***
Penne with Shallots, Fresh Peas and Vodka Sauce

Home-Made Four Cheese Ravioli **24**
Cherry Tomatoes, Black Olives and Basil Sauce

Lobster & Angel Hair ***30***
New Brunswick Lobster, Lobster Tomato Sauce

Carbonara ***25***
Spaghetti Tossed with Pancetta, Garlic and Parsley

Lasagna ***24***
Deliciously Layered Lasagna with Slowly Cooked Beef Bolognese,
Parmesan & Mozzarella

Saffron Risotto ***24***
Home-Made Italian Sausage, Sage and Truffle Oil

Spaghetti & Meatballs ***26***
Pork and Veal Meatballs, Percorini Toscano, Spaghetti with
Classic Marinara Sauce

House Specialty

Macaroni Buttera
Macaroni with Spicy Sausage, Creamy Tomato Sauce, Peas and Parmesan
25

Main Course

Ossobuco **39**
Overnight Slow Braised Veal Ossobuco with Creamy Taleggio Cheese Polenta

Slow Roasted Chicken **25**
Tomatoes, Onion, Pancetta, Mushrooms and Roasted Garlic Potato Puree

Grilled Sicilian Striploin **35**
10oz Beef Striploin, Arugula, Mushrooms, Shaved Grana Padano
and Calabrese Sauce

Chicken Parmesan **29**
Breaded Chicken Breast with Spaghetti Marinara

Veal Scallopine **37**
Veal with Lemon, Capers, Asparagus and Roasted Potatoes and Onions

Pan Seared Red Snapper **34**
Mediterranean Chickpea Ragout

Grilled Rock Fish **34**
Sicilian Style Casserole and Bell Pepper Pesto

Sides 7

Sautéed Green Beans, Creamy Polenta with Taleggio,
Parmesan-Rosemary Pizza Bread, Roasted Potatoes,
Roasted Garlic Potato Puree, Caponata

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.

*Please inform your server of any dietary concerns, as many ingredients are not listed in the menu description. Our Chef would be happy to clarify any questions you may have.

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

BACCI

LIFESTYLE CUISINE *Plus*

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Additionally, we are pleased to offer you Lifestyle Cuisine *Plus*, nutritious meals designed around select dietary needs and diet-dependent requirements. Our Food & Beverage team would be delighted to provide you with a special menu featuring Lifestyle Cuisine *Plus* selections.