

## —SPIRITS—

Amaro Montenegro/Averna/Lucano 9

Jägermeister 9

Sambuca Ramazzotti 9

Limoncello 9

Vodka/Tequila/Gin/Rum 9

Wild Turkey Bourbon 10

J & B Scotch 10

Grappa Poli 11

Grand Marnier 11

Vecchia Romagna Brandy 11

Remy Martin Cognac VSOP 14

Grey Goose Vodka 14

1800 Añejo Tequila 14

Hendrick's Gin 14

Johnnie Walker Red Label Whisky 14

Specialty Liquors 18

**\*ask server\***

## —WINE—

<u>White</u>	<u>Glass</u>	<u>Bottle</u>
House Rosé	9	39
House Pinot Grigio	9	39
House Chardonnay	11	45
Sensi Pinot Grigio		49
<u>Red</u>	<u>Glass</u>	<u>Bottle</u>
House Merlot	9	39
House Cabernet	11	45
Sensi Chianti Collezione		55
Farina Valpolicella Ripasso		59
Farina Amarone		95
Marchesi Di Barolo		105
Rutherford Ranch		125
<u>Sparkling</u>	<u>Glass</u>	<u>Glass</u>
House Prosecco	9	39
Asti Martini Champagne		49

## BEER

<u>Draft</u>	<u>Glass</u>	<u>Pitcher</u>
Stella Artois	9	25
Moosehead	9	25
Steamwhistle	9	25
<u>Bottle</u>	<u>Glass</u>	<u>Bucket</u>
Corona	9	30
Heineken	9	30
Perroni	9	30
Moretti	9	30

## COCKTAILS

**\* double shot + 8 \***

**\* sub Grey Goose/1800 Añejo /  
Hendrick's / Johnnie Walker + 4 \***

	Glass	Pitcher
Sangria - Red/White	14	35
Aperol Spritz	15	38
Limoncello Spritz	15	38
Espresso Martini	15	
Negroni Sbagliato	15	
Long Island Iced Tea	15	
Spicy Margarita	15	
Piña Colada	15	
Whisky Sour	14	
Moscow Mule	14	
Cosmopolitan	14	
Negroni	14	
Amaronata	13	
Tequila Sunrise	12	
Bloody Caesar	12	
Campari Soda	12	

# PANINI & WRAPS

## Lunch Menu Only Available Until 4pm

***All items come with a  
side garden salad OR french fries***

**\* Upgrade to caesar + 1 \***

**OR**

**\* Upgrade to poutine sbagliato + 6 \***

STEAK FOCACCIA 25

grilled steak topped with sautéed mushrooms & caramelized onions finished off with melted mozzarella served on our homemade focaccia bun

CHICKEN FOCACCIA 22

grilled chicken breast topped with fresh iceberg lettuce, tomatoes, & mayonnaise served on our homemade focaccia bun

STEAK WRAP 25

grilled steak topped with sautéed mushrooms, caramelized onions, rapini, & roasted red peppers finished off with melted mozzarella

CHICKEN WRAP 22

grilled chicken breast topped with fresh iceberg lettuce, tomatoes, & mayonnaise

WHITE FISH WRAP 24

pan-seared white fish topped with sautéed mushrooms, caramelized onions, spinach, & our homemade seafood spicy mayo

VEAL PARM FOCACCIA 23

**\* make vodka sauce + 3 \***

breaded veal cutlets in our homemade tomato sauce topped with mushrooms, Italian peppers, & melted mozzarella served between our homemade focaccia bun

CHICKEN PARM FOCACCIA 23

**\* make vodka sauce + 3 \***

breaded chicken cutlets in our homemade tomato sauce topped with mushrooms, Italian peppers, & melted mozzarella served between our homemade focaccia bun

COLD CUT FOCACCIA 22

fresh fior di latte, prosciutto cotto & crudo, soppressata, pesto, & balsamic reduction served on our homemade focaccia bun

## ANTIPASTI

### 9BACI TAGLIERE 32

our premium selection of Italian cured meats, cheeses, & olives served with fresh focaccia

### FRITTURA MISTA 30

a combination of fried calamari & shrimps served with our homemade seafood spicy mayo

### BRUSCHETTA DECADENTE 24

a mixture of cherry tomatoes, red onions, & fresh basil seasoned & tossed in EVOO served on our focaccia topped with burrata & a drizzle of local honey

### CALAMARI FRITTI 20

deep fried calamari rings served with our homemade seafood spicy mayo

### CALAMARI ALLA GRIGLIA 22

calamari tubes marinated in our blend of rich seasonings grilled to perfection & finished off with a balsamic reduction

### COZZE MARINARA 19

fresh mussels sautéed in our signature tomato, garlic, & white wine sauce served with focaccia

### POLENTA FRITTA 15

homemade polenta strips fried & served with our tomato sauce

### POUTINE SBAGLIATO 16

crispy french fries sprinkled with mozzarella & parmesan finished off with our homemade bolognese meat sauce

### FAGIOLI, SALSICCIA, E RAPINI 16

romano beans, Italian sausage, & fresh rapini sautéed with onions & garlic served with focaccia

### CHICKEN DIAVOLA 17

tender chicken bites fried & sautéed in our famous spicy BBQ bomba sauce

### PROSCIUTTO E FIOR DI LATTE GRIGLIATA 16

whole pieces of fior di latte wrapped in prosciutto crudo grilled & finished off with a balsamic reduction & EVOO

### ARANCINI 15

miniature rice balls filled with mozzarella, fried & served with a side of our tomato sauce

### FOCACCIA 13

our famous focaccia served with a side of cocktail olives

# INSALATE

## ADD ONS

grilled chicken	8
grilled steak	9
grilled salmon	9
grilled calamari	9
grilled shrimp	1.5 per
tuna	4
burrata	9
goat cheese	4

### GARDEN 15

a mix of leafy greens tossed with cherry tomatoes, red onions, & our signature Italian dressing

### CAESAR 16

romaine lettuce, homemade croutons, bacon, & parmesan cheese tossed in our caesar dressing

### SPRING MIX 17

a mix of leafy greens, roasted red peppers, dried cranberries, & goat cheese tossed in our signature Italian dressing

### ARUGULA, PROSCIUTTO, E PERA 18

baby arugula tossed in our signature Italian dressing topped off with sliced pears, prosciutto crudo, shaved parmesan, & a balsamic reduction

### TRE COLORI 17

fresh cherry tomatoes, cucumber, red onion, & fior di latte sliced & tossed in EVOO finished off with basil & oregano

### CAPRESE 17

freshly sliced tomatoes topped with rich fior di latte completed with EVOO & a balsamic reduction served on a bed of baby arugula

## PRIMI PIATTI

**gluten free option + 4**

AL POMODORO 19

a choice between any of the following pastas made in our homemade tomato sauce

PENNE ALLA VODKA 22

our signature tomato cream vodka sauce topped with pancetta & garnished with fresh basil

RIGATONI BOLOGNESE 23

our famous homemade meat sauce topped with grated Romano cheese

SPAGHETTI CARBONARA 24

egg yolk, parmesan, & Romano cheese topped with guanciale

GNOCCHI GORGONZOLA 24

homemade gnocchi made with our rich gorgonzola & cream sauce

TAGLIATELLE ALL'AMATRICIANA 23

homemade tomato sauce, Romano cheese, & thinly sliced white onion topped with guanciale

ORECCHIETTE BARESE 23

a mixture of fresh rapini, Italian sausage, white onions, & garlic sautéed in EVOO

AGNOLOTTI ROSÉ 24

our homemade stuffed pasta filled with spinach & ricotta cheese in rosé sauce

CASERECCE PESTORRATA 26

our homemade Genovese style pesto topped with burrata & sun-dried tomatoes

FETTUCCINE ALL'UOVO CON GAMBERI 25

a mixture of shrimps, fresh cherry tomatoes, spinach, green onion, & garlic sautéed in EVOO served over our egg noodle pasta

LINGUINI PESCATORE 29 **\* sub risotto + 3 \***

A mixture of mussels, calamari, & shrimps sautéed in our signature tomato, garlic, & white wine sauce

LASAGNA FATTA IN CASA 24

our traditional lasagna made with fresh layers of pasta, bolognese sauce, mozzarella, & grated parmesan

EGGPLANT PARMIGIANA 22

our traditional baked eggplant parm lightly floured & made with fresh mozzarella & grated parmesan in our homemade tomato sauce

RISOTTO AI FUNGHI 22 **\* add chicken + 8 OR add shrimps + 1.5 per \***

a mixture of mushrooms & onions sautéed in a white wine sauce served with our homemade arborio rice topped with shaved parmesan

## SECONDI PIATTI

### BISTECCA ALLA GRIGLIA 43 \* add shrimp surf & turf + 6 \*

10oz AAA strip-loin beef seared on the grill & basted in a blend of herbs, spices, & butter served with french fries & our vegetables of the day

### VEAL SCALOPPINE 29

pan-seared veal with our homemade marsala, sage, & mushroom reduction sauce served with roasted potatoes & our vegetables of the day

### VEAL SALTIMBOCCA 29

grilled veal & prosciutto crudo with melted fior di latte topped with fresh sliced tomato served with roasted potatoes & our vegetables of the day

### FETTINA AI FERRI 27

grilled veal marinated in rosemary, garlic, & oregano served with a side of baby arugula & shaved parmesan with a balsamic reduction

### VEAL / CHICKEN PARMIGIANA 28 \* make vodka sauce + 3 \*

breaded veal or chicken cutlet in our homemade tomato sauce topped with melted mozzarella & grated parmesan served with penne pomodoro

### POLLO AL LIMONE 27

lightly floured chicken breast pan-seared in our classic lemon & butter sauce served with roasted potatoes & our vegetable of the day

### PESCE BIANCO IN PADELLA 29

lightly floured white fish pan-seared in our classic lemon & butter sauce topped with sautéed garlic butter shrimp served with risotto

### SALMONE ALLA GRIGLIA 30

wild Atlantic salmon seared on the grill & basted in a blend of herbs, spices, & butter served with roasted potatoes & our vegetables of the day

### ZUPPA DI PESCE 41 \* add salmon + 9 \*

our collection of seafood that is marinated in our signature tomato, garlic, & white wine sauce served with focaccia

## LE PIZZE

### Turn any Pizza into a Panzerotto!!! + 2

**gluten free dough + 4**

### PIZZA ROSSA

MARGHERITA 19

fior di latte, basil, EVOO

AMERICANA 20

mozzarella, pepperoni, mushrooms, green peppers

CALABRESE 21

mozzarella, gorgonzola, soppressata, roasted red peppers

NAPOLETANA 21

mozzarella, anchovies, infornata olives, capers

ROMANA 22

mozzarella, Italian sausage, artichokes, green olives

GENOVESE 24

pesto & tomato base, mozzarella, grilled chicken, grilled eggplant

9BACI DELUXE 23

mozzarella, soppressata, caramelized onions, roasted red peppers, mushrooms, bomba

QUATTRO STAGIONI 22

mozzarella, soppressata, prosciutto cotto, artichokes, mushrooms

ORTOLANA 21

mozzarella, grilled eggplant, grilled zucchini, roasted red peppers, mushrooms

GIUSEPPE 23

mozzarella, soppressata, green peppers, roasted red peppers, mushrooms, black olives

### PIZZA BIANCA

BARESE 22

mozzarella, Italian sausage, rapini, onions

PATATE, RAPINI, E PANCETTA 22

mozzarella, potatoes, rapini, pancetta, onions, black olives

QUATTRO FORMAGGI 23

mozzarella, goat cheese, gorgonzola, Romano cheese

PROSCIUTTO E ARUGULA 23

mozzarella, prosciutto crudo, baby arugula, cherry tomatoes, shaved parmesan, balsamic reduction

FUNGHI 22

fior di latte, gorgonzola, caramelized onions, mushrooms, roasted garlic

PIZZA AL TONNO 21

mozzarella, tuna, onions, cherry tomatoes, basil, EVOO

CATERINA 25

focaccia, spring mix lettuce, grilled zucchini, grilled eggplant, roasted red peppers, artichoke, prosciutto crudo, topped with fresh fior di latte



## CREATE YOUR OWN

### BASE PIZZA 18

Tomato sauce, mozzarella

### TOPPINGS 2 / PER

Pepperoni, Prosciutto Cotto, Bacon, Anchovies, Tuna, Romano Cheese, Mushrooms, Black Olives, Green Olives, Green Peppers, Roasted Red Peppers, Onions, Capers, Grilled Eggplant, Grilled Zucchini, Cherry Tomatoes, Potatoes, Roasted Garlic, Honey

### GOURMET TOPPINGS 3 / PER

Italian Sausage, Prosciutto Crudo, Grilled Chicken, Fior Di Latte, Gorgonzola, Goat Cheese, Shaved Parmesan, Caramelized Onions, Sun-dried Tomatoes, Artichokes, Infornata Olives, Baby Arugula, Rapini, Pesto Base

## DOLCI

*Feel free to ask your server or check out  
our dessert fridge where  
our very own pastry chef bakes  
fresh cakes, cookies, pastries, & other daily delicacies!!!*

Tiramisu 8

Nutella Pizza 12

Cinnamon Sugar Baci 12

## BEVERAGES

Aqua Panna 8

San Pellegrino 8

Shirley Temple 4.5

Pop 4

Aranciata/Limonata/Chinotto 4

Juice 3.5

Chocolate Milk 3.5

Virgin Colada 6

## CAFÉ

**substitute almond/oat milk + 0.5  
add 1/2 shot of liquor + 4**

Espresso 3

Espresso Doppio 5

Espresso Macchiato 4

Espresso Coretto 7

1/2 shot of Sambuca, Grappa,  
Baileys, Amaretto, Brandy,  
or Grand Marnier

**\*add shot of espresso +\$2\***

Americano 3.5

Iced Shaken Americano 4.5

Café Latte 5

Iced Café Shaken Latte 6

Cappuccino 5.50