



Restaurant Week Summer 2008

BACCO

FIRST

(choice of one)

Bruschetta, Vine Ripe Tomatoes, Mozzarella and Basil Oil

Crispy Garlic Calamari with Spicy Three Peppers

Caprese, Vine Ripe Tomatoes, Fresh Mozzarella and Basil

Organic Baby Greens, Shaved Fennel, Toasted Almond, Balsamic Vinaigrette

SECOND

(choice of one)

Chicken/ Veal Parmagiana, Daily Featured Pasta

Butternut Squash Ravioli, Sun Dried Berries, Sage Brown Butter Cream

Chicken Piccata, Lemon & Capers, Parmesan Polenta

Veal Florentine, Seared Spinach, Pignoli, Fontina Cheese,
Pan Seared Potato Gnocchi, Sage Marsala Glaze

Seafood Scampi, Pan Seared Diver Scallops, Jumbo Shrimp, Lobster Meat,
Linguini, Parmigiano Reggiano

Orecchiete, Sweet Italian Sausage, Broccoli Rabe, Garlic, Olive Oil

Pan Roasted Salmon, Jumbo Shrimp, Spinach Ravioli, Lemon & Fennel Brodetto

Third

Tiramisu

Three-course prix fixe menus: \$33.08 for dinner. Excludes tax and gratuity.
