

Bacàn

FUN ITALIAN DINING

Appetizers

FRITTI

Polenta frita ~ Polenta fries, spring onion, maldon salt, herb aioli
Crocchette ~ Potato croquettes, guanciale, formaggio, thyme, spicy mayo

14

CICCHETTI

Gnocchi romani ~ Roman gnocchi made with semolina, butter, fried sage
Broccoli ~ Steamed broccoli, green vellutata, chili crumbs, bagna cauda
Cocktail di gamberi ~ Shrimp cocktail, tabasco

16

14

14

PIZZA

Diavola ~ Pizza al taglio, pomodoro, mozzarella, soppressata piccante

16

Tagliere

Meat & Cheese board served with Italian imported products

MEDITERRANEO

Chef's selection of Italian cured meats and cheeses served with homemade jam, olive taggiasche, house focaccia

24

Primi

HOMEMADE PASTA

Pappardelle, ragù alla bolognese, parmigiano

21

Pici with basil-pistachio pesto, pine nuts, spicy breadcrumbs, olio d'oliva extravergine

22

Agnolotti cacio e pepe, sumac

22

Secondi

MAIN COURSE

Lombatello ~ 8 oz hanger steak, broccolini, sauce au poivre

38

Polpo ~ Charred octopus, heirloom tomato confit, pachino cherry tomatoes, stracciatella

26

Tartare di filetto ~ Filet mignon steak tartare, egg yolk, fonduta di parmigiano

27

Insalate

SALADS

Insalata mista ~ Mixed market greens, lemon, olive oil

13

Insalata di Cesare ~ Boston lettuce, cantabrian anchovies, garlic croutons, smoked dressing, parmigiano reggiano

14

Dolci

DESSERTS

Tiramisu

12

Gelato and Sorbetto (ask your server)

10

*BRUNCH SPECIALS ON THE WEEKENDS

Carbonara ~ Spaghetti alla Carbonara (Guanciale, Pecorino, Egg)

19

Bombolone ~ Egg, bacon and cheese on Bombolone donut

14

Grand Breakfast ~ Any style eggs, sauteed bitter greens, home potatoes, toast, parmigiano

16