

# BACÀN BISTRO

Night & Day

## SMALL PLATES

### CICCHETTI VENEZIANI

Four crostini including Venetian traditional Sarde in saor and Baccalà mantecato **12**

### SUPPLÌ AL TELEFONO

Fried rice balls, tomato & mozzarella **13**

### GNOCCHI ROMANI

Baked Roman gnocchi, brown butter, parmigiano reggiano, fried sage **13**

### BURRATA & PINSA BIANCA

Burrata di Andria, house made pinsa bianca, olio, sale e pepe **14**  
*Add Cantabrian anchovy +4*

### POLENTA FRIES

Polenta fries served with fonduta di gorgonzola **12**

### BROCCOLI, VEGAN BOMB

Steamed farm broccoli, garlic, calabrian chili, breadcrumbs, green vellutata **15**

### KALE SALAD

Organic Tuscan kale, watermelon radish, parmigiano reggiano, lemon-olive oil vinaigrette **16**

### CAPELANTE ALLA VENEZIANA

Seared scallops served with parsley, garlic, breadcrumbs, imported extra-virgin olive oil **18**

## HAND-PRESSED SQUARED PINSA !

### CA' PRESE

Tomato, mozzarella di bufala, basil **17**

### CA' PRICCIOSA

Tomato, mozzarella, mushroom, olives, prosciutto cotto, artichoke hearts **20**

### CA' PATATA

Pesto, potato & rosemary (\*vegan) **18**

### CA' DIAVOLA

Tomato, soppressata parmigiano reggiano, hot honey **19**

CAVIAR BUMP TO START OFF WITH CLASS AND FORGET ABOUT WORK

## MEAT & CHEESE BOARD

### TAGLIERE MEDITERRANEO

Chef's selection of Italian cured meats and cheeses served with imported delicacies, and house bread

32

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## MAINS

PASTA

### PICI

Hand-rolled picci with basil-pistachio pesto, calabrian chili, breadcrumbs, toasted pine nuts  
[\*vegan]

24

### TAGLIOLINI

Tagliolini with gorgonzola sauce, spicy candied walnuts

24

### PAPPARDELLE

With classic ragù alla Bolognese, parmigiano reggiano

25

SECONDI

### SALMON

8 oz Atlantic salmon steak from Greenpoint Fish, piccata sauce, served with spinach and mushroom

34

### STEAK AND GREENS

16 oz grass-fed ribeye, sauce au poivre, sautéed broccolini

44

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## DESSERT

10

TIRAMISÙ

FLOURLESS CHOCOLATE CAKE

GELATO 8  
-PISTACCHIO

SORBETTO 8  
-LIMONE

# **OPEN 7 DAYS**

**MONDAY 5 PM-10 PM**

**TUESDAY 5 PM-10 PM**

**WEDNESDAY 5 PM-10 PM**

**THURSDAY 5 PM-10 PM**

**FRIDAY 11 AM-11 PM**

**SATURDAY 11 AM-11 PM**

**SUNDAY 11 AM-10 PM**



**ORDER FROM US ON CAVIAR,  
DOORDASH, UBEREATS**

# BRUNCH SPECIALS

FRIDAY | SATURDAY | SUNDAY 11 AM-4 PM

## FOCACCIA FARCITA

*Classic sandwich made inside of a pizza bianca with prosciutto cotto, mozzarella, tomato, pesto. Side of market greens or fries*

19

## UOVO AL TARTUFO

*Soft boiled egg, fonduta parmigiano, fresh tartufata, served on sourdough*

18

## BURGER DELLA CASA

*8 oz grass-fed beef patty, onion, lettuce, tomato, pickle, on brioche bun served with French fries, house curry mayo and ketchup*

*add cheddar +2 add smoked bacon +4 add egg +3*

20

## CARBONARA

*Linguine alla carbonara, crispy guanciale, pecorino romano, black pepper*

23

# DAYTIME COCKTAILS

FRIDAY | SATURDAY | SUNDAY 11 AM-4 PM

## MIMOSA

Prosecco, orange juice

14

## BELLINI

Prosecco, peach juice

14

## PIÑA PALOMA

Tequila, pineapple, lime, soda

15

## GARIBALDIE

St. Agrestis Inferno bitter, tangerine juice, orange

15

## PARADISO/INFERNO SPRITZ

St. Agrestis Paradiso or Inferno, prosecco, orange

15

## BLOODY MARY

Milano vodka, tomato juice, horseradish, worcestershire sauce, pepper, salt, lemon, pickles

16

## ESPRESSO MARTINI

Tito's vodka, Songbird coffee liqueur, espresso, polvere di caffè

18

## CAFFÈ CORRETTO

Espresso shot topped with Grappa

12

**ALL WINES,  
BEERS, AND  
MORE  
COCKTAILS  
ON THE DRINK  
MENU HERE**