

Ciabatta Bacaro:

(italian bread pizza)
6 / 10 half/whole

Cipolle caramellate

caramelized onions, anchovy paste & romano cheese

Speck

arugula, smoked prosciutto & mozzarella

Funghi e fontina

roasted mushrooms & fontina cheese

Formaggio di capra

tomato pesto & goat cheese

Antipasti:

(appetizers)

Arancini

fried arborio rice ball, lamb, mozzarella, marinara & romano
10

Prosciutto ripieno con mozzarella

mozzarella cheese wrapped in prosciutto, fried & topped
with arugula, balsamic & basil oil.
11

Calamari fritto

fried squid & sun-dried tomato pesto sauce
11

Carpaccio*

raw filet mignon, arugula, white wine vinaigrette &
parmigiano reggiano
12

Vongole

top neck clams, pork, tomatoes in a basil white wine broth
13

Piatto di salumi

prosciutto di parma, smoked prosciutto, salami di emilia,
hot capicola, parmigiano-reggiano, olives, gorgonzola dolce,
sun-dried tomatoes & honey figs.

Primi Piatti

(first course)

Bigoli al pomodoro

thick spaghetti, marinara & smoked mozzarella
8

Tagliatelle alla genovese

ribbon pasta with basil pesto and romano cheese
11

Bigoli alla cipolle caramellate

thick spaghetti with a caramelized onion & anchovy sauce
11

Spaghetti alla carbonara*

spaghetti, italian bacon, egg & romano cheese
13

Polenta con soppressata

soppressata salami & gorgonzola dolce melted over fontina polenta
10

Risotto al funghi

roasted mushroom risotto with truffle oil & romano cheese
13

Cicchetti: 4

(snacks)

Baccala fritto

fried salted cod balls & bell peppers,
drizzled with a garlic-artichoke sauce

Carne cruda

steak tartare on a romano cheese wafer

Vitello di polpetta

veal meatballs with a creamy marinara sauce

Agrodolce marscapone con bottarga

marscapone with fish roe, golden raisens
& pine nut chutney on a ciabatta crostini

Baccala mantecato

whipped salted cod
on a pumpnickel crostini

Dattero

gorgonzola dolce stuffed date wrapped in smoked
prosciutto with a balsamic caramel drizzle

Insalate:

(salads)

Caprese

arugula, cherry tomatoes, cherry
mozzarella with basil oil
& balsamic glaze
10

Fragola

Mixed greens, strawberries, raisins,
goat cheese, candied pecans with
strawberry balsamic vinaigrette
11

Carciofo

mixed greens, eggplant, artichokes,
roasted peppers with roasted lemon
vinaigrette & reggiano cheese
12

Contorni:

(sides)

Polenta 4

Broccolini 4

Red Mashed Potatoes 4

Grilled Asparagus 4

Antonio's
BACARO

Secondo

(main course)

Pollo alla griglia

grilled chicken breast, asparagus, mashed potatoes
with a balsamic glaze
18

Tagliatelle al Ragù

fresh ribbon pasta, beef & veal sauce
20

Gnocchi all'anatra

braised duck, tomato & porcini mushrooms
21

Salmone all'espresso*

pan-seared salmon, espresso rub, arugula, sweet potatoes with a maple dijon glaze
21

Petto d'anatra croccante*

crispy duck breast, polenta, broccolini with a balsamic blueberry sauce
21

Salmone e asparago*

Salmon, asparagus & spaghetti, in a white wine cream sauce
23

Manzo e broccolini

braised short ribs, broccolini, hand-cut pappardelle pasta in a demi-cream sauce
23

Ossobuco di vitello

braised veal shank, tomatoes, figs, broccolini & polenta
24

Filetto di Manzo*

8oz filet mignon, trangelico butter, mashed potatoes & broccolini
26

*Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-born illness.
These items are served raw or undercooked.

Before placing your order, please inform your server if a person in your party has a food allergy.