

Antipasti

Bruschetta all'Aglio, Pomodoro e Basilico

Grilled Rustic Bread, Tomato, Onion, Garlic, Basil, Parsley, Extra Virgin Olive Oil \$ 8

🍷 Burrata

Fresh Mozzarella, Stuffed with Cream on Grilled Bread, Sauté Leek, Pancetta, topped with Roasted Tomato, Pesto, Extra Virgin Olive Oil \$ 14

🍷 Gamberetti Marinati

Grilled Wild Gulf Shrimp, Chilled with Lime, Mint, Feta Cheese, Extra Virgin Olive Oil \$ 12

🍷 Prosciutto La Quercia

Thinly Slice Artisan Prosciutto with Cantaloupe & Arbequina Olive Oil Drizzle \$ 12

🍷 Carpaccio

Thinly Sliced Raw Beef, Shaved Parmigiano, Capers, Lemon, Extra Virgin Olive Oil \$ 12

🍷 Insalata Baci

Chopped Romaine, Carrots, Celery, Peppers, Cucumbers, Mushrooms, Tomatoes, Italian Parsley, Lemon Balsamic Vinaigrette \$ 9

🍷 Insalata Cesare

Romaine, Creamy Caesar Dressing, Shredded Parmesan & Herb Olive Oil Cheese Croutons \$ 10

🍷 Insalata Tri Colore

Wild Baby Arugula, Endive, Watercress, Shaved Fennel, Tomatoes, tossed in a Balsamic, Lemon Vinaigrette \$ 14

🍷 Insalata Rucola

Wild baby Arugula, Endive, Pears, Gorgonzola Dolce & Hazelnuts, tossed with a Balsamic, Lemon Vinaigrette and drizzled with Saini Honey \$ 12

🍷 Insalata di Barbabietole

Roasted Golden, Chiogga and Red Beets, Roasted Cippolini Onion, Blood Oranges, Gorgonzola Dolce & Hazelnuts with Jalapeño Blood Orange Dressing & Arbequina Olive Oil \$ 12

🍷 Lattuga in Insalata

Baby Iceberg, Pancetta, Tomatoes, Creamy Gorgonzola Dressing, Cracked Pepper \$ 10

🍷 Insalata Caprese

Kumato Brown Tomato, Basil, Fresh Mozzarella & Arbequina Extra Virgin Olive Oil \$ 14

Zuppa di Cipolle al Forno

Baked Onion Soup from our Wood Burning Oven, topped with Ciabatta Bread Crouton, Parmesan & Fontina Cheese \$ 10

From the Wood Burning Oven

Margherita

Mozzarella, Roasted Tomatoes, Fresh Basil, Extra Virgin Olive Oil \$ 14

Quattro Stagioni

Prosciutto, Mushroom, Artichoke, Roasted Tomatoes, Fresh Oregano, Mozzarella \$ 17

Alla Salsiccia

Italian Spicy Pork Fennel Sausage, Mushrooms, Tomatoes, Mozzarella Cheese \$ 17

Calzone

Ricotta, Mozzarella, Sausage, Mushroom, Roasted Tomatoes, Served with Spicy Tomato Sauce \$ 18

Pasta, Risotto e Gnocchi

Cappellini alla Pomodoro

Angel Hair Pasta, Fresh Tomatoes, Tomato Sauce, Basil, Extra Virgin Olive Oil \$ 14

Tagliatelle alla Carbonara

Flat Long Pasta, Pancetta, Chicken Broth, Black Pepper, Egg Yolk and Parmesan Cheese \$ 16

Penne alla Puttanesca

Penne Pasta, Fresh Tomato, Capers, Anchovies, Olives, Onion, and Garlic in a Spicy Tomato Sauce \$ 16

Rigatoni con Salsiccia

Short Tubes, Italian Pork Fennel Sausage, Fresh Tomato, Garlic, Tomato Sauce, with Basil Chiffonade \$ 16

Spaghetti alla Bolognese

Traditional Slow-Cooked Meat Sauce made from American Kobe Beef, Veal and Pork Ribs tossed with Spaghetti \$ 18

Gnocchi alla Sorrentina

Home Made Gnocchi, Fresh Tomato, Tomato Sauce, Fresh Mozzarella, Basil Chiffonade and Infused Basil Oil \$ 18

Conchiglie con Broccolini

Pasta Shell, Broccolini, Pancetta, Sun Dried Tomatoes, Cream and Pecorino Cheese \$ 16

🍷 Risotto con Funghi

Arborio Rice with Gourmet Mushrooms in a Rich Veal stock with Red Wine, Parmesan Cheese, Butter and Truffle Oil \$ 18

Tagliatelle con Frutti di Mare

Gulf Shrimp, Scallop, Calamari, Roasted Tomato in a Light Lobster, Saffron, White Wine Tomato Sauce with Basil Chiffonade \$ 24

🍷 Risotto Frutti di Mare

Arborio Rice, Gulf Shrimp, Scallop, Calamari, Roasted Tomatoes, White Wine, Saffron Sea Food Fume & Parmesan Cheese \$ 24

Agnolotti d' Aragosta

Round, Homemade Ravioli filled with Lobster, Prosciutto and Ricotta in a Lobster Cream Sauce with Infused Basil Oil \$ 18

Pesce, Carne e Pollo

Vitello Parmigiana

Breaded Pan Sautéed Veal in Tomato Sauce, topped with Mozzarella and Parmesan served with Spaghetti in Garlic and Oil \$ 26

🍷 Vitello Piccata

Pan Sautéed Veal, White Wine, Lemon, Capers, Chicken Stock and Vegetables \$ 24

Cotoletta alla Milanese

Three Veal Medallion lightly breaded and sautéed with White Wine, Lemon Juice, Sautéed Baby Frisee, Pancetta and Roasted Heirloom Potatoes \$ 26

Ossobuco

Midwest Veal Shank, Slowly Braised in White Wine, Veal Stock, Lemon Zest and served with Vegetables \$ 26

🍷 Stinco d' Agnello al Forno

Organic Slow Braised Lamb Shank in Natural Jus served on Polenta with Wild Mushrooms, Lamb Demi and Vegetables \$ 26

🍷 Manzo Tagliata

Grilled Snake River Farm American Wagyu Flat Iron Steak served with Roasted Heirloom Potatoes, Wild Arugula, Shaved Parmesan and drizzled with a Balsamic Reduction \$ 29

🍷 Porchetta

Slow Roasted Pork, Creamy Polenta, Vegetables with Pork Jus Reduction & Cranberry Citrus Relish \$ 26

Pollo alla Marsala

Pan Sauté Mary's Organic Chicken Breast, Mushroom, Roman Artichoke Hearts, Roasted Tomatoes, Demi, Marsala Wine and Vegetables \$ 24

🍷 Costata di Manzo Brasato

Slow Braised Short Ribs, Creamy Polenta with Red Wine, Demi and Vegetables \$ 25



Baci Café & Wine Bar





Contorni

 **Spinach \$ 8**

Sautéed Fresh Spinach with Pancetta Fat and Garlic

 **Roasted Heirloom Potatoes \$ 8**

Pan Sautéed Heirloom Potatoes with Parsley and Butter

 **Broccolini \$ 8**

Sautéed Broccolini with Garlic and Chili Flakes

Spaghetti Aglio é Olio \$ 6

 **Polenta al Forno \$9**

Wood Oven Baked Soft Polenta with Tomato Sauce and Mozzarella

 **Sautéed Vegetables \$ 8**

Today's Chef's Inspiration of Fresh Mixed Vegetables Sautéed in Olive Oil

Dolce e Formaggi

Affogato \$ 10

Vanilla Gelato served with Espresso Coffee, Whipped Cream and Biscotti

Tiramisu \$ 9

Lady Fingers soaked in Espresso, Frangelico, Mascarpone, Cream

 **Panna Cotta \$ 9**

Cooked Cream topped with Fresh Berries and Berry Coulis

 **Panna Cotta di Saffron \$ 9**

Cooked Cream infused with Saffron, topped with Pistachio Gelato & Quince Marmalade

Profiteroles \$ 9

Puff Pastries filled with Gelato, Chocolate Sauce

 **Chocolate Decadence \$ 9**

Flourless Chocolate Cake Vanilla Gelato & Chocolate Sauce

 **Gelato \$ 8**

Vanilla, Chocolate, Spumoni or Pistachio

Sorbetto \$ 8

Torta di Formaggio \$ 9

Crème Brulee Cheese Cake

Brownie Caramel Stack \$ 9

with Vanilla Gelato

Dolce Compionatore \$ 14

Tiramisu, Panna Cotta and Cannoli Sampler Plate

Formaggi

Chef inspired Selection of Cheeses with Condiments

Selection of Three \$ 12 • Selection of Five \$ 16

Biscotti

Assortment of Large Italian Biscotti

\$2.50 Each

Mr. Espresso, Organic, Oak Roasted Coffee Selection:

Available in regular or decaf

French Roast \$ 3

Espresso \$ 3

Cappuccino \$ 4

Latte \$ 4

Tea \$ 4



At Baci Café & Wine Bar we strive to incorporate decades of culinary expertise, our concern for a sustainable and organic-based cooking method, and our passion for truly authentic Italian recipes and ingredients to create a genuinely Mediterranean dining experience. Our personal mission is to use local and organic products where possible, to bring you the true taste of Italy, while supporting our community as a whole. Above all, we approach all of our cooking with the purest and most transparent intention to bring our clients the essential character and spirit of every dish.

BUON APPETITO !

Dishes marked  are/or can be made Gluten Free • Gluten Free Imported Fusilli are available upon Request

Baci Café & Wine Bar, 336 Healdsburg Avenue, Healdsburg, CA 95448

Catering, Private Events, Take Out Available

For reservation: 707.433.8111 • www.BaciCafeAndWineBar.com

Consuming raw or undercooked meat, seafood, poultry or egg may increase your risk of food borne illness, especially if you have certain medical conditions.

18 % gratuity will be added to parties of 6 or more.