

Cocktail Specials 10
Stolen Kiss Martini
or
Winter Whiskey Smash



DINNER
Sign up 4 Baci Rewards!
See Server for Details
925-263-4400

TONIGHTS SPECIALS

Baci's Famous Meatballs 11
Topped with our house made marinara and fresh mozzarella

Eggplant Involtini 23
Seared eggplant, rolled with ricotta cheese, lemon zest and basil served with sautéed spinach and marinara

Dessert: Meyer Lemon Creme Brûlée 9
Garnished with fresh berries

SALADS

CAESAR 10
Hearts of romaine, parmesan cheese & garlic croutons

THE BLUE WEDGE 11
Iceberg lettuce, tomatoes, Applewood bacon, pickled sweet red onions with gorgonzola crumbles and bleu cheese dressing

BACI ORGANIC MIXED GREEN 11
Mixed greens, tomatoes, shaved carrots, candied walnuts, gorgonzola cheese & champagne vinaigrette

FRESH BEET and ASPARAGUS 13
Mixed greens, almond crusted goat cheese, honey balsamic dressing

FIELD OF BERRIES 13
Mixed greens, seasonal berries, roasted almonds, feta & honey balsamic dressing

GREEK 12
Romaine, tomatoes, cucumbers, olives, onions, feta cheese & dill vinaigrette

STARTERS AND SMALL PLATES

HOUSE MADE SOUP OF THE DAY 8

HEIRLOOM CAPRESE 13.50
Mozzarella, heirloom tomatoes, fresh basil with balsamic glaze

THAI FILET STEAK SKEWERS 14.50
Angus filet steak, spicy Thai peanut sauce, chopped peanuts & fresh cilantro served on a bed of fried shoestring onion

FRIED CALAMARI 13.50
Crispy calamari and onion rings served with caper aioli

BACI CRAB CAKES 13.50
Served with coleslaw and caper aioli

STEAMED MUSSELS 14
Shallots, garlic and white wine sauce served with a grilled crostini

MANGO AHI TUNA TARTAR 14.50
Cucumber and avocado served with our house made crackers

BEEF CHEESEBURGER SLIDER 3.75
Cheddar, garlic aioli, tomato, pickles

FILET STEAK SLIDER 4
Roasted red pepper aioli and fried onions

BURGERS

All Served on a seeded bun with your choice of French Fries, Shoestring Onions, Caesar or House Salad...
Add bacon or Avocado \$2

CLASSIC ANGUS BURGER 15
Lettuce, tomato, red onion, dill pickle, mayonnaise . Choice of Cheddar, Swiss, Pepper Jack, Bleu Cheese, Gorgonzola, Mozzarella

MUSHROOM BLUE ANGUS BURGER 16
Sautéed mushroom, red onion, tomato, lettuce, bleu cheese & garlic aioli

PASTA SPECIALITIES

BACI'S SPAGHETTI BOLOGNESE 16 WITH MEATBALLS 19
Specialty house made meat sauce with parmesan cheese

BACI MACARONI & CHEESE 16 ADD ANGUS STEAK 7
Gorgonzola, mozzarella, parmesan cheese, peas & Applewood bacon

LASAGNA 15
Bolognese, ricotta, parmesan & mozzarella

CHICKEN RIGATONI 19
Red bell peppers, spinach, roasted tomato cream sauce, parmesan cheese

SPICY ITALIAN SAUSAGE PENNE PASTA 21
Shaved brussels sprouts, shallot and dried currants

CHICKEN PICCATA 19
Angel hair with sautéed mushrooms, white wine lemon caper sauce

PRAWN SCAMPI 22
Angel hair with garlic and shallot in a white wine sauce

SAUTÉED CLAMS LINGUINI 22
Clams served in a white wine sauce with chili flakes

Sides

Brussels Sprouts with Applewood Bacon and Shallots 7.50
Sautéed Spinach 6
Veggies, Broccolini and Baby Carrots 7
Sautéed Mushrooms with White Truffle Salt 7
French Fries or Shoe String Onion Rings 5
Mashed Potatoes 5

MEAT AND SEAFOOD

GRILLED SALMON 25
Citrus dill beurre blanc served with lemon basil risotto & vegetables

WILD CORVINA SEABASS 27
Eggplant caponata and spinach with a meyer lemon buerre blanc sauce

BLACKENED TILAPIA 21
Sautéed spinach, mashed potato and mango salsa

SAN FRANCISCO CIOPPINO 30
Prawns, clams, mussels , & fish steamed in a spicy tomato white wine broth served with a grilled crostini

WINTER MUSHROOM RISOTTO 25
Shitake mushrooms, spinach, and bacon topped with blue cheese crumbles

GRILLED PORK CHOP 23
Roasted brussels sprouts, fingerling potatoes, with a Romesco sauce

CHICKEN PARMESAN 21
Lightly breaded chicken covered with mozzarella, marinara sauce & parmesan cheese, served with mashed potato and vegetables

CERTIFIED ANGUS GRILLED ALL NATURAL RIB EYE 32
Served with a side of dill horseradish sour cream, mashed potatoes and Vegetables

ANGUS FILET MIGNON 35
Red wine butter, mashed potatoes and Vegetables

Executive Chef Dominique Smith

18% Gratuity Will be Added for Parties of 6 and More * Split Plate Fee \$1.50 * Gluten Free Pasta Available \$2.00 additional charge