

ANTIPASTO

- ARTICHOKE HEARTS ·
 - CILIEGINE MOZZARELLA ·
 - HOT CAPICOLA ·
 - EGGPLANT CAPONATA ·
 - FETA CHEESE ·
 - GRANA CHEESE ·
 - GRILLED ZUCCHINI ·
 - MARINATED OLIVES ·
 - TZATZIKI ·
 - ROASTED BEETS ·
 - WHITE BEANS ·
 - SWEET SOPRESSATA ·
 - ASIAGO ·
 - GRILLED ASPARAGUS ·
 - PROSCIUTTO DI PARMA ·
 - ROASTED RED PEPPERS ·
 - WHITE BEAN HUMMUS ·
 - STUFFED CHERRY PEPPERS ·
- eighteen dollars ▪ selection of five ·
- accompanied by warm pita ▪ evoo + balsamic vinegar ▪

APPETIZERS

BURRATA CAPRESE

tomatoes ▪ prosciutto ▪ fresh mango ▪
white balsamic caramel ▪
basil ▪ fruttato olive oil
12.

COLOSSAL SHRIMP COCKTAIL

three dipping sauces:
cocktail ▪ joe's ▪ louis
15.

FRESHLY SHUCKED OYSTERS

cocktail sauce ▪ horseradish ▪ prosecco mignonette
market selection ▪ priced accordingly

CHICKEN LEMONGRASS POTSTICKERS

teriyaki dipping sauce
8.

JUMBO LUMP CRABCAKE

brandy shellfish cream sauce ▪
frisée-corn-bacon-pepper garnish
15.

POINT JUDITH CALAMARI

· dusted with seasoned semolina flour & fried ·

CLASSIC

marinara dipping sauce
14.

RHODE ISLAND STYLE SPICY + GREASY

tossed with garlic butter + hot banana peppers
15.

SALADS

BACARI

toasted pistachios ▪ dried cranberries ▪
grape tomatoes ▪ sherry vinaigrette
8.

"CHOPPED" B.L.T.

romaine ▪ bacon ▪ tomatoes ▪
red onions ▪ blue cheese
11.

POACHED PEAR

baby arugula/frisée ▪ duck confit ▪ cucumbers ▪
goat cheese ▪ sweet drop peppers ▪
grape tomato ▪ port wine-pear vinaigrette
11.

CAESAR

enough said
8.

ARUGULA

crumbled gorgonzola ▪ candied walnuts ▪
raspberry vinaigrette
10.

salad accents

GRILLED CHICKEN	8.	CRAB CAKE	15.
GRILLED SALMON	12.	SHRIMP	15.

· parties of 8 or more will incur a service charge of 18% ·

· we kindly thank you for setting your cell phone to vibrate ·

· consuming raw or undercooked meat, poultry, seafood or shellfish, may increase your risk of a foodborne illness ·

SANDWICHES

· choice of french fries · sweet potato fries · house salad ·

CAPRESE

fresh mozzarella ▪ roasted tomatoes ▪ fresh basil ▪ arugula ▪ balsamic reduction ▪ ciabatta bread
9.

“DOREEN’S” B.L.T.

egg ▪ melted cheese ▪ avocado ▪ bacon ▪ lettuce ▪ tomato ▪ croissant
9.

ROASTED TURKEY-AVOCADO

bacon ▪ lettuce ▪ tomato ▪ mayo multigrain bread
11.

SPICY CHICKEN WRAP

blackened chicken ▪ cheddar cheese ▪ lettuce ▪ tomato ▪ chipotle mayo ▪ spinach tortilla
11.

GRILLED CHICKEN CORDON BLEU

prosciutto ▪ swiss cheese ▪ honey mustard ▪ romaine ▪ ciabatta bread
11.

LOUISIANA STYLE FISH PO' BOY

battered cod ▪ romaine ▪ house pickled red onions ▪ spicy remoulade ▪ ciabatta bread
12.

SONOMA CHICKEN SALAD

dried cranberries ▪ toasted walnuts ▪ lettuce ▪ croissant
9.

GRILLED VEGGIE

zucchini ▪ yellow squash ▪ roasted peppers ▪ arugula ▪ basil mayo ▪ pita bread
9.

FRENCH DIP

thinly sliced shell steak ▪ melted muenster ▪ ciabatta garlic bread ▪ au jus
11.

BACON CHEESEBURGER

crispy onions ▪ cheddar cheese ▪ lettuce ▪ tomato
14.

“KNIFE + FORK” BURGER

sautéed onions ▪ roasted tomatoes ▪ mushrooms ▪ porter cheddar ▪ no bun
14.

BACARI BURGER

mature irish cheddar ▪ house pickled red onions ▪ spicy remoulade ▪ lettuce ▪ tomato ▪ truffled pomme frites
14.

BRICK OVEN PIZZA

· from our wood burning oven ·

CLASSIC

pomodoro sauce ▪ mozzarella ▪ basil
10.

ARUGULA

mozzarella ▪ asiago ▪ prosciutto ▪ dressed arugula + red onions ▪ tomatoes ▪ balsamic syrup
14.

MARGHERITA

san marzano tomatoes ▪ fresh mozzarella ▪ basil
11.

BACARI

caramelized onions ▪ spicy italian sausage ▪ mozzarella + sauce
13.

ENTRÉES

· choice of house salad · caesar salad ·

PENNE ALLA VODKA

seasoned chicken ▪ vodka tomato cream sauce
16.

FETTUCCINE W/ SHRIMP + SALMON

sun-dried tomatoes ▪ roasted mushrooms ▪ capers ▪ tomato cream sauce
22.

CAMPANELLE AL RAGÙ BOLOGNESE

flower shaped pasta
slowly simmered traditional meat sauce
ground beef, pork + pancetta
18.

SEAFOOD “GYRO” OF THE MOMENT

greek pico de gallo ▪ shredded romaine ▪ tzatziki ▪ pita bread ▪ french fries
priced accordingly

LOBSTER COCKTAIL

jumbo lump crabmeat ▪ shrimp ▪ avocado ▪ citrus vinaigrette
23.

PECAN CRUSTED CHICKEN

whole grain mustard cream sauce ▪ sautéed spinach ▪ orzo rice blend
19.

CHICKEN MILANESE

breaded chicken ▪ arugula ▪ ciliegine mozzarella ▪ grape tomatoes ▪ red onions ▪ white balsamic vinaigrette
19.

“PASTRAMI” ROASTED SALMON

wild rice-wheat berry blend ▪ spinach ▪ purple mustard
22.



gluten free pasta available

LUNCH

DINNER

PRIVATE DINING