

ANTIPASTO

· eighteen dollars · selection of five ·

- ARTICHOKE HEARTS ·
- GRANA CHEESE ·
- CILIEGINE MOZZARELLA ·
- GRILLED ZUCCHINI ·
- HOT CAPICOLA ·
- MARINATED OLIVES ·
- FETA CHEESE ·
- TZATZIKI ·
- STUFFED CHERRY PEPPERS ·
- EGGPLANT CAPONATA ·
- ROASTED BEETS ·
- WHITE BEANS ·
- SWEET SOPRESSATA ·
- ASIAGO ·
- GRILLED ASPARAGUS ·
- PROSCIUTTO DI PARMA ·
- ROASTED RED PEPPERS ·
- WHITE BEAN HUMMUS ·

· accompanied by warm pita · evoo + balsamic vinegar ·

APPETIZERS

COLOSSAL SHRIMP COCKTAIL

three dipping sauces: cocktail · joe's · louis / 16.

BURRATA CAPRESE tomatoes · prosciutto · fresh mango · white balsamic caramel · basil · fruttato olive oil / 12.

JUMBO LUMP CRABCAKE

brandy shellfish cream sauce · frisée-corn-bacon garnish / 16.

HOMEMADE MEATBALLS marinara sauce · herbed ricotta cheese / 12.

CHICKEN-LEMONGRASS POTSTICKERS teriyaki dipping sauce / 9.

CEDAR-PLANK BAKED BRIE cranberry chutney · almonds · pumpkin seeds · honey · flatbreads + crackers / 10.

GRILLED OCTOPUS

warm cannellini bean salad · lemon-red wine vinaigrette · frisée garnish / 18.

FRESHLY SHUCKED OYSTERS cocktail sauce · horseradish · prosecco mignonette / market selection · priced accordingly

LOBSTER COCKTAIL chilled half lobster · colossal crabmeat · shrimp · avocado · citrus vinaigrette / 25.

POINT JUDITH CALAMARI dusted with seasoned semolina flour & fried CLASSIC marinara dipping sauce / 15.

RHODE ISLAND STYLE SPICY + GREASY CALAMARI tossed with garlic butter + hot banana peppers / 16.

SALADS

BACARI baby greens · toasted pistachios · dried cranberries · grape tomatoes · sherry vinaigrette / 10.

POACHED PEAR baby arugula/frisée · duck confit · cucumber · goat cheese · sweet drop peppers · grape tomato · port wine-pear vinaigrette / 12.

CAESAR enough said / 9.

B.L.T. chopped romaine · bacon · tomatoes · red onions · blue cheese / 12.

ARUGULA

crumbled gorgonzola · candied walnuts · raspberry vinaigrette / 10.

BRICK OVEN PIZZA

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.

SIDES

· seven dollars ·

COUNTRY MASHED RED POTATOES
add truffle oil (optional)

SPINACH (OR) BROCCOLI RABE
sautéed · garlic + evoo

MAC 'N' CHEESE
irish white cheddar · seasoned breadcrumbs

CREAMED SPINACH

HARICOTS VERTS
sautéed · shallots · butter

SWEET POTATO FRIES

POMME FRITES
white truffle oil · parmesan · chives

LOADED BAKED POTATO
sour cream · bacon · cheddar

ROASTED BRUSSELS SPROUTS
bacon · onions · balsamic

ASIAGO POTATO GRATIN

GRILLED ASPARAGUS

ENTRÉES

PENNE ALLA VODKA seasoned chicken · vodka tomato cream sauce / 17.

FETTUCCINE W/ SHRIMP + SALMON

sun-dried tomatoes · roasted mushrooms · capers · tomato cream sauce / 24.

CAMPANELLE AL RAGÙ BOLOGNESE

slowly simmered traditional meat sauce · ground beef, pork + pancetta / 19.

PECAN CRUSTED CHICKEN whole grain mustard cream sauce · spinach · orzo rice blend / 23.

CHICKEN MILANESE breaded chicken · arugula · mozzarella · grape tomatoes · red onions · white balsamic vinaigrette / 23.

RACK OF NEW ZEALAND LAMB goat cheese gnocchi · broccoli rabe · oven-dried tomatoes · grilled artichoke · toasted pine nuts · tzatziki sauce / 36.

BACARI BURGER irish white cheddar · pickled red onions · spicy remoulade · lettuce · tomato · truffled pomme frites / 17.

gluten free pasta available

FRESH SEAFOOD

· fish selections can also be prepared

· simply grilled (or) pan seared + accompanied by a choice of one side ·

SHRIMP grilled colossal shrimp · scampi butter · red pepper coulis · roasted yukon gold potatoes · sautéed spinach / 32.

SCALLOPS

pan-seared sea scallops · jambalaya risotto · shellfish cream sauce / 34.

HALIBUT prosciutto wrapped · melted leeks · french green lentils · apple cider beurre blanc · balsamic reduction / 32.

SALMON cedar-plank roasted · pastrami seasoning · purple mustard · choice of one side / 28.

AHI TUNA lavender pepper crust · soba noodles · vegetables · soy-garlic sauce · pickled ginger · wasabi / 32.

CHILEAN SEA BASS roasted garlic-almond crust · sautéed spinach · red jasmine rice · ginger-lemongrass cream / 35.

STEAKHOUSE CUTS

· finished with rendered beef fat + sea salt ·
· accompanied by choice of one side ·

FILET MIGNON certified angus · 10 ounce · brandy peppercorn sauce / 44.

NEW YORK STRIP prime · 14 ounce · red wine demi glace / 45.

SKIRT STEAK certified angus · 10 ounce · bacari steak sauce / 32.

PORK CHOP premium reserve · 14 ounce rib chop · homemade fuji applesauce / 27.

COWBOY STEAK certified angus · 20 ounce bone-in rib-eye · BEER-naise sauce / 44.

STEAK ACCESSORIES

CHEESE FRITTERS
parmesan · asiago · pecorino / 5.

ROASTED TRIO MUSHROOMS
· shiitake · oyster · crimini / 5.

SURF
three grilled colossal shrimp w/ scampi butter / 16.

BACON-ONION JAM / 5.

GORGONZOLA CHEESE / 5.