

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 ·
 - CLASSIC HUMMUS ·
 - STUFFED CHERRY PEPPERS ·
- eighteen dollars ▪ selection of five ·
- accompanied by warm pita ▪ evoo + balsamic vinegar ▪

APPETIZERS

BURRATA CAPRESE

prosciutto ▪ tomatoes ▪ fresh mango ▪
white balsamic caramel ▪ basil ▪
california extra virgin olive oil
14.

COLOSSAL SHRIMP COCKTAIL

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

FRESHLY SHUCKED OYSTERS

cocktail sauce ▪ horseradish ▪ prosecco mignonette
market selection ▪ priced accordingly (4 min.)

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 ·

KUNG PAO

szechuan style sauce ▪
toasted cashews
15.

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
11.

"CHOPPED" B.L.T.

romaine ▪ bacon ▪ tomatoes ▪ red onions ▪ blue cheese
12.

SEASONAL TRI-COLOR

frisee, baby arugula & radicchio ▪ crumbled goat cheese ▪
fuji apple ▪ pumpkin seeds ▪ maple-walnut vinaigrette
12.

ARUGULA

crumbled gorgonzola ▪ candied walnuts ▪
raspberry vinaigrette
12.

CAESAR

enough said
10.

GREEK

romaine ▪ feta ▪ tomatoes ▪ cucumbers ▪ peppers ▪
red onions ▪ olives ▪ pepperoncini ▪ red wine vinaigrette
13.

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 ▪ soft baguette
9.

“DOREEN’S” B.L.T.

egg ▪ melted american cheese ▪ avocado ▪ bacon ▪ lettuce ▪ tomato ▪ croissant
12.

ROASTED TURKEY-AVOCADO

bacon ▪ lettuce ▪ tomato ▪ mayo multigrain bread
12.

SPICY CHICKEN WRAP

blackened chicken ▪ cheddar cheese ▪ lettuce ▪ tomato ▪ chipotle mayo ▪ spinach tortilla
12.

GRILLED CHICKEN CORDON BLEU

prosciutto ▪ swiss cheese ▪ honey mustard ▪ romaine ▪ soft baguette
12.

CRISPY FISH SANDWICH

louisiana style po'boy ▪ battered cod ▪ romaine ▪ house pickled red onions ▪ spicy remoulade ▪ soft baguette
14.

SONOMA CHICKEN SALAD

dried cranberries ▪ toasted walnuts ▪ lettuce ▪ croissant
10.

GRILLED VEGGIE

zucchini ▪ yellow squash ▪ roasted peppers ▪ arugula ▪ basil mayo ▪ pita bread
10.

FRENCH DIP

thinly sliced shell steak ▪ melted muenster ▪ garlic baguette ▪ au jus
12.

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

CLASSIC

pomodoro sauce ▪ mozzarella ▪ basil
10.

MARGHERITA

san marzano tomatoes ▪ fresh mozzarella ▪ basil
11.

BACARI

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

PEPPERONI

mozzarella + sauce
13.

ARUGULA

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

ENTRÉES

· choice of house salad · caesar salad ·

PENNE ALLA VODKA

seasoned chicken ▪ vodka tomato cream sauce
16.

LINGUINI W/ MUSSELS FRA DIAVOLO

prince edward island mussels ▪ spicy tomato sauce
22.

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 & prosciutto
18.

SEAFOOD “GYRO” OF THE MOMENT

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

LOBSTER COCKTAIL

chilled half lobster ▪ colossal crabmeat ▪ shrimp ▪ avocado ▪ citrus vinaigrette
23.

PECAN CRUSTED CHICKEN

whole grain mustard cream sauce ▪ sautéed spinach ▪ orzo rice blend
20.

CHICKEN MILANESE

breaded chicken ▪ arugula ▪ ciliegine mozzarella ▪ grape tomatoes ▪ red onions ▪ white balsamic vinaigrette
20.

PAN-ROASTED SALMON

wild rice-wheat berry blend ▪ spinach ▪ cranberry barbecue sauce
22.



gluten free pasta available

LUNCH

DINNER

PRIVATE DINING