

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 ·
- accompanied by warm pita ▪ evoo + balsamic vinegar ▪

APPETIZERS

COLOSSAL SHRIMP COCKTAIL

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

BURRATA CAPRESE

tomatoes ▪ prosciutto ▪ sweet drop peppers ▪
white balsamic caramel ▪ basil ▪ fruttato olive oil
12.

BEER MUSSELS

belgian wheat ale ▪ andouille sausage ▪
mustard ▪ shallots ▪ fresh thyme
14.

HOMEMADE MEATBALLS

marinara sauce ▪ herbed ricotta cheese
11.

CHICKEN TERIYAKI POTSTICKERS

sweet chili dipping sauce
8.

FANCY FINGERS

"everything" breaded chicken strips ▪ maple-dijon ranch
9.

CEDAR-PLANK BAKED BRIE

autumn fruit ▪ walnuts ▪ flatbreads + crackers
10.

GRILLED OCTOPUS

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

SHRIMP + CRAB SPRING ROLL

mango cucumber salad
11.

JUMBO LUMP CRABCAKE

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

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
14.

RHODE ISLAND STYLE

SPICY + GREASY

tossed with garlic butter + hot banana peppers
15.

SALADS

BACARI

baby greens ▪ toasted pistachios ▪ dried cranberries ▪
grape tomatoes ▪ sherry vinaigrette
9.

"AUTUMN"

frisée ▪ baby arugula ▪ fuji apple ▪
julienne carrots ▪ irish porter cheddar ▪
pumpkin seeds ▪ maple-cinnamon vinaigrette
10.

CAESAR

enough said
8.

"CHOPPED" B.L.T.

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

ARUGULA

crumbled gorgonzola ▪ candied walnuts ▪
raspberry vinaigrette
10.

GREEK

romaine ▪ feta ▪ tomatoes ▪ cucumbers ▪ peppers ▪
red onions ▪ olives ▪ pepperoncini ▪ red wine vinaigrette
12.

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.

BACARI

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

MARGHERITA

san marzano tomatoes ▪
fresh mozzarella ▪ basil
11.

SALUMI

pepperoni ▪ hot capicola ▪
sweet sopressata ▪
mozzarella + sauce
13.

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

PASTAS

PENNE ALLA VODKA

seasoned chicken ▪ vodka tomato cream sauce
17.

FETTUCCINE + SHRIMP

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

CAMPANELLE BOLOGNESE

ragout of ground beef, pork + pancetta
19.

FRUTTI DI MARE

linguini ▪ calamari ▪ shrimp ▪ clams ▪ mussels ▪ salmon ▪
light pomodoro sauce
27.



gluten free pasta available

FRESH SEAFOOD

GRILLED SHRIMP

colossal shrimp ▪ scampi butter ▪ red pepper coulis ▪
roasted yukon gold potatoes ▪ sautéed spinach
32.

SEARED SEA SCALLOPS

cranberry coulis ▪ apple walnut risotto ▪
crispy sopressata
32.

PAN-ROASTED SWORDFISH

sweet potato-chorizo hash ▪ sautéed spinach
saffron beurre blanc sauce
29.

CEDAR-PLANK ROASTED SALMON

maple-soy glaze ▪
accompanied by a choice of one side
27.

AHI TUNA

lavender pepper crust ▪
soba noodles ▪ vegetables ▪ soy-garlic sauce ▪
pickled ginger ▪ wasabi
32.

CHILEAN SEA BASS

potato crumb crust ▪ parsnip puree ▪
broccoli rabe ▪ applewood smoked bacon
sherry beurre blanc sauce
34.

SIMPLY PREPARED SEAFOOD

fish selections can be prepared
simply grilled (or) pan seared
& accompanied by a choice of one side

ENTRÉES

PECAN CRUSTED CHICKEN

whole grain mustard cream sauce ▪
sautéed spinach ▪ orzo rice blend
23.

CHICKEN MILANESE

breaded chicken ▪ arugula ▪ ciliegine mozzarella ▪
grape tomatoes ▪ red onions ▪ white balsamic vinaigrette
23.

BONELESS BEEF SHORT RIBS

braised in cabernet ▪ sweet potato gnocchi ▪
savoy cabbage ▪ roasted mushrooms ▪ sautéed onions
28.

SLOW-ROASTED DUCK

breast + leg ▪ broccoli rabe ▪ pumpkin spaetzle ▪
dried cranberries ▪ pumpkin seeds ▪
grand marnier sauce
28.

BACARI BURGER

mature irish cheddar ▪ house pickled red onions ▪
spicy remoulade ▪ lettuce ▪ tomato ▪
truffled pomme frites
15.

STEAKHOUSE CUTS

· choice of one side ·

FILET MIGNON

10 ounce ▪ brandy peppercorn sauce
42.

NEW YORK STRIP

16 ounce ▪ dry-aged ▪ red wine demi
44.

RACK OF LAMB

new zealand ▪ red chimichurri
32.

SKIRT STEAK

10 ounce ▪ bacari steak sauce
32.

PORK CHOP

brined 14 ounce rib chop ▪ pear demi-glace
26.

COWBOY STEAK

20 ounce bone-in rib-eye ▪ BEER-naise sauce
42.

toppings

GORGONZOLA 5.

SAUTÉED ONIONS 5.

OSCAR 12.

· crabmeat + BEER-naise sauce ▪ asparagus ·

COLOSSAL SHRIMP 15.

· scampi butter ·

SIDES

· seven dollars ·

COUNTRY MASHED RED POTATOES

add truffle oil (optional)

GRILLED ASPARAGUS

MAC 'N CHEESE

irish white cheddar ▪ seasoned breadcrumbs

HARICOTS VERTS

sautéed ▪ shallots ▪ butter

SPINACH (OR) BROCCOLI RABE

sautéed ▪ garlic + evoo

CREAMED SPINACH

SWEET POTATO FRIES

POMME FRITES

white truffle oil ▪ parmesan ▪ chives

LOADED BAKED POTATO

sour cream ▪ bacon ▪ cheddar

ASIAGO POTATO GRATIN

ROASTED BRUSSELS SPROUTS

pancetta ▪ balsamic

LUNCH

DINNER

PRIVATE DINING