



Valentine's Day

Bacco Centro

primi

LOBSTER BISQUE 13

RADICCHIO FRESCA 15

FRESH RADICCHIO AND GARDEN GREENS TOSSED WITH BEETS, CANDIED WALNUTS, MANDARIN WEDGES WITH GORGONZOLA AND HONEY RASPBERRY VINAIGRETTE

PANE SAN VALENTINO 16

HOMEMADE FLATBREAD WITH HEART SHAPED PEPPERONI, FRESH MOZZARELLA, CHERRY TOMATOES, FRESH RICOTTA, TOPPED WITH FRESH BASIL, DRIZZLED WITH A BALSAMIC FIG GLAZE

POLPO ALLA GRIGLIA 17

GRILLED OCTOPUS SERVED OVER BABY ARUGULA WITH BALSAMIC GLAZE AND LEMON WEDGES

entree

LINGUINE AL NERO DI SEPPIA 36

SQUID INK LINGUINI SAUTÉED WITH SHRIMP, SCALLOPS, CLAMS AND GRAPE TOMATOES, SERVED IN A LEMON BUTTER SAUCE

POLLO SAN VALENTINO 30

CHICKEN TENDERLOIN SAUTÉED WITH MUSHROOMS AND SUN DRIED TOMATOES IN A BRANDY CREAM SAUCE, SERVED OVER RISOTTO

PRIME RIB 44

SLOW ROASTED ANGUS PRIME RIB, COOKED TO PERFECTION, SERVED WITH GARLIC AU JUS AND A SIDE OF CREAMY HORSERADISH SAUCE WITH A STUFFED BAKED POTATO AND GARDEN MEDLEY

AGNELLO PISTACCHIO 46

PISTACHIO CRUSTED LAMB CHOP IN APRICOT BALSAMIC, SERVED WITH ROASTED POTATOES AND BROCCOLI RABE IN A BLACK CHERRY DEMI-GLAZE