

BACICCIAbrunch

antipasti

Brussels e Guanciale 16

oven-roasted brussels sprouts, crispy guanciale, pecorino, balsamic glaze

Focaccia Platter 17

chickpea hummus, bufala mozzarella, taggiasca + castelvetrano olives

Cozze alla Marinara 18

mussels in garlic + spicy tomato sauce, garlic toast points

Bruschetta Fonda 18

guacamole, scrambled eggs, stracciatella

panini

homemade focaccia bread served with mixed greens

Camogli 15

mozzarella, tomato, basil pesto

Dolomiti 16

speck, brie, tomato, black truffle spread

San Daniele 17

prosciutto San Daniele, arugula, stracciatella, tomato

Milano 18

panko-breaded chicken, lettuce, tomato, mozzarella, mayo

the baciccia burger

served with mixed greens + potatoes

17

brioche bun, angus beef, fontina cheese, caramelized onions, tomato, lettuce, crispy pancetta

insalate

Chicken 5 | Shrimp 6

Mista 11

mixed greens, cherry tomatoes, pickled onions, cucumber, balsamic vinaigrette

Roma 17

romaine, Roman artichokes, crispy guanciale, pecorino romano, truffle oil, mustard dressing

Cesarina 17

tuscan kale, grilled chicken, shaved parmigiano reggiano, homemade caesar dressing

Bietole e Caprino 17

beets in garlic + mint marinade, toasted almonds, frisee, goat cheese, guacamole

brunch plates

Brioche French Toast 14

mixed berries + whipped cream

The Italian Job 15

two eggs poached in tomato sauce, fresh basil, oregano, toast points

Pollo Milanese 25

panko-breaded chicken breast, arugula salad, avocado + parmesan, fried egg

Steak + Eggs 32

angus beef skirt steak, two fried eggs, roasted potatoes, mixed green salad

paste

Ravioli Piselli e Funghi 22

ravioli of prosciutto, ricotta, + truffle, cream sauce, sweet peas, mushrooms

Paccheri Zucchine e Guanciale 23

zucchine pesto, guanciale, parmesan

Rigatoni Funghi e Tartufo 24

parmesan cream sauce, porcini mushroom, truffle oil

Gnocchi All'Amalfitana 24

cherry tomatoes, burrata, sweet sausage, eggplant, garlic, basil, parmesan

pizze

Prosciutto di Parma 4

Sausage, Soppresata, Ham 3

Additional Toppings 2

Margherita 15

tomato sauce, fiordilatte mozzarella, basil

Piccante 16

tomato sauce, fiordilatte mozzarella, spicy soppresata

Braccio di Ferro or "The Popeye" 18

fiordilatte mozzarella, spinach, sweet italian sausage, sunny side egg

Bismark 19

tomato sauce, fiordilatte mozzarella, italian ham, mushrooms, sunny side egg

Honeymoon 21

tomato sauce, fiordilatte mozzarella, spicy soppresata, sweet italian sausage, mike's hot honey, salted ricotta

Bardineto 23

fiordilatte mozzarella, stracchino cheese, porcini mushroom puree, blueberry compote

BACICCIAbeverages

caffè

- Espresso 4
- Double Espresso 7
- Americano 4
- Cappuccino 5
- Latte 5

sodas

- Ginger Ale/Sprite/Diet Coke 3.5
- Shirley Temple 4
- Limonata/Aranciata Pellegrino 4
- Lemonade/Peach Ice Tea Brooklyn Best 4.5
- Chinotto 4.5
- Mexican Coke 5

water

- San Pellegrino Sparkling 6.5
- Acqua Panna Still 6.5

cocktails - 10

Spritz

Aperol, Prosecco, club soda

Classic Martini

well gin or vodka, dry vermouth

Berry Basil Martini

gin, lemon, berry + basil puree

Lavender Martini

vodka, lavender syrup, fresh lemon

Tommy's Margarita

100% agave tequila, fresh lime, agave

Raspberry 'Rita

tequila reposado, cointreau, lime, raspberry + hibiscus puree

Mojito de Passion

rum, passion fruit + pineapple puree, fresh lime, mint

mocktails - 8

Bosco

mixed berry puree, apple + orange juice, sugar cane, fresh lime

Fresco

club soda, cucumber, lime, mint, simple syrup

*special cocktails, requests, + substitutions
are subject to a price change*

beers - 8

Forst - Premium Lager

4.8% - Merano, Italy - On Tap
*owned and brewed in Italy since 1857,
balanced between hops and malt,
fragrant aroma*

Cigar City - Jai Alai IPA

7.5% - Tampa, Florida - On Tap
*citrus IPA with notes of clementine, orange
peel, and caramel malt for a
bold + approachable taste*

Five Boroughs - Pilsner

5% - Sunset Park, Brooklyn - On Tap
*light in color + body with a clean, bitter finish
czech saaz hops impart soft floral
and grassy aromas*

Radiant Pig - Save the Robots IPA

7% - New York, NY - 16oz Can
*unfiltered with a slight haze, surprisingly
smooth, american + aussie hops*

vini bianchi *gl / btl*

Sauvignon Blanc 10 / 36

2020 - Di Lenardo - Friuli Venezia, NE Italy

Falaghina 11 / 40

2020 - Terredora - Campania, Southern Italy

Verdicchio dei Castelli di Jesi 11 / 40

organic | 2021 - Di Matelica - Marche, Central Italy

Gavi di Gavi "San Cristoforo" 11 / 40

2019 - La Doria - Piemonte, NW Italy

Vermentino 12 / 44

2019 - Colle dei Bardellini - Liguria, NW Italy

Prosecco 12 / 42

Acinium - Veneto, Northeast Italy

Rosé 9 / 32

2020 - Le Provençal - Vidauban, SE France

vini rossi *gl / btl*

Negroamaro 10 / 36

2017 - Matane - Puglia, Southern Italy

Pinot Nero 10 / 36

2019 - Fiorini - Sicilia, Southern Italy

Chianti Colli Senesi 10 / 38

2019 - Cultusboni - Toscana, Central Italy

Cabernet Sauvignon 10 / 38

2019 - Di Majo Norante - Umbria, Central Italy

Valpolicella Classico 12 / 45

2019 - Brigaldara - Veneto, NE Italy