

# THE ART OF ITALIAN BAKING

## DINNER **MENU**



In Italy, each family has a personal culinary history tied to the historic traditions that comprise “The Art of Italian Baking” and a love of the vine that the ancient roman divinity Bacchus has bestowed upon us.

At Pan di Bacco, the journey from our kitchen to your table begins with six sisters from Naples. In the 1940s Angela, Marisa, Clara, Pina, Genni and Anna moved away from home carrying the foundation of their mother Donna Elena’s cooking with them. Each became an inspired cook; passing down simple, yet flavorful specialties that today transcend regional borders, but retain their Southern Italian roots.

From our signature “pan di bacco” bread to our thin crust pizzas, baked pastas, house made desserts, and more; every dish and glass of wine we serve combines the freshest of ingredients with authentic techniques- honoring the spirit of those who have lovingly fed our family for generations.

OPEN CONTINUOUSLY **7 DAYS** A WEEK

BRUNCH

8:00 AM – 16:00 PM

**DINNER**

**16:00 PM – 12:00 AM**

ASK ABOUT OUR GLUTEN FREE PASTA AND PIZZA!

WE USE FARM FRESH **ORGANIC** AND  
**HORMONE FREE** MEATS AND VEGETABLES  
WHENEVER AVAILABLE.

 = VEGETARIAN DISHES

# ANTIPASTI DELLA NONNA

SERVED WITH FRESHLY BAKED HOUSE BREAD

## MIXED ITALIAN COLD MEATS AND CHEESES

SALAMI, MORTADELLA, PROSCIUTTO AND ITALIAN CHEESES  
\$ 110

 **PEPERONI NAPOLETANI**  
SAUTED PEPPERS, CAPERS, BREADCRUMBS  
\$ 40

 **MELANZANE ANGELA**  
ORGANIC BABY EGGPLANT IN A RICH TOMATO SAUCE  
\$ 45

## "ITALIAN" FRIES & HOUSE MAYO DIP

TRADITIONAL \$ 40  
TRUFFLE OIL \$ 55

 **POMODORINI ELISABETTA**  
BAKED BABY GARLIC TOMATOES  
\$ 45

{ **SAMPLER DELLA NONNA**  
ASSORTED COLD MEATS, PEPPERS AND EGGPLANT  
\$ 138 }

# SALADS

SERVED WITH PAN DI BACCO ROSEMARY BREAD

**ZIA CLARA**  
GARDEN ICEBERG, AVOCADO, BABY TOMATOES, CRISPY BACON  
\$ 98

**INSALATA BACCO**  
ROMAINE LETTUCE, CHERRY TOMATOES, PROSCIUTTO  
\$ 125

**INSALATA DI CESARE**  
CLASSIC CEASAR SALAD WITH ORGANIC ROMAINE LETTUCE  
\$ 98  
ADD GRILLED CHICKEN \$ 25

 **LA CAPRESE**  
MOZZARELLA, TOMATOES AND ORGANIC PESTO  
\$ 115

**BRESAOLA E RUCOLA**  
ORGANIC BRESAOLA, RUCOLA GREENS, PARMIGIANO  
\$ 148

 **INSALATA MISTA- HOUSE SALAD**  
MIXED ORGANIC GREENS WITH CHERRY TOMATOES  
SIDE \$ 48  
MAIN \$ 78

**FRUIT HOUSE SALAD**  
\$ 60

# BRUSCHETTE DI ZIA PEPPA

TOASTED HOUSE BREAD FROM AUNT PEPPA'S FAVORITE RECIPES. SERVED WITH SIDE TOMATO SAUCE

 **FUNGHI E PARMIGIANO**  
MUSHROOMS, PARMIGIANO, SAFFRON SAUCE  
\$ 65

**SALSICCIA E CAVOLI**  
ITALIAN SAUSAGE AND CHARD, PARMIGIANO  
\$ 65

 **MOZZARELLA E POMODORO**  
MOZZARELLA, CHERRY TOMATOES, GREEK OLIVES  
\$ 65

 **ORTOLANA**  
ORGANIC BABY EGGPLANT, PESTO, AND PARMIGIANO  
\$ 65

 **PIZZAIOLA**  
MOZZARELLA, TOMATO SAUCE, ORGANIC BASIL  
\$ 65

{ **SAMPLER DEL PIACERE**  
YOUR CHOICE OF 3 DIFFERENT BRUSCHETTAS  
\$ 128 }

# SALSE DIPS

- ORGANIC PESTO
- SALSA TONNATA (TUNA CREAM)
- SPINACH DIP
- TOMATO SAUCE
- MEDITERRANEAN HUMMUS
- HOME MADE LEMON MAYO

**SALSA AND BREADS**  
BREAD AND A SALSA DIP \$ 45

# BREAD

- PAN DI BACCO ROSEMARY
- SOURDOUGH
- FOCACCIA
- CIABATTA
- BROWN
- TARTINE
- OLIVE
- ONION

# PIZZA DI BACCO

THIN CRUST NEAPOLITAN INSPIRED PIZZA WITH A UNIQUE CRUNCH AND RECTANGULAR SHAPE



## REGINA MARGHERITA

CLASSIC NAPOLITAN TOMATO SAUCE, MOZZARELLA AND PARMIGIANO GRANA PADANO  
\$ 135

## LA MILANESE

SALAME MILANO, TOMATO SAUCE, MUSHROOMS, MOZZARELLA AND PARMIGIANO GRANA PADANO  
\$ 155

## GARLIC PRAWNS

GARLIC PRAWNS, MOZZARELLA AND TOMATO  
\$ 180

## RUCOLA E PROSCIUTTO

ORGANIC RUCOLA GREENS, ITALIAN PROSCIUTTO HAM, TOMATO SAUCE AND MOZZARELLA  
\$ 180



## VEGETARIANA DELL' ORTO

BABY ORGANIC ZUCCHINE, PEPPERS, ONIONS TOMATO SAUCE AND MOZZARELLA  
\$ 155



## BIANCA CON PATATE

ORGANIC POTATOES, MOZZARELLA  
\$ 135

## GLUTEN FREE PIZZA

CHOICE OF MARGHERITA OR VEGETARIANA  
\$ 165

### ADD ON OPTIONS:

MUSHROOMS – PEPPER – ONION     ADD \$ 8 EACH  
SALAMI – PROSCIUTTO     ADD \$ 22 EACH  
GORGONZOLA CHEESE

# CROQUETTES DI MAMMA AND MISTI

SAVORY BAKED PATTIES SERVED WITH PAN DI BACCO ROSEMARY BREAD AND SALSE DIP

CHOOSE AND MIX YOUR CROQUETTES



ORGANIC BEEF, PINE NUTS AND CRANBERRY

ORGANIC CHICKEN WITH LEMON SCENT

ORGANIC BEEF, SALAME & MOZZARELLA



MOZZARELLA CROQUETTE



POTATO PANZAROTTI



ORGANIC PEARL MILLET "POLENTA"

FRITTO MISTO DEL MARE - FRIED SEAFOOD & VEGETABLES



\$ 125

# PASTE AL FORNO

OVEN BAKED IN TERRACOTTA TERRINES. SERVED WITH HOUSE BREAD



## GNOCCHI ALLA SORRENTINA

HOME MADE GNOCCHI WITH TOMATO AND MOZZARELLA  
\$ 120



## LASAGNA VERDE

ORGANIC PESTO, MOZZARELLA AND PARMIGIANO  
\$ 138



## ORECCHIETTE ALLA MIMI'

BROCCOLI ORECCHIETTE, PINE NUTS AND ORGANIC PESTO  
\$ 120

## LASAGNA MARISA

ORGANIC BEEF TRADITIONAL LASAGNA  
\$ 138



## PARMIGIANA DI MELANZANE

ORGANIC EGGPLANT, MOZZARELLA AND TOMATO  
\$ 138

## GLUTEN FREE PASTA

CHOICE OF TOMATO OR PESTO SAUCE  
\$ 138

# ZUPPA DEL GIORNO

SERVED WITH HOUSE BAKED BREAD

## ZUPPA ANNAMARI'

SOUP OF THE DAY  
\$ 68

WWW.PANDIBACCO.COM

PAN DI  
BACCO

THE ART OF ITALIAN BAKING

## SPIEDINI ○ SKEWERS

SERVED WITH ROASTED GARLIC BREAD AND HOUSE DIPPING SAUCE

### ORGANIC CHICKEN

TWO PIECES: \$ 118

### ITALIAN SAUSAGE AND ARRACHERA BEEF

TWO PIECES: \$ 135

### SEASONAL ORGANIC VEGETABLES

TWO PIECES: \$ 135

### GARLIC PRAWNS AND CHERRY TOMATO

TWO PIECES: \$ 135

## MINIBURGER

SERVED WITH ITALIAN FRIES AND HOUSE MADE MAYO

### HORMONE FREE BEEF

THREE PIECES: \$ 145

### ORGANIC PEARL MILLET

THREE PIECES: \$ 125

### ORGANIC CHICKEN

THREE PIECES: \$ 145

Build your own cutting board

## TAGLIERE AL TUO GUSTO

CREATE YOUR OWN CUTTING BOARD

IL PIACERE	{ CHOOSE 3 SINGLE SKEWERS OR 4 MINIBURGERS +	ONE ANTIPASTI OR SIDE HOUSE SALAD +	ONE DIP }	\$ 225
VERDE E VERDE	{ ORECCHIETTE ALLA MIMI OR LASAGNA VERDE +	ONE ANTIPASTI OR SIDE HOUSE SALAD +	ONE DIP }	\$ 210
ALLEGRIA	{ PICK 9 CROQUETTES +	ONE ANTIPASTI AND SIDE HOUSE SALAD +	ONE DIP }	\$ 255
IL BUON GUSTO	{ ITALIAN CHEESE AND COLD MEATS, HONEY & CHESTNUTS +	ONE ANTIPASTI AND SIDE HOUSE SALAD +	ONE DIP }	\$ 255

## WINE PAIRING

CHOOSE 3 DIFFERENT WINES FROM OUR DAILY SPECIALS (2.5 OZ POURS) \$ 170



## DOLCI ○ DESSERT ADD LIMONCELLO LEMON DIGESTIVE \$60

### TIRAMISU SALVATORE

CLASSIC MASCARPONE WITH COFFEE SCENT  
\$ 65

### BABA NAPOLETANO

NEAPOLITAN RUM BABA CAKE  
\$ 65

### TORTA CIOCCOLATO CAPRESE

ALMOND AND CHOCOLATE CAKE WITH GELATO  
\$ 65

### BISCOTTI COOKIE PLATE OF 4

HOUSE MADE CHANGING DAILY SELECTION  
\$ 30

### DELIZIA DI LIMONE

TRADITIONAL NEAPOLITAN LEMON TART  
\$ 65

### TORTA DI MELE

OUR OWN SOFT APPLE PIE RECIPE  
\$ 65

### PIZZA DOLCE (TO SHARE)

BANANA & CHOCOLATE SAUCE  
\$ 90

### GELATO

ONE SCOOP \$ 20  
TWO SCOOPS \$ 35

WWW.PANDIBACCO.COM

PAN DI  
BACCO

THE ART OF ITALIAN BAKING