

# BACCO

## **FOUR COURSE DINNER MENU** *Entrée denotes the cost of the four-course menu.*

### **First Course**

*Please select one for the group*

#### **Seasonal Seafood Cake**

*Pan-sautéed and served with a citrus aioli*

#### **Grilled Portobello Mushroom**

*Marinated in fresh herbs and balsamic vinegar,  
served with grilled onions and a goat cheese cream*

#### **Jumbo Shrimp Panzanella**

*Gulf Shrimp roasted and chilled, served with a  
Tuscan bread salad made with fresh basil, olives and  
ripe tomatoes and drizzled with a goat cheese cream*

#### **Assorted Antipasti**

*An assortment of Italian cheeses, marinated olives, vegetables,  
Gulf shrimp, shaved Galloni Black Label Prosciutto di Parma,  
and housemade focaccia, served family-style*

#### **Tomato Feta Soup**

*A light soup of tomatoes and feta cheese  
thickened with focaccia*

#### **Tuscan Roasted Garlic Soup**

*A classic soup made with house-roasted garlic enriched  
with cream and Tuscan bread topped with grated romano cheese*

### **Second Course**

*Please select one for the group*

#### **BACCO House Greens**

*Mixed seasonal greens tossed in a sun-dried tomato vinaigrette  
with crumbled goat cheese and oven-toasted pine nuts*

#### **Caprese**

*Housemade mozzarella layered with ripe tomatoes, fresh basil,  
and shaved onions, dressed with balsamic vinaigrette*

#### **Lemon and Parmesan Salad**

*Crisp Romaine lettuce and ripe grape tomatoes  
tossed in a lemon and parmesan dressing with garlic croutons  
and shaved Parmigiano-Reggiano*

### **Third Course**

*Please select three items for the group  
Groups of 40-60 persons, please select two items for the group  
Groups of 60 persons or more, please select one item for the group*

#### **Lemon and Herb Roasted Chicken Breast**

*Served with a herbed fonduta sauce, artichoke pancetta  
hash and fresh seasonal vegetables*  
32.00

#### **Tournedos of Beef**

*Two 3 oz. tournedos of Black Angus Gold, grilled over  
an open fire and served medium, served with creamy  
gorgonzola mashed potatoes, fresh vegetables,  
and a red wine demi-glace*  
49.00

*(Seasonal seafood may be added for an additional 3.00)*

#### **Hickory Grilled Gulf Fish**

*Hickory Grilled Gulf fish topped with seasonal seafood and  
served with a lemon butter sauce, sundried tomato  
orzo pasta, fresh seasonal vegetables*  
38.00

#### **Pistachio Crusted Salmon**

*Fresh salmon crusted in pistachios, roasted medium rare in  
our wood burning oven, served with braised fennel, an herbed polenta  
cake and a brown butter sauce, finished with lemon*  
46.00

#### **Shrimp or Chicken and Bowtie Pasta**

*Tossed in a pesto cream sauce, garnished with  
toasted pine nuts and diced tomatoes*  
34.00

#### **Assorted Mushrooms and Bowtie Pasta**

*An assortment of seasonal mushrooms sautéed with caramelized  
onions, garlic, and fresh herbs, tossed in a rich goat cheese cream  
sauce and garnished with toasted pine nuts*  
28.00

#### **BBQ Shrimp**

*Jumbo Gulf shrimp served New Orleans' style, in a peppery sauce of garlic, fresh rosemary, Abita Amber beer,  
Creole seasonings, and finished with butter. Served with hickory grilled ciabatta bread for dipping*  
38.00

#### **Veal Medallions**

*Marinated and grilled over an open fire, served with herbed  
polenta cake, fresh seasonal vegetables and a rich madeira sauce*  
50.00

***Duck and Penne Pasta***

*Tender duck confit tossed with penne pasta in a balsamic sauce  
and garnished with goat cheese*  
36.00

***Chicken & Rigatoni Pasta***

*Roasted chicken tossed in a light tomato sauce with spinach  
and rigatoni pasta, finished with grated parmesan cheese*  
32.00

***Pork Tenderloin***

*Rosemary and garlic marinated pork tenderloin, roasted,  
and served with rustic mashed potatoes, wilted escarole, and  
a sweet and sour prune sauce*  
38.00

***Petit Filet and Lobster***

*4 oz. of Black Angus Gold beef filet tenderloin, grilled  
over hickory, accompanied by half of a Maine lobster tail,  
served with creamy gorgonzola mashed potatoes and seasonal vegetables,  
sauced with a rich red wine demi-glace to compliment the filet and  
a Champagne butter sauce to accompany the lobster tail*  
56.00

***Fourth Course***

*Please select one for the group*

***Nocello Blueberry Bread Pudding***

*Sweet and light enhanced with white chocolate  
and served with a Nocello anglaise*

***Tiramisu***

*Layers of ladyfingers dipped in a Lavazza Espresso  
and covered with a Crème de Cacao Zabaglione,  
sprinkled with cocoa and chocolate sauce*

***Crème Cioccolato***

*Rich Callebaut chocolate custard flavored with  
Framboise, a raspberry liqueur, served with a housemade  
Italian cookie and topped with whipped cream*

***Lemon Ice Box Pie***

*Cool and creamy lemon pie, with lightly sweetened graham  
cracker crust, finished with fresh berries and raspberry coulis*

***Beverage Service***

*Soft drink, iced tea and coffee are included in the menu price*

***Parking***

*Complimentary parking upon availability at Vieux Carre at 525 Chartres Street,  
and at Solari's at 716 Iberville, next to Dickie Brennan's Steakhouse*

*All prices exclusive of 9.75% sales tax and 20% gratuity.  
Group menu selections & pricing are subject to change.*

