

BACARO

MIXED GREENS

V mixed berries, shaved pecorino, walnuts, lemon vinaigrette 11.

BACARO FRIES

V parmigiano reggiano, black truffle aioli, parsley 8.

CHARCUTERIE

coppa, fireball, mortadella, house pickles, rhubarb mostarda, Mark's sourdough 15.

GRILLED WATERMELON

crispy pancetta, feta, mint, balsamic 12.

MIXED SEAFOOD

scallops, lobster, fried calamari, corn, potato, spicy tomato broth 15.

SMALL PIZZA

fresh burrata, tomato soffritto, basil 12.

FETTUCINE

V cherry tomatoes, pesto, black pepper ricotta 18.

THIN SPAGHETTI

V squash blossoms, black truffle, parmesan 18.

RISOTTO BIANCO

grilled sweetcorn, bacon, parsley 18.

RED GROUPER

local summer squash, grilled garlic scapes, pea shoots, chive butter 32.

SEARED KING SALMON

roasted summer beets, gooseberries, pistachio vinaigrette, micro lettuce 32.

FRIED CHICKEN

steamed summer vegetables, petite greens, ranch aioli 29.

STEAK & POTATOES

seared 12oz prime strip steak, parmesan fries, bordelaise, chili butter 38.

**The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department. **

BACARO

TASTING MENU

GRILLED WATERMELON

crispy pancetta, feta, mint, balsamic
Deltetto Brut Rosé, Piedmont, Italy NV

MIXED SEAFOOD

scallops, lobster, fried calamari, corn, potato, spicy tomato broth
Neyers 'Roberts Road' Pinot Noir, Sonoma Coast, California 2015

FETTUCINE

cherry tomatoes, pesto, black pepper ricotta
Gaja Ca'Marcanda 'Promis', Tuscany, Italy 2014

RED GROUPER

local summer squash, grilled garlic scapes, pea shoots, chive butter
Domaine Samuel Billaud Chablis 1er Cru', Burgundy, France 2015

FRIED CHICKEN

steamed summer vegetables, petite greens, ranch aioli
Giuseppe Quintarelli Valpolicella Classico Superiore, Veneto, Italy 2009

ROBIOLA

grilled sourdough, rhubarb jam

PEACH COBBLER

M. Chapautier Benyuls 2015

Seven Course Tasting Menu	85.00
Wine Pairing Supplemental	45.00