

# BACARO

SUMMER 2017

## MIXED GREENS

V cucumbers, chili flake, feta, red wine vinaigrette 10.

## FRESH BURRATA

V tomatoes, mizuna, valghiano olive oil, sea salts 12.

## GRILLED OCTOPUS

peperonata, mixed beans, crispy polenta 12.

## SQUASH BLOSSOM PILLOWS

V PFF black pepper chevre, summer squash ragu, chive 13.

## SUMMER BEET "CEVICHE"

V scallions, fennel fronds, chipotle lime vinaigrette, holly hock flowers 12.

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## LINGUINE

gulf shrimp, charred garlic scapes, lemon pepper butter 18.

## CORZETTI

zucchini, mint, jalapenos, bottarga, breadcrumbs 18.

## RISOTTO BIANCO

V summer vegetable ratatouille, herbs 18.

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## RED SNAPPER

cherry tomatoe confit, pancetta, charred baby leeks, basil 34.

## SEARED SEA SCALLOPS

wilted spinach, strawberry compote, walnut powder, balsamic 32.

## CHICKEN ALLA DIAVOLA

crisp snap peas, carrots, summer turnips, black truffle ranch 30.

## SEARED 7<sup>oz</sup> FILET

sweetcorn kimchi, grilled mushrooms, kale, parsley oil 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.\*\*