

# BACARO

SPRING 2018

## MIXED GREENS

V all things spring, strawberry vinaigrette, PFF black pepper chevre 11.

## BACARO FRIES

V parmigiano reggiano, black truffle aioli, parsley 8.

## CHARCUTERIE

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

## WHITE ASPARAGUS PANZANELLA

V grilled sourdough, sauce gribiche, pea shoots, local flowers 15.

## HOUSE PIZZETTA

V green garlic pesto, charred mushrooms, burrata, sea salt 12.

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## CHITTARA "KINDA" CARBONARA

peas, bacon brodo, egg yolk, soy, parmigiano reggiano 18.

## HOUSE RICOTTA GNOCCHI

V grilled ramps, soffritto, pecorino toscano 18.

## RISOTTO BIANCO

V mushroom duxelle, chive blossoms, chili flake 18.

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## WILD ALASKAN HALIBUT

local green asparagus, spring onions, pea shoots, crocus flowers, chive butter 36.

## SEARED SEA SCALLOPS

demi glazed morels, grilled collard greens, uni butter 32.

## FRIED LAMB SHOULDER

fava beans, napini, nettles, spaetzle, harissa yogurt 30.

## 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

## CHARCUTERIE

coppa, salumi cotto, mortadella, house pickles, rhubarb mostarda, Mark's sourdough  
*Contratto 'For England' Rosé Brut, Piedmont, Italy 2011*

## WHITE ASPARAGUS PANZANELLA

grilled sourdough, sauce gribiche, pea shoots, local flowers  
*Freiherr Langworth Von Simmern 'Baroness Andrea' Riesling, Rheingau, Germany 2013*

## HOUSE RICOTTA GNOCCHI

grilled ramps, tomato soffritto, pecorino toscano  
*Tenuta Sette Cieli 'Yantra', Tuscany, Italy 2013*

## WILD ALASKAN HALIBUT

local green asparagus, spring onions, pea shoots, crocus, chive butter  
*Vincent Dureuil 'Rabourcé' Rully 1er Cru, Burgundy, France 2014*

## STEAK & POTATOES

seared prime strip steak, parmesan fries, bordelaise, chili butter  
*Tenuta di Valgiano', Tuscany, Italy 2014*

## ROBIOLA

grilled sourdough, rhubarb jam

## CHOCOLATE BEET CAKE

white chocolate buttercream  
*Delaforce Port 10yr Tawny*

Seven Course Tasting Menu	85.00
Wine Pairing Supplemental	45.00