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**BACCO**

TRATTORIA & MOZZARELLA BAR

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**Boulder, Colorado**

**1200 Yarmouth Ave.**

**303.442.3899**

[www.BaccoBoulder.com](http://www.BaccoBoulder.com)

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Originally opened in 2010 by an Italian chef, Bacco has been serving cuisine with influences from regions across Italy ever since. After years in corporate restaurants, we purchased the business in the summer of 2018 and, despite the pandemic, have never regretted the move here from the Midwest.

Bacco Trattoria rides the line between a relaxed, casual atmosphere and a very broad selection of elevated authentic Italian food and beverage. We're open six nights a week, closed on Sundays & some holidays, so that our staff might have more family time.

We owe our survival to the local crowd, regular guests and word of mouth advertising. Thank you for joining us.

— *Russell & Michelle Mark*

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Interested in our back room for a private event — or even the entire restaurant?  
Call or visit our website for details.

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## MOZZARELLA BAR

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Pick One Cheese or Sliced Cured Meat and choice of Two Condiments **14.5**

### CHEESES

#### Fresh Mozzarella

sliced, light & smooth cow's milk cheese

#### Burrata

creamier inside, cow's milk mozzarella, topped with balsamic reduction

#### Bufala

made with milk from water buffalo, smooth, a bit more flavor

#### Smoked Provolone new

firm, mild white cheese, lightly smoked with apple-wood

### CURED MEATS

#### Prosciutto di Parma

air cured Italian ham

#### Salame Felino

dry aged, hard salami

#### Speck

prosciutto, smoked for deeper flavor

#### Duck Prosciutto

salt cured breast meat

#### Bresaola

dry aged, cured beef

#### Soppressata Calabrese

smoky, spicy, pressed pork salami, sliced thin

### CONDIMENT CHOICES

Green Tomato Marmalade · Fresh Seasonal Tomatoes · Roasted Red Peppers · Sliced Golden Beets · Grilled Organic Eggplant · Mixed Olives · Grilled Zucchini

Two protein choices, three condiments **22**

Three protein choices, four condiments **29**

Three cheeses, three cured meats, three condiments **45**

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### Side of Fresh Mozz' **10**

Fresh mozzarella slices, layered with roasted golden beets

### Burrata Plate new **12**

Burrata ball, drizzled with balsamic reduction, plated with thinly sliced Prosciutto di Parma

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### INSALATE

Add-ons: Grilled Chicken **6** · Jumbo Shrimp **8** · Salmon Filet\* **8/14** · Seared Tuna\* **9/15** · Tenderloin Steak\* **12/22**

#### Arugula **10**

Aromatic, peppery baby arugula leaves, shaved Parmigiano Reggiano, olive oil and lemon dressing

#### Bacco **10.5**

Romaine heart, candied walnuts, bleu cheese crumbles & d'Anjou pear slices, extra virgin olive oil and balsamic reduction

#### Mista **10**

Organic greens, cucumber, shaved carrots and cherry tomatoes, lemon dressing

**Cesare\* 10**

Crisp chopped romaine, homemade Caesar dressing, shaved Parmigiano Reggiano and freshly baked croutons

**Rapa 10.5**

Roasted local golden beets, candied walnuts & Gorgonzola over organic greens with lemon dressing

**Caprese 13.5**

Layers of fresh mozzarella, sliced beefsteak tomatoes and julienne basil over organic greens, extra virgin olive oil & balsamic reduction

**Rollata Salmone\* 15**

Smoked salmon, fresh mozzarella, sliced avocado & red onions on a bed of arugula

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**BRUSCHETTE FRESCHE**

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Our house ciabatta bread is cut, seasoned and toasted fresh every day

**Pomodoro 10.5**

Freshly diced tomatoes, julienne basil and minced garlic, extra virgin olive oil — Shareable size 17.5

**Avocado 10.5**

Hass avocado slices, goat cheese spread and sliced red onions, Thai sweet chili sauce

**Bresaola 11**

Dry aged, cured beef with garlic aioli, sliced tomato & shaved Parmigiano Reggiano

**Maiale 12.5**

Slices of Prosciutto di Parma, spicy Soppresata and Salame Felino

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## ANTIPASTI

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### **Broccolini gf, adf 10**

Tossed with chopped fresh shallots, butter & extra virgin olive oil

### **Cavolfiori gf, adf 9.5**

Oven-roasted cauliflower florets, topped with grated parmesan cheese

### **Cavolini gf, adf 10**

Brussels sprouts, seared and roasted with lemon & garlic, topped with parmesan

### **Asparago gf, df 9.5**

Grilled asparagus spears under a sautéed mix of fresh tomato, garlic, lemon & extra virgin olive oil

### **Mixed Olives 7.5**

Marinated mixed olives on a bed of greens

### **Garlic Toast 7.5**

Ciabatta, garlic butter/olive oil — plenty to share

### **Cheesy Garlic Bread 12.5**

Parmesan & mozzarella cheeses before toasting, with a side of marinara for dipping

### **Polpette 7.5**

Two homemade jumbo meatballs, smothered in our marinara, topped with grated parmesan

### **Arancini 9.5**

Saffron infused Arborio rice balls coated with crumbs and fried lightly, on a bed of all-beef Bolognese

### **Steak Carpaccio\* gf, df 11**

Beef tenderloin, sliced thin, topped with arugula, shaved Reggiano, capers & red onion

### **Porchetta gf, adf 11.5**

Pork belly, seasoned, rolled & slow-roasted — then sliced & grilled on the char broiler, topped with a sherry reduction mushroom ragu

### **Calamari df 14**

Tossed in a lightly seasoned flour mix and fried crisp, served with a side of spicy pomodoro sauce

### **Tonno Crudo\* gf, df 13.5**

Sliced Ahi tuna, seared rare and plated with sliced avocado, topped with capers & our lemon dressing

### **Scampetti gf, df 13.5**

A half-dozen jumbo shrimp, grilled to order and drizzled with an herbed lemon olive oil

### **Polpo gf, adf 14**

Slow-braised octopus simmered with red onion, creminis & potatoes in a zesty tomato sauce

### **Capesante\* agf, adf 15**

Sea scallops topped with a basil/pancetta crust, on a bed of whipped cauliflower

### **Cozze gf, adf 13**

Green-lip New Zealand mussels, roasted red peppers & crushed red pepper in tomato sauce

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## FROM THE PIZZA OVEN

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House made dough — gluten free crust available +\$5

**Margherita 17.5**

Shredded mozzarella over our zesty tomato sauce, topped with fresh julienne basil

**Romano 20**

Shaved Prosciutto di Parma and fresh arugula over melted mozzarella, drizzled with extra virgin olive oil

**Quattro Stagioni 21**

Tomato sauce and melted mozzarella topped with artichoke hearts, crimini mushrooms, black olives and shaved Prosciutto di Parma

**Salamino 19.5**

Thinly sliced Italian Genoa salami, shredded mozzarella, tomato sauce, fresh julienne basil

**Quattro Formaggi 20**

Prosciutto di Parma atop a blend of melted mozzarella, Gorgonzola, Parmigiano Reggiano & goat cheese

**Twelve Inch Cheese Pizza 17**

Add red onions, roasted red bell peppers, crimini mushrooms, sliced black olives, artichoke hearts, spinach, baby arugula or sliced jalapeños 1.25 each

Add Pepperoni, Italian sausage, Italian Salami or Kalamata Olives 3 each

Add Meatballs, Grilled Chicken or Shaved Prosciutto di Parma 4 each

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## PREFERITI DI BACCO — CHICKEN

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### **Pollo Bacco agf, adf 28**

Chicken breast, sliced creminis, pearl onions, pancetta, garlic & a touch of goat cheese, simmered in a red wine reduction over Brussels sprouts & roasted red potatoes

### **Pollo Francese agf, adf 29**

Chicken scallopini in an herbed egg wash, pan fried and drenched with a lemon caper wine sauce, over sautéed garlic spinach and whipped cauliflower

### **Pollo Saltimbocca agf, adf 28**

Chicken breast with sage & Prosciutto di Parma, pan-seared, smothered with our white wine caper sauce, with peas & pearl onions, over garlic mashed potatoes

### **Pollo Marsala new 27**

Chicken scallopini simmered with sliced cremini mushrooms in a light cream sauce enriched with Marsala wine, served over linguini pasta

### **Pollo o Melanzane Parmigiana agf 25**

Chicken breast or grilled organic eggplant, smothered in our tomato basil sauce, topped with melted mozzarella, served with a side of creamy penne Alfredo

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## STEAK AND SEAFOOD

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### **Tagliata di Manzo\* gf, df 39**

Eight ounce beef tenderloin filet, grilled to your preference, sliced and topped with fresh herbs & garlic oil, plated with grilled asparagus and roasted red potatoes

### **Filetto Piccola 29**

Four ounce cut of our beef tenderloin filet

### **Pezzi di Filetto\* agf · new 36**

Chunks of beef tenderloin pan-seared and tossed with cremini mushrooms in a brandied demi-glace cream sauce, plated around garlic mashed potatoes and grilled asparagus

### **Salmone Salsa Verde\* gf, adf 33**

Grilled Atlantic salmon (8 oz.), topped with our Italian salsa verde — olive oil, basil and a touch of garlic — served over garlic mashed potatoes & sautéed spinach

### **Grigliata di Pesce\* gf, df 34.5**

Mixed seafood grill — jumbo shrimp, sea scallops and fresh fish, served with grilled organic vegetables & topped with a fresh herb lemon drizzle

### **Tonno Ahi alla Griglia\* gf, df 32**

Yellow Fin Ahi Tuna (8 oz.), lightly seasoned and seared rare, plated over roasted potatoes & garlic spinach, with a side of arugula and Italian Salsa Verde — sub Livornese Sauce +3

### **Cioppino di Bacco\* agf, adf 37**

Fresh fish, jumbo shrimp, white clams, green-lip mussels & sea scallops in a lightly spiced tomato & seafood broth with fresh herbs and linguine, toasted crostini

### **Trota Rossa Rubina gf, adf 28**

Pan fried ruby red trout simmered in a lemon-caper white wine sauce, plated with sautéed spinach & roasted red potatoes

**Merluzzo Annerito gf 29**

Cod filet (8 oz.) coated with a flavorful and mildly spicy seasoning, pan-seared and plated over lemon cream risotto with grilled asparagus and fried capers — lemon butter sauce on the side

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## PASTA, PASTA, PASTA

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Sub gluten-free pasta in (almost) any dish +\$4

### **Penne Arrabbiata vegan 19**

Penne pasta simmered in a spicier version of our tomato basil sauce

### **Pasta Primavera vegan · new 24**

Linguini tossed with a mixture of fresh & grilled vegetables, in your choice of Marinara, Arrabbiata sauce or garlic & extra virgin olive oil

### **Spaghetti con Polpette 21.5**

Traditional favorite — three jumbo meatballs in tomato basil sauce

### **Tagliatelle Bolognese adf 24**

Handmade tagliatelle pasta tossed with our meaty, all-beef Bolognese sauce, topped with a pinch of grated parmesan

### **Spaghetti Carbonara 21.5**

Diced pancetta and minced shallots in a rich parmesan-egg cream sauce

### **Rigatoni ala Vodka 22**

Pan-seared Prosciutto di Parma and red onions in our pink vodka sauce

### **Lasagna 24**

Layers of pasta, all-beef Bolognese & ricotta cheese, smothered in our homemade tomato sauce, topped with grated parmesan

### **Penne Salsiccia 22**

Mild Italian sausage, tossed with fresh broccolini in a rich garlic cream sauce

### **Pappardelle Boscaiola 24.5**

Our widest ribbon pasta simmered with Italian sausage, sliced cremini mushrooms and broccolini in a tomato cream sauce

### **Rigatoni Campagnola 22**

Grilled chicken, sun-dried tomatoes & broccolini in a tomato cream sauce

### **Pollo Puttanesca adf 24**

Grilled chicken and linguini simmered in lightly spiced tomato basil, Kalamata olives, garlic & capers with a touch of lemon

### **Linguine Scampi adf 25**

Jumbo shrimp and pasta in a zesty garlic white wine butter sauce

### **Scampi al Zafferano new 29**

Jumbo shrimp tossed with garden peas and our wide ribbon Pappardelle pasta in a saffron infused cream sauce

### **Linguine Vongole adf 24.5**

White clams tossed with minced fresh garlic, white wine, julienne basil & just a pinch of crushed red pepper

### **Spaghetti Allo Scoglio adf 34**

Fresh fish, jumbo shrimp and sea scallops, simmered with spaghetti pasta, in a garlic and tomato white wine sauce

### **Gnocchi 23.5**

Potato-based dumplings made in our kitchen, with your choice of sauce — Marinara, Pesto Cream, Bolognese, Pink Vodka or Rich Four Cheese

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## RAVIOLI E RISOTTI

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**Ravioli Di Zucca 24**

(6) Butternut squash ravioli in an aromatic white wine & sage butter sauce

**Ravioli Spinaci 25**

(6) Spinach ravioli tossed with cremini mushrooms in our pink vodka sauce

**Ravioli Funghi 26**

(6) Wild mushroom ravioli in a rich, truffled cream sauce with crimini mushrooms

**Ravioli Aragosta 29**

(6) Lobster ravioli, simmered with peas and sun-dried tomatoes in a brandied tomato cream sauce

Seasonal Ravioli Dish — ask your server what's available today!

**Risotto Porcini 26**

Porcini mushrooms and Arborio rice simmered in a truffled cream sauce

**Frutti di Mare\* 32**

White clams, New Zealand green-lip mussels, jumbo shrimp & sea scallops, all simmered in a light garlic tomato seafood stock with Arborio rice

**Risotto Gamberetto 27**

Jumbo shrimp, chopped asparagus, roasted red bell peppers, a pinch of crushed red pepper and a splash of cream

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## WINE SELECTIONS

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### RED WINES FROM ITALY — CHIANTI

Gullio Straccali — med. body, great tannins

Glass 12.5 · Bottle 45

Renzo, Masi Ruffina Riserva — full bodied with softer tannins

Glass 14.5 · Bottle 50

Tenuta Nozzole, Chianti Classico — great acidity with elegant tannins

Glass n/a · Bottle 55

### MONTEPULCIANO — DRY RED FROM ABRUZZO

Cantine Spinelli, Chieti

Glass 13.5 · Bottle 48

### BARBERA — FRUITY, LIGHT TANNINS, PIEMONTE

Palladino Barbera d'Alba Superiore

Glass 15 · Bottle 52

### SUPER TUSCAN — SANGIOVESE, MERLOT & SYRAH

Villa Antinori

Glass 16 · Bottle 55

### SANGIOVESE — FULL-BODIED, TUSCANY

Tenuta Piccini, Poggio Alto

Glass 14 · Bottle 49

### VALPOLICELLA — WELL BALANCED, FRUITY

Bertani, Veneto

Glass 14.5 · Bottle 50

### PREMIUM ITALIAN RED WINES

Barolo — Casa Edi Mirafiore — 100% Nebbiolo 105

Brunello — Ridolfi — 100% Sangiovese 98

Pinot Noir — Terlan Monticol Riserva — 100% Pinot 92

Super Tuscan — Insoglio — focus on Syrah & Merlot 88

### ITALIAN WHITES — PINOT GRIGIO

Principato — from Lombardy, clean, crisp, great acidity

Glass 12.5 · Bottle n/a

Masi Masianco — pinot grigio & verduzzo

Glass 13.5 · Bottle 48

### GAVI — FULL, RICH, NOTES OF PEACH & FLOWERS

Villa Sparina, Piemonte

Glass 14.5 · Bottle 51

### GRILLO — FULL-BODIED, FLORAL & HERBAL, SICILY

Planeta Segreto, Menfi

Glass 13.5 · Bottle 47

### **ROSÉ — LIGHT, DRY BLUSH FROM VENETO**

Marchesini Chiaretto Classico

Glass 13.5 · Bottle 47

### **PROSECCO — ITALIAN BUBBLY AT ITS BEST**

Naonis Brut, Casarsa — dry, notes of nectarine, pear, green apple

Glass 12.5 · Bottle 45

Ruffino Rosé in a 187ml split, Firenze — crisp, flavors of strawberry & rose petals

Glass 14 · Bottle n/a

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## **MORE FROM AROUND THE WORLD**

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### **CABERNET SAUVIGNON — BLACK FRUIT WITH BIG TANNINS**

Simi, Sonoma Valley, CA

Glass 16 · Bottle 56

Mondavi 100% Cabernet, Napa, CA

Glass 13.5 · Bottle 48

### **PINOT NOIR — WORLD'S MOST POPULAR LIGHT-BODIED RED**

La Crema, Sonoma Coast, CA

Glass 16 · Bottle 56

### **MALBEC — DRY RED FROM ARGENTINA, EASY TANNINS**

Alta Vista Estate Mendoza

Glass n/a · Bottle 43

### **SAUVIGNON BLANC — BALANCED CITRUS, CRISP FLAVOR**

Glazebrook, Marlborough, NZ

Glass 13.5 · Bottle 47

### **CHARDONNAY — CREAMY WHITE, AGED IN OAK**

St Francis, Sonoma, CA

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## SPECIALTY COCKTAILS

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### The Bacco Negroni 14.5

Gordon's Gin, Campari, Carpano Antica Vermouth, orange zest

### Vecchio Stile new 16

My favorite Old Fashioned — Bulleit Rye whiskey, Angostura bitters, garnished with one of our freshly steeped bourbon cherries

### Colorado Gold Rush 14

Breckenridge Colorado whiskey, fresh lemonade & ginger syrup

### Aperol Spritz 13

A mix of Aperol and Naonis Prosecco — the perfect patio drink

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## OUR FAVORITE MARTINIS

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Hand-shaken & served up

### Fiore di Cetriolo 15.5

Hendrick's Gin infused with fresh cucumber, St. Germain elderflower, fresh squeezed lime & just a whisper of dry vermouth

### Pomegranate 14

Chopin Vodka, Pomegranate & Lemon, sugared rim

### Limoncello Martini 14.5

Chopin Vodka, Cantine Pellegrino Limoncello liqueur, & fresh squeezed lemon, with a sugared rim

### Margarita Superiore 15

No sweet & sour mix — just premium Herradura tequila and Cointreau, hand shaken with fresh squeezed lime & a splash of Amaretto

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## BEER SELECTIONS — \$7

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ITALIAN LAGERS	ABV	AMERICAN BEERS	ABV
Peroni Azzurro	5.1%	Oskar Blues IPA	7.0%
Birra Moretti	4.6%	Coors Light	4.2%
Peroni 0.0 Non-Alcoholic			

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## DOLCI DI BACCO

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### FROM OUR KITCHEN

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#### Chocolate Mousse 9.5

Made in house from fresh cream and plenty of rich Belgian dark chocolate

#### Cannoli 9

Three crisp shells, filled to order with rich, sweetened ricotta cheese and mini chocolate chips

#### Tiramisu 9

Layers of whipped mascarpone & lady fingers soaked in fresh brewed coffee

#### Torta di Chocolate 9.5

Decadent flourless cake, served warm — a gluten-free treat · Add Vanilla Ice Cream +3

#### Crème Brulée 9.5

Traditional dessert, made in house from fresh eggs and cream, finished with caramelized sugar topping

#### Cheesecake 9

Our New York style cheesecake is rich and smooth, drizzled with a fresh berry compote

#### Gelato 7

Two scoops of ultra-premium ice cream — Vanilla, Chocolate, Strawberry or Pistachio

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### FROM THE BAR

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#### Espresso Martini 14.5

Freshly brewed espresso shaken with Ketel 1 vodka & Baileys Irish Cream & just a drizzle of chocolate

#### ITALIAN LIQUEURS

Limoncello from Cantine Pellegrino 9.5 · Sambuca 9

#### PORT WINES

Fonseca Bin 27 Port 10

A ruby port showing rich blackberry & cassis flavors, smooth tannins

Taylor Fladgate 10 yr 12.5

Tawny port with delicate nuttiness & notes of chocolate, butterscotch & fine oak wood

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For reservations or private event inquiries

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## HAPPY HOUR FOOD SPECIALS

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Daily 4–6 PM · All Night Mondays  
Excluding holidays & special events

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## ANTIPASTI & VERDURA

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### Mixed Olives 6.5

Marinated olives on a bed of greens

### Asparago 8.5

Grilled asparagus topped with fresh tomato, garlic, lemon and extra virgin olive oil

### Broccolini 8.5

With butter & minced shallots

### Cavolfiori 8

Oven-roasted cauliflower, toasted parmesan

### Cavolini 8.5

Brussels sprouts with lemon, garlic & parmesan

### Fresh Mozzarella 8.5

With golden beets over greens · Add cured meat sampling +4 each

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## BRUSCHETTE FRESCHE

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### Pomodoro 9.5

Diced tomatoes, fresh basil & garlic · Shareable size 15.5

### Avocado 9.5

With goat cheese, red onions, sweet chili

### Bresaola 10

Dry aged beef, garlic aioli, arugula, tomato

### Maiale 11

Prosciutto, Soppressata, Salame Felino

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## HOUSE SPECIALTIES

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### Polpette 6.5

Homemade meatballs in marinara sauce

### Carpaccio 9

Shaved tenderloin, capers, Reggiano & arugula

### Porchetta 10

Seasoned pork belly, roasted, sliced & grilled

**Arancini 8**

Lightly-fried Arborio rice balls on Bolognese

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**DAL MAR**

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**Scampetti 11.5**

Grilled jumbo shrimp, herbed oil

**Cozze 12**

Mussels, simmered in spiced tomato sauce

**Tonno Crudo 12**

Ahi tuna seared rare, with avocado

**Polpo 13**

Slow cooked octopus, spicy tomato sauce, potatoes

**Capesante 14**

Pan-seared sea scallops on cauliflower puree

**Calamari 12.5**

Fried crisp with spicy pomodoro sauce

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**FROM THE PIZZA OVEN**

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Gluten free crust available +\$5

**Pizza Margherita 15.5 · Pepperoni or Meatball 17**

Twelve Inch Cheese Pizza 15

Add red bell peppers, mushrooms, black olives, artichoke hearts, spinach, baby arugula, jalapeños 1.25 each

Add Pepperoni, Italian sausage, Genoa Salami or Kalamata olives 3 each

Add Meatballs, Grilled Chicken or shaved Prosciutto di Parma 4 each