

PAN^N
DI BACCO

♦ nuova cucina napoletana ♦



Est. 2012

www.pandibacco.com

In Italy, each family has a personal culinary history tied to their historic Traditions and a love of the vine that the ancient Roman divinity Bacchus "Bacco" has bestowed upon us.

At Pan di Bacco, the journey from our kitchen to your table begins with six sisters from Naples. In the 1940's Angela, Marisa, Clara, Pina, Genni and Anna moved away from home carrying the foundation of their mother Donna Elena's cooking with them. Each became and inspired a cook; passing down simple, yet flavorful specialties that today transcend regional borders, but retain their Southern Italian roots of a "Nuova Cucina Napoletana"-New Neapolitan cuisine.

From our signature "Pan di Bacco" bread to our thin crust pizzas, homemade pasta, mozzarella and desserts, every dish and glass of techniques, honoring the spirit of those who have lovingly fed our family for generations.

Salute!

Ask about our gluten free Pasta and Pizza.

We use farm fresh organic and hormone free meats and vegetables whenever available.

MIXOLOGIA PAN DI BACCO

Appena Amaro

Combination of Vermouth, mint and grapefruit.

Grande Colosseo

Mixed Gin & Saint Germain with a touch of tangerine.

Gaspare

Gin & Campari with a touch of red fruits and citrus fruit.

Brisa de la Toscana

Combination of white wine and herbal liqueurs.

Amore Mio

Cream cocktail with vodka, cranberry, raspberry and chocolate.

Aperol Spritz

Aperol, prosecco, sparkling water and orange slices



TASTING MENU

**Antipasto or Salad + Main Course
+ Dessert.**

Terra & Mare option add +

ANTIPASTI NAPOLITANO

*Our traditional cutting board with
different antipasti.*

Suggested pairing

Merlot, Cabernet Sauvignon, Sauvignon Blanc,
Chardonnay.

Taglieri di salumi

Selection of homemade Italian cheese,
cold cut meat with
honey and bread.

Carpaccio di manzo *Gf*

Beef carpaccio with Parmesan
cheese, arugula and lemon.

Polpette e piselli *Gf*

Salami meat balls stew
with peas.

Calamari fritti

Squid rings breaded with guajillo
and capers dressing.

Bruschette di Bacco

Our selection of bruschetta,
homemade bread, cherry
tomato, handmade mozzarella,
chard and italian sausage.

Parmigiana di melanzana *V*

Lasagna with thin slices of
eggplant, mozzarella cheese,
tomatoes and basil.

Prices are in dollars with 16% tax included.
We accept Visa and Mastercard.

LA MOZZARELLA DOC

*Homemade traditional
mozzarella from Napoli.*

Affumicata *Gf V*

Smoked Mozzarella cheese,
served with bread and Pesto.

Burrata di Andria *Gf V*

Fresh cheese filled with shreds of mozzarella
in cream served with pesto and
black olives tapenade.

Pettola di mozzarella *Gf*

Stuffed mozzarella roll with
prosciutto, arugula and
cherry tomatoes.

Mozzarella in carrozza

Breaded smoked mozzarella with
salami and marinara sauce.

FRESH ORGANIC SALAD

Miraflores organic salads with our Italian touch.

Suggested pairing

Pinot Grigio, Prosecco, Sauvignon Blanc.

Caprese di Bacco *V*

Fresh mozzarella pearls with
arugula, cherry tomatoes and
black olive Kalamata.

Cesare *Gf*

Cesar salad Bacco style.
Shrimp + 4 Chicken + 3

Gamberi *Gf*

Shrimp salad with arugula,
spinach, avocado & orange.

Rucola *Gf*

Arugula, goat cheese, prosciutto,
caramelized nuts & balsamic.

Zia clara *Gf*

Lettuce, avocado, bacon, onion,
cherry tomatoes & caper dressing.

HOMEMADE PASTA

Homemade pasta cooked according to traditional Neapolitan recipes.

Suggested pairing

Pinot Noir, Malbec.

Lasagna di Carne

Traditional Italian meat lasagna.

Tortellini al prosciutto e piselli

Stuffed Tortellini with meat and prosciutto in a creamy sauce and peas.

Lasagna Verde **V**

Green lasagna with organic pesto and mushrooms.

Fettuccine ai Gamberi

Fettuccini with shrimp, lemon and butter sauce.

Gnocchi alla Sorrentina

Traditional Potato dough in tomato sauce with mozzarella cheese and basil.

Gnocchi ai Porcini

Gnocchi with porcini mushrooms sauce with truffle essence.

Ravioli ai prosciutto

Stuffed with ricotta and Parmesan cheese with prosciutto sauce.

Spaghetti Polpette

Fresh pasta with traditional Neapolitan meatballs in tomato sauce.

Ask for our **gluten free** pasta.

SURF AND TURF

Special of the chef.

Suggested pairing

Meat: Cabernet Sauvignon, Malbec.

Fish: Chardonnay, Pinot Noir.

Polpette ai Porcini **Gf**

Meatballs in porcini mushrooms sauce with a touch of white truffle.

Filetto ai Pepi

Roasted filet mignon with three pepper sauce and potato timbale.

Pechuga de Pollo **Gf**

Chicken breast with gorgonzola cheese sauce, with caramelized onion and bacon.

Stinco di Agnello **Gf**

Lamb shank confit cooked for 18 hrs in its juice, with mushroom & spinach.

Terra & Mare **Gf**

Shrimps, filet mignon, pasta in mushrooms sauce with a truffle essence.

Tonno o Pesce Bianco **Gf**

Fish of the day prepared on grill with Mediterranean sauce.

Gamberoni all'aglio **Gf**

Garlic shrimp from the sea of Cortez.

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CONTORNI

Combine your main course with a selection of our typical side dishes from Napoli.

Patate al Forno GF V

Baked potato with cheese and fine herbs.

Cavoletti Di Paolo GF

Brussel sprouts with butter, sage and prosciutto.

Insalata Mista GF V

Organic mix salad and cherry tomatoes.

Patatine al Tartufo V

French fries with truffle oil.

Timbal Napoletano

Potato cake with salami and smoked provolone cheese.

PIZZE DI BACCO

Homemade pasta cooked according to traditional Neapolitan recipes.



Suggested pairing

Pinot Noir, Merlot, Cabernet, Chardonnay.

Margherita V

Tomato sauce, basil, mozzarella and Parmesan cheese.

Primavera

Mozzarella cheese, arugula, cherry tomato, prosciutto and parmesan cheese.

Gran Calzone

Stuffed calzone with salami, ricotta and smoked provolone cheese.

Gorgonzola e Pera

Gorgonzola cheese, pear, nuts, ham and honey.

Bianca con porcini e carne

Porcini mushrooms sauce, beef, potato, provolone cheese and truffle oil.

Vegetariana V

Zucchini, bell pepper, onion, and mozzarella cheese.

Napoletana V

Salami, mushrooms, mozzarella and Parmesan cheese.

Rollo di pizza

Mash mushroom pure, cheese, ham and arugula.

Salciccia e scarola

Italian sausage, escarole and smoked mozzarella cheese.

Ask for our **gluten free** pizza dough.

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