

WINE LIST

| WHITE | 3oz | 5oz | 9oz | btl |
|---|-----------|-----------|-----------|-----------|
| SOAVE CLASSICO | 6 | 9 | 16 | 45 |
| Delibori / Veneto Garganega. Trebbiano di Soave Crisp. Peaches. Citrus | | | | |
| 16 GRECO DI TUFO | 7 | 12 | 22 | 60 |
| Feudi di San Gregorio Medium. Minerals. Stone Fruit. Spices | | | | |
| 16 ALTKIRCH | 10 | 16 | 29 | 80 |
| Alto Adige / Chardonnay Delicate Floral. Mango. Pineapple. Crisp. Classic Mineral | | | | |
| PINOT GRIGIO ROSADIS | 7 | 13 | 23 | 62 |
| Forchi. Fruili. (ROSE) Medium. Minerals. Peach | | | | |
| RED | 3oz | 5oz | 9oz | btl |
| 14 CALEO | 6 | 9 | 16 | 45 |
| Nero d'Avalo. Terre Siciliane Full. Ripe Fruit. Spices | | | | |
| 15 MONTEPULCIANO | 7 | 12 | 22 | 60 |
| D'Abruzzo / Fosso Corno / Tuscany Classic. Medium. Ruby Red. Spicy | | | | |
| 15 RUBRATO AGLIANCO | 10 | 15 | 27 | 75 |
| Feudi di San Gregorio Full. Berries. Bold Ripe fruit | | | | |
| 12 CABURNIO | 10 | 16 | 28 | 80 |
| Tenuta, Monteti, Capalbio. Tuscany / IGT. Cab Sauv'. Merlot. Alicante Boushchet. Petit Verdot. Ruby Red. Sage | | | | |
| <hr/> | | | | |
| PROSECO | 7 | 11 | 20 | 55 |
| Alto Adige / Delicate Floral. Mango. Pineapple. Crisp. Classic Mineral Notes. | | | | |

BRUNCH

ANNABELLE

PASTA BAR

7 days a week / 12-cl
Brunch Sat-Sun / 10-3:30

Join us for late night
Happy Hour

BAR ONLY

7 days / 9:30 - CL

\$5 Beer

\$6 Wine

\$8 Negroni

Check out our other
restaurants
www.lilbaci.com

FOOD MENU

| | |
|--|----|
| POACHED EGGS ON BRIOCHE | 13 |
| Smokey Bacon. Hollandaise. Confit Tomato | |
| CAST IRON BAKED EGGS | 13 |
| Eggplant. Caramelized Onion. Fiore di Latte. Pomodoro. Basil. (add sausage 3) | |
| RAGU & EGGS | 14 |
| Two Poached eggs. Pork & Beef Ragù. Fiore di Latte. Basil | |
| SPICY PORK MEATBALLS & EGGS | 14 |
| Romesco. Basil. Ricotta | |
| SCRAMBLED EGGS ON BRIOCHE TOAST | 12 |
| Mascarpone. Mushroom Butter. Parsley | |
| TUSCAN WHITE BEAN & KALE BOWL | 13 |
| Poached Egg. Fennel Sausage. Kale. Herbs. | |
| ANNABELLE BLT | 12 |
| Ripe Tomato. Smokey Bacon. Arugula. House Mayo. Tomato Relish. (add a fried egg 2) | |
| AVOCADO TOAST | 10 |
| Whole Grain Bread. Cumin. Herbs. Toasted Pepito. Pickled Onion. EVOO. (fried egg 2) | |
| CROISSANT w/ FRIED EGG & HAM | 12 |
| Cotto. Swiss. Fried Egg. Arugula | |
| PASTA CARBONARA | 15 |
| Smoky Bacon. Poached Egg. Parmigiano. Cured Yolk. Parsley | |
| MULTI-GRAIN PANCAKE w/WALNUT & RAISINS | 11 |
| w/ Mascarpone. Ruptured Berries | |

SIDES

| | |
|---------------------------------|---|
| Smoky Bacon | 5 |
| Toast | 3 |
| Fingerling Potato w/ Sour Cream | 5 |

BRUNCH COCKTAILS

| | |
|----------------------------------|---|
| LOW DOWN & DIRTY CAESAR | 8 |
| SPICY TIJUANA BLOODY MARY | 9 |
| Mezcal. Beer. Tomato Juice. Lime | |
| MIMOSA w/Raspberry Lemonade | 5 |

NEGRONI BAR

2.5oz

13

CLASSIC

Dillons Gin. Campari. Guerra Rojo.
Orange Zest

BLANCO

Dillons Gin. Cocchi Americano
Guerra Blanco. Rosemary

ROSE HIP & GINGER

Dillons Gin. Campari. Guerra Rojo.
Rose Water. Muddled Ginger

BEET ROOT

Dillons Gin. Campari. Guerra Rojo.
Beet Juice. Basil

ORANGE BLOSSOM

Orange Infused Dillons Gin. Orange
Blossom. Guerra Rojo. Campari.
Orange Bitters

NEGRONI FIZZANTE

Dillons Gin. Campari. Guerra Rojo.
Procesco. Mint

BOULEVARDIER PRIMO

Evan Williams 1783. Campari. Guerra
Rojo. Macerated Cherries. Bitters

THE SPAGHETTI WESTERN

Jaral Mezcal. Campari. Cocchi
Americano. Lime Juice. Zest

BEER

| | |
|------------------------|---|
| Peroni (330ml) | 7 |
| Lost Craft Crimzen | 7 |
| Stiegl | 8 |
| Muskoka Detour IPA | 8 |
| Side Launch Dark Lager | 8 |

PASTA THIS WEEK - ALL BETWEEN 10-12 BUCKS - fresh pasta - 3 daily

Potato Gnocchi. Brown butter. Sage. Cured duck yolk
Pappardelle w lamb bolognese
Rigatoni w/ pea tendril & sausage
Spinach Cavatelli w guanciale & tallegio
Macaroni w fiddleheads and proscuitto
Rigatoni Mezzi w house made burnt butter. hen of the woods
Tagliettte w Pea Tendril pesto and mint
Bucatini in spirito Amatriciana
Pappardelle w/ mint and zucchini
Bucatini w mint. peas. proscuitto
Cavatelli w/ chicken liver and onions
Mezz w/ Short Rib Sugo.
Spaghetti a la Norma
Squash Gnocchi w/ hen of the woods
Whole Wheat Rigatoni w cauliflower and raisins
Cencione w Pork Sugo
Mal Tagliata w/ mint pesto and olives
Spaghetti w Ramps and Parmigiano
Farfalle w/ eggplant caponata
Pappardelle Cacciatoire
Corzetti w/ Proscuitto and green beans
Beet pappardelle w goat milk
Black Pepper pappardelle carbonara
Orreciette w/ duck offal ragu
Garganelli w/ Goat sugo
Trophie a la genovese
Spagehetti alio olio with cured sardines
Rigatoni Cacio pepe
Rigatoni Limone
Gnocchetti Sardi w/ saffron and lamb
Kale Gnocchi w/ mascarpone forte
Spaghetti w/ pancetta and egg
Strozzapretti w/ Shortrib sugo
Gnocchi w/ sausage ragu
Bucatini w/ baby octopus ragu
Parsley Pappardelle w Pea and mint pesto
Semolina Cavatelli w Fava e ciccoria
Rigatoni w/ chic pea ragu
Spaghetti w/ pomodoro e celery
Cauliflower agro dolce
Spaghetti w/ Aqua di Mare spicy bread crumbs
Mussels ragu
Squid Ink Calametti w/ spicy pomodoro
Fusili w/ Mushroom ragu

Rigatoni w squash and peas
Lasignetti w/sheperd pepper and garlic
Spaghetti w/ verdura ragu
Rigatoni w/ broccoli brodo
Cavatelli w/ pea tendril smoky bacon brodo
Rigatoni w/ pea tendril pesto, pecorino
Spaghetti w/ anchovy & chili
Rigatoni mezze w sweet corn & smoky bacon
Pappardelle w pomodoro & snap pea ragu
Fusili w artichoke and grass fed butter
Fusili w argula pesto, mint and chilis
Orrechiette w zucca garlic, & anchovy

