

FOOD MENU

SNACKS

Marinated Clams w/ Sour Cream	5
Roasted Almonds w/ Parmigiano	6
Marinated Olives w/ Sage. Zest	6
Mushroom & Truffle Butter Toast	7

PO DI PANE

BIANCO	6
Roasted Garlic. Butter. Pecorino. EVOO	
ROSSO	6
Confit tomato. Torn Basil. Parmigiano	
GIALLO	
Fonduta. Parsley. Pepe	7

SMALL PLATES

Spicy Pork Meatballs w/ Romesco	8
Nizzarda Salad w/Tonno Sauce	11
Zucchini. Arugula. Treviso. Parm'	12
Cured Salmon w/ Beet & Goat Cheese	13
Seasonal Vegetable	M/P
Shrimp & Polpo w/ Fingerling Potato	14
Kale Salad Cesare Style. Parm'	13
Fried Baby Octopus	13
Bone Marrow. Parsley Salad. Toast	14
Burrata (see chalkboard)	P/D

DAILY PASTAS (SEE CHALKBOARD)

SEE CHALKBOARD FOR SPECIALS

inform your server of any allergies

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

Dillions 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

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				
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PROSECO	7	11	20	55
Alto Adige / Delicate Floral. Mango. Pineapple. Crisp. Classic Mineral Notes.				

DINNER

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

