

~Antipasti~

Sausage Stuffed Mushrooms 7
Brown Butter, Basil and Brandy Sauce

Calamari Fritti 9
Lightly fried calamari served with Spicy Tomato Dipping Sauce

Mussels Bianca o Rosso 9.5
In a garlic white wine sauce or a Tomatoe Sauce

Mozzarella Sticks 6
Served with Homemade Tomato Sauce

Spinach & Ricotta Balls 7.5
Lightly fried Ricotta & Spinach Balls in Tomato Sauce

Nacho Cheese Fried Ravioli 7
Served with our Homemade Ranch

~Crostitini~

Bruschetta 6

Toasted Italian Bread, Tomatoes
Garlic and Fresh Basil

Garlic Knots (6) 3

Garlic Bread 3

Garlic Bread with Mozzarella 4

~Insalate & Zuppe~

Chicken Ceasar 8

Grilled Chicken, Romaine Lettuce, Croutons,
Romano Cheese, Homemade Caesar Dressing

Insalata Caprese 8

Fresh Mozzarella, Tomatoes, Roasted Red Peppers,
Fresh Basil & Extra Virgin Olive Oil

Antipasto Capri 9

Italian Meats & Cheese, Greens, Fresh Mozzarella,
Tomatoes, Roasted Red Peppers, EVOO & Balsamic

Insalata Italiana 7.5

Romaine, Cannellini Beans, Black Olives, Onions,
Croutons, Mozzarella, Romano & House Balsamic

Ceasar Salad 3/6

Romaine, Croutons, Romano Cheese, Homemade Ceasar

Dressings

House Balsamic, Lemon Vinaigrette, Lite Ranch, Blue
Cheese and Ceasar

~Pasta~

Choice of Spaghettini, Linguine, Capellini, Penne, Rigatoni, Fettuccine or Farfalle

Whole Wheat Linguine or Cheese Tortellini add 2

Grilled Chicken or Sausage add 3, Shrimp add 5

Rigatoni Francesca 15

Chicken, Prosciutto, Red Peppers Peas, Mushrooms
& Sundried Tomatoes in a Pink Brandy Cream
Sauce Served on a Crisp Parmesan Cheese Bowl

Farfalle Aurora 13

Chicken, Pancetta, Peas, Mushrooms, Marsala

Parpadelle Toscana 14

Tender Chicken, Spinach, Sundried Tomatoes,
Fresh Mushrooms, White Wine, Brandy & Garlic

Linguine con Vongole 13

Sea Clams, Tomatoes, Red Pepper, Garlic & Oil
Red or White

Ravioli Matriciana 12

Cheese Ravioli in Meatsauce with a Touch of Cream

Penne Alla Nonna 14

Chicken, Spinach, Roasted Peppers, Parmesan Cream

Penne alla Vodka 12

Pancetta, Shallots, Pink Vodka Sauce and
Romano Cheese

Pasta My Way

Tomato Sauce 8 MeatSauce 9

Marinara 9 Meatballs 10

Garlic & Oil 8 Alfredo Sauce 10

Prosciutto Wrapped Scallops 8

In a Lemon Chardonnay Sauce

Spinach Artichoke Dip 7

Blend of Fresh Spinach, Artichoke Hearts,
In a creamy Italian Dip served with Crispy
Italian Bread

Bacio Sampler 9.5

A sample of Mozzarella Sticks, Fried Nacho
Ravioli, Breaded Shrimp & Onion Rings in
A Golden Homemade Tortilla Bowl

Portobello Al Bacio 7.5

Grilled Portobello Mushroom in a glazed
Balsamic Sauce garnished with fresh mozzarella

~Contorni~

French Fries 3

Bacon Cheese Fries 4.5

Sauteed Spinach 5

Side of Meatballs 6

Side of Pasta 5

Tomato Sauce or Garlic & Oil

Side of Sausage 6

Basket of Onion Rings 5

Shrimp Basket 6.5

Salmone alla Mista 10

Grilled Salmon, Field Greens, Tomatoes, Balsamic

Chefs Salad 9

Crispy Chicken or Calamari, Field Greens, Tomatoes
Onions, Sliced Egg, Mozzarella, Lemon Vinaigrette

Insalata di Casa 3/6

Field Greens, Cherry Tomatoes, Cucumbers &
Onions, Choice Dressing

Greek Salad 7.5

Black and Green Olives, Cucumbers, Tomatoes, Feta
Cheese, EVOO & Vinegar

Pasta e Fagioli 4/7.5

Cannellini beans, Pancetta, basil, Garlic, Onion &
Penne Pasta

Italian Wedding Soup 4/7.5

Cheese Tortellini, tiny Meatballs, Spinach,
Romano Cheese in Chicken Broth

Tortellini al Brodetto 4/6

Meat Tortellini in a Chicken Base Broth

Parpadelle al Ragu 15

Tender Veal Pieces sauteed in a Reduction of
Red Wine, Shallots Celery & Carrots, Parpadella
Pasta

Tortellini Genovese 14

Tender Chicken, Cheese Filled Tortellini, Basil Pesto

Gnocchi Siciliano 14

Potato Dumplings, Eggplant, Olives, Capers,
Marinara

Gnocchi Pomodoro 12

Potato Dumplings, Diced Tomatoes, Basil & Garlic

Sausage Cacciatore 13

Italian Sausage, Green Peppers, Mushrooms,
Onions, Fresh Plum Tomatoes, Garlic & Wine

Spaghetti Carbonara 13

Pancetta, Shallots, Egg & Parmesan Cream

Risotto Al Bacio 15

Fresh Mushrooms, Tomatoes & Asparagus

~Al Forno~

Tour of Italy 14.5

A sample platter of Italy's Best: Lasagna,
Manicotti and Chicken Parmigiana

Manicotti 10

Ricotta Filled Pasta in Tomato Sauce &
Mozzarella

Manicotti Florentine 13

Ricotta filled Pasta topped with Spinach,
Alfredo Sauce

Eggplant Rollatini 14

Eggplant rolled with Ricotta & Mozzarella
In Tomato Sauce

Baked Lasagna Classico 11

Ricotta, Ground Beef, MeatSauce & Mozzarella

Cannelloni 12

Rolled Pasta filled with Ground Beef, Ricotta &
Mozzarella Cheese with Fresh Basil in Pink Sauce

Rigatoni Al Pacino 13

Rigatoni baked with Sausage & Mozzarella in a
Pink Bolognese Sauce

Baked Ziti 10

w/ Sausage 13 w/ Eggplant 12

~Pollo~

Chicken Soprano 15

Chicken & Sausage with Broccoli, Pepperoncini, &
Cherry Peppers in a Spicy Balsamic Sauce over Pasta

Chicken Caprese 14

Lightly Breaded and Baked in a Vinaigrette Sauce
With Chopped Tomatoes, Fresh Mozzarella,
Basil & Onion

Chicken Palermo 15

Chicken Breasts rolled with Prosciutto, Spinach &
Provolone in a Rosatto Sauce w/ Mushrooms & Pasta

Pollo Al Cortile 14

Grilled Chicken Breast with Sauteed Vegetable Medley

~Pesce~

Seafood Cakes 17.5

Crab, Shrimp & Scallop Cakes in a Light Lemon
Cream Sauce with Parmesan Risotto

Tilapia Casino 16

Tilapia Filet & Little Neck Clams sauteed with
Sun-Dried Tomatoes & Mushrooms in a Lemon,
White Wine & Saffron Reduction over Capellini

Shrimp Casa Nova 17

Sauteed Shrimp, Shallots & Wild Mushrooms in a
Marsala Sauce with Mozzarella Cheese over Pasta

Shrimp Scampi 15

Shrimp with Fresh Diced Tomatoes and
Mushrooms in a Scampi Lemon Sauce sprinkled
With Italian Bread Crumbs over Pasta

Mussels Bianca or Rosso 13

Mussels in a White Wine or Marinara sauce
Served with Linguine

Salmon Valentino 17

Grilled Salmon topped with a Sun-Dried Tomato
Pesto served with Mashed Potatoes

Salmone al Limone 16

8 oz. Grilled Salmon Steak topped with
Lemon Cream Sauce served with Mashed
Potatoes topped with Straw Spaghetti

~Old World Favorites~

Saltimbocca

Prosciutto, Mozzarella Cheese & Roasted
Peppers in a Madeira Wine Sauce over Spinach

Chicken 16 Veal 18

Parmigiana

Tomato Sauce & Mozzarella over Pasta
Chicken 14 Veal 16 Eggplant 13

Francese

Egg-battered in Lemon Butter Sauce, Pasta
Chicken 14 Tilapia 15

~Carne~

Pork Osso Buco 17

Slow braised Pork shank with Potatoes, Carrots, Peas, Onions,
Celery and Mushrooms in a Savory Vermouth and Wine Reduction

Ribeye Tagliata 19

Ribeye Steak in a Mushroom Balsamic Cream
Sauce served with Asparagus & Mashed Potatoes

Veal Veneziano 17

Veal Medallions, Artichokes & Sun-Dried Tomatoes
in a Sambuca & Black Pepper Sauce, Potato Croche

Steak Don Giovanni 19

16 oz. Ribeye Steak in a Mushroom and Red Wine
Demi Glaze with Asparagus and Mashed Potatoes

Steak Due Mondì 21

Grilled Ribeye Steak topped with Butterfly Shrimp Stuffed with
Crabmeat topped with Lemon Parmesan Cream Sauce with mashed
potatoes And Asparagus

Seafood Frank Sinatra 17

Crabmeat, Shrimp & Scallops tossed with Pasta
in a Pink Brandy Cream Sauce

Monte Carlo 16

Shrimp, Sausage, Sun-Dried Tomatoes, Mushrooms &
Pepperoncini in a Spicy Garlic, Wine Sauce, served
with Linguine

Lobster Ravioli 16

Striped Pasta Pillows filled with Lobster Meat with
Fresh Basil and Crabmeat in a Shallot & Pink Brandy
Cream Sauce

Risotto Tutto Mare 19

Shrimp, Scallops, Little Neck Clams, Mussels and
Calamari in a Light Garlic & Tomato Risotto

Shrimp Porto Fino 16

Shrimp, Artichoke, Cherry Tomatoes served in a
Garlic & Oil White Wine Sauce over Linguine

Farfalle Di Vinci 17

Shrimp, Salmon, sun-Dried Tomatoes, PineNuts
Spinach, Lemon Butter & White Wine Sauce

Tilapia Rustico 16

Sauteed Tilapia with sliced Portobella Mushroom
Roasted Peppers, Spinach in a Pink Brandy Sauce
served with Cappellini

~Square Pan Pizza~

Medium (6 slices) - 12x12"

X-Large (12 slices) - 16x16"

Nonna's Pizza

Medium 9.5

X-Large 15

Thin Crust, lightly topped with Mozzarella, Minced Garlic, Olive Oil, Oregano and Our Nonna's
Basil Sauce

~Round Pizza~

Medium (6 slices) - 12"

Large (8 slices) - 16"

X-Large (8 slices) - 18"

NY Style

Medium 9

Large 11

X-Large 13

Hand Tossed, topped with Our Special Pizza Sauce and Mozzarella Cheese

Brick Oven

Medium 9

Large 11

X-Large 13

Thin Crust, topped with Our Nonna's Sauce, Minced Garlic, Olive Oil and Mozzarella Cheese

White Pizza

Medium 9.5

Large 12

X-Large 14

Topped with Mozzarella, Ricotta, Fresh minced Garlic, Olive Oil, Parmesan Cheese and Oregano

Chicago Deep Dish

Medium 10

Large 13

X-Large 17

Thick pan Crust, Mozzarella Cheese and Our Special Pizza Sauce

~Regular Toppings~

Whole Toppings

Medium 1

Large 1.5

X-Large 2.5

Half Toppings

Medium .75

Large 1

X-Large 1.5

Pepperoni, Sausage, Meatball, Hamburger, Ham, Bacon, Mushroom, Anchovies,
Green Peppers, Black Olives, Green Olives, Pineapple, Eggplant, Onions, Spinach,
Broccoli, Minced Garlic, Cherry Peppers, Banana Peppers, Jalapenos, Tomatoes

~Gourmet Toppings~

Whole Toppings

Medium 1.5

Large 2

X-Large 2.5

Half Toppings

Medium 1

Large 1.5

X-Large 2

Grilled Chicken, Sun-Dried Tomatoes, Artichokes Hearts, Basil, Roasted Red Peppers,
Roasted Garlic, Salami, Prosciutto, Ricotta, Feta

~Calzones~

Regular Toppings add .75 each

Gourmet Toppings add 1 each

Calzone 7

Ricotta & Mozzarella Baked in Dough

Chicken Roll 8

Chicken Cutlet, Tomato Sauce & Mozzarella

Pizza Roll 6.5

Mozzarella Cheese baked in Dough

Stromboli 9

Pepperoni, Meatball, Sausage, Green

Peppers, Onions & Mozzarella Cheese

Spinach Roll 8

Spinach, Minced Garlic & Mozzarella

~Split Plate Fee add 4~ ~Sharing Fee add 2~

~20% gratuity may be added to parties of 6 or more~

~Don't forget the gift of giving an Il Bacio Gift Certificate~

~Catering~

Let Il Bacio Cater your next Event. We'll Do all the work for you all you have to do Is Book It and fuggedaboutit!!!

~Half Trays Feed 8-10 people

~Full Trays feed 18-20 people

~Crostini~

Bruschetta \$20/35
Garlic Knots \$5/dozen
Rolls \$3/dozen

~Antipasti~

Calamari Fritti \$40/70
Mozzarella Stix \$35/60
Mussels Bianca O Rosso \$50/90
Fried Nacho Ravioli \$40/70
Sausage Stuffed Mushrooms \$45/80
Spinach & Ricotta Balls \$45/80

~Insalate~

Antipasto Capri \$40/70
Ceasar Salad \$25/45
Chicken Ceasar Salad \$40/70
Insalata Italiana \$25/45
Insalata di Casa \$25/45
Greek Salad \$35/60

~Pasta~

Farfalle Aurora \$50/90
Gnocchi Pomodoro \$45/80
Gnocchi Siciliano \$50/90
Linguine con Vongole \$45/80
Pappardelle Toscana \$50/90
Pasta with Marinara \$35/60
Pasta with Meat sauce \$35/60
Pasta Primavera \$40/70
Penne alla Vodka \$45/80
Penne alla Nonna \$50/90
Ravioli Matriciana \$40/70
Sausage Cacciatore \$50/90
Spaghetti Meatballs \$40/70
Tortellini Genovese \$50/90

~Extras~

Local Delivery \$25 Out of Town Delivery \$50 Cups & Ice \$.50 pp
Plates & Cutlery \$.50 pp ~ask about Sterno and Chafing Dish Rental~

~Bambini~

(age 12 & Under)
Kids Pizza 5
Toppings add .50
Kids Lasagna 6
Kids Pasta 5
Tomato or Butter Sauce
Kids Cheese Ravioli 4.5
Kids Pasta w/ Meatball 6
Kids Chicken w/ Smiley Fries 6
Kids Fried Shrimp w/ Smiley Fries 6
Kids Bow-Tie Alfredo 6

~Al Forno~

Baked Ziti \$40/70
Baked Ziti with Eggplant \$50/90
Cannelloni \$50/90
Eggplant Parmigiana \$50/90
Eggplant Rollatini \$60/110
Lasagna \$45/80
Manicotti \$40/70
Manicotti Florentine \$50/90
Rigatoni Al Pacino \$50/70

~Pollo~

Chicken Caprese \$60/110
Chicken Francese \$60/110
Chicken Marsala \$60/110
Chicken Parmigiana \$55/100
Chicken Saltimbocca \$65/120
Chicken Soprano \$60/110

~Carne~

Veal Francese \$65/120
Veal Marsala \$65/120
Veal Parmigiana \$60/110
Veal Saltimbocca \$75/140

~Pesce~

Seafood Cakes \$75/140
Calamari Fra Diavola \$60/110
Lobster Ravioli \$70/130
Monte Carlo \$75/140
Mussels Marinara \$50/90
Salmon Valentino \$75/140
Seafood Sinatra \$75/140
Salmon al Limone \$70/130
Shrimp Fra Diavola \$65/120
Shrimp CasaNova \$75/140
Shrimp Scampi \$65/120
Tilapia Francese \$65/120

~Beverages~

Fountain Soda 1.95
Pepsi, Diet Pepsi, Sierra Mist, Root Beer,
Mountain Dew, Orange, Pink Lemonade
Iced Tea, Coffee or Milk 1.85
Chocolate Milk 2
Orange or Apple Juice 2
Bottled Water 1.25
San Pellegrino Soda 1.75
Limonata, Aranciata, Chinoto
San Pellegrino Water
500 ml 3 1 litre 5.5
Cappucino 3.5
Caffe Espresso
Single 2 Double 3.5

~Lunch Menu~

Served Monday ~ Friday 11am - 3pm

~Soups & Salads~

Chicken Ceasar	6.75	Pasta e Fagioli	4
Grilled Chicken, Romaine Lettuce, Croutons, Romano Cheese, Homemade Ceasar Dressing		Cannellini beans, Pancetta, basil, Garlic, Onion & Penne Pasta	
Chef's Salad	6.75	Italian Wedding Soup	4
Crispy Chicken or Calamari, Field Greens, Tomatoes Onions, Sliced Egg, Mozzarella, Lemon Vinaigrette		Cheese Tortellini, tiny Meatballs, Spinach, Romano Cheese in Chicken Broth	
Insalata di Casa	3	Tortellini al Brodetto	4
Field Greens, Cherry Tomatoes, Cucumbers & Onions, Choice Dressing		Meat Tortellini in a Chicken Base Broth	
Greek Salad	7.5		
Black and Green Olives, Cucumbers, Tomatoes, Feta Cheese, EVOO & Vinegar		Dressings	
Ceasar Salad	3	House Balsamic, Lemon Vinaigrette, Lite Ranch Blue Cheese and Ceasar	
Romaine, Croutons, Romano Cheese, Homemade Ceasar			

~Pasta~

~Served with Side Salad~

Choice of Spaghetti, Linguine, Capellini, Penne, Rigatoni, Fettuccine or Farfalle		Whole Wheat Linguine or Cheese Tortellini add 2 Grilled Chicken or Sausage add 3, Shrimp add 5	
Farfalle Aurora	8.5	Tortellini Genovese	9
Chicken, Pancetta, Peas, Mushrooms, Marsala		Tender Chicken, Cheese Filled Tortellini, Basil Pesto	
Pappardelle Toscana	8.5	Gnocchi Siciliano	9
Tender Chicken, Spinach, Sundried Tomatoes, Fresh Mushrooms, White Wine, Brandy & Garlic		Potato Dumplings, Eggplant, Olives, Capers, Marinara	
Linguine con Vongole	8.5	Gnocchi Pomodoro	8
Clams, Tomatoes, Red Pepper, Garlic & Oil, Red or White		Potato Dumplings, Diced Tomatoes, Basil & Garlic	
Ravioli Matriciana	8	Sausage Cacciatore	8.5
Cheese Ravioli in Meatsauce with a Touch of Cream		Italian Sausage, Green Peppers, Mushrooms, Onions, Fresh Plum Tomatoes, Garlic & Wine	
Penne Alla Nonna	8.5	Spaghetti Carbonara	8.5
Chicken, Spinach, Roasted Peppers, Parmesan Cream		Pancetta, Shallots, Egg & Parmesan Cream	
Penne alla Vodka	8	Risotto Al Bacio	15
Pancetta, Shallots, Pink Vodka Sauce, Romano Cheese		Fresh Mushrooms, Tomatoes & Asparagus	

Pasta My Way

Tomato Sauce 5 MeatSauce 6 Marinara 6 Meatballs 7 Garlic & Oil 5 Alfredo Sauce 7

~Al Forno~

Baked Lasagna Classico 7
Ricotta, Ground Beef, MeatSauce & Mozzarella
Manicotti 6.5
Ricotta Filled Pasta in Tomato Sauce & Mozzarella
Manicotti Florentine 7.5
Ricotta filled Pasta topped with Spinach, Alfredo Sauce
Baked Ziti 7
w/ Sausage 10 w/ Eggplant 9

~Pizza~

Pizza By the Slice 2
NY Style or Nonna's Reg. Toppings add .50, Gourmet Toppings add .75
Pizza & Salad 5.25
NY Style or Nonna's & Side Salad
Pizza & Drink 5
2 Slices of NY Style or Nonna's & Soft Drink
Small New York Pizza 6.5
Reg. Toppings add .75, Gourmet Toppings add 1
Small Brick Oven Pizza 6.5
Reg. Toppings add .75, Gourmet Toppings add 1

~Paninis & Wraps~

Served with Your Choice of Potato Chips, Fries or Side Salad

Bacio Club	8	Panini Napoli	7.5
Roasted Turkey, Pancetta, Lettuce, Tomato, Provolone Cheese, Ranch, Ciabatta		Fresh Mozzarella, Roasted Red Peppers, Tomato & Basil with EVOO on Ciabatta	
Panini Italiano	8.5	Panini Fiorentino	8
Salami, Mortadella, Prosciutto, Capocollo, Provolone Lettuce, Tomato, Onion, Oil & Vinegar, Ciabatta Bread		Grilled Chicken, Fresh Mozzarella, Lettuce Tomato, Basil Pesto, Ciabatta Bread	
Turkey Wrap	7.5	Chicken Ceasar Wrap	7.5
Turkey, Provolone, Roasted Red Peppers, Lettuce,		Grilled Chicken, Romaine, Romano Cheese	
Chicken Philly Wrap	8	Philly Steak and Cheese	8.5
Chicken, Mushrooms, Onions, Lettuce & Mozzarella		Thinly Sliced, Lettuce, Tomato, Grilled Onions	
Buffalo Chicken Sub	8.5	Italian Hoagie	7.5
Marinated in Hot Sauce, topped with Bleu Cheese, Melted American and Cheddar Cheese		Ham, Salami, Capicola, Provolone, Lettuce, Tomato, Onion and Oil & Vinegar	
Parmigiana Hero	8		
Eggplant ~ Chicken ~ Meatball			

Il Bacio

OPEN 7 DAYS A WEEK

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Il Bacio Italian Grill is family owned and operated. Michele and Daniele Rizzo and Carlo and Giuseppe Finazzo decided to bring their hometown of Sicily to your neighborhood. Our menu features some of Sicily's Best, with only the freshest quality and best ingredients, that will make your mouth water. Brother Chef Team: Michele Rizzo and Daniele Rizzo have been cooking authentic Italian food for years in the local Triangle area. They teamed up with Carlo and Giuseppe, which have a few other local Italian Restaurants, to bring the Taste of Sicily to you. After you enjoy our delicious meals you are going to want to **KISS** the cook!!!!