



BÁCARO VENETIAN TAVERNA

FIRST BITE BOULDER MENU

ANTIPASTI

PASTA E FAGIOLI - PASTA AND BEAN SOUP WITH BORLOTTI BEANS, POTATOES AND FETTUCCINE

INSALATINA DI CARCIOFI E FAGIOLINI - BABY ARTICHOKEs, HARICOTS VERTS, BELGIUM ENDIVE,
SHAVED PARMIGIANO AND BLACK TRUFFLE OIL

CARPACCIO DI PESCE SPADA AL FINOCCHIO - SEARED SWORDFISH CRUSTED WITH DRY FENNEL AND
GREEN PEPPERCORNS, SERVED WITH BAKED MUSSELS

POLPETTINE DI AGNELLO - LAMB MEATBALLS SERVED WITH POTATO-ONION TART IN
YOGURT REDUCTION



SECONDI

GNOCCHI DI ZUCCA E RICOTTA - HOMEMADE PUMPKIN AND RICOTTA CHEESE GNOCCHI, SAUTÉED WITH
BROWN BUTTER AND SAGE SAUCE ON A BED OF ASPARAGUS CREAM

LASAGNETTE DI FUNGHI - LASAGNA LAYER WITH MUSHROOM RAGOUT, BÉCHAMEL AND
PARMIGIANO CHEESE

SOGLIOLA ALLA BURANELLA - PAN FRIED DOVER SOLE SERVED WITH SAFFRON-BAKED RISOTTO AND
SWISS CHARD PUREE IN A SCALLOP, SHRIMP, CAPER AND LEMON SAUCE

ANATRA AL SALMI' - DUCK LEGS BAKED WITH BALSAMIC VINEGAR AND RED WINE, SERVED WITH SOFT
POLENTA AND CIPOLLINI ONIONS



DESSERT

BOMBA DI CIOCCOLATO - CHOCOLATE GANACHE CAKE ON A BED OF DRY FRUIT TART WITH
STRAWBERRY COULIS AND WHITE BALSAMIC REDUCTION

SGROPPINO AL PROSECCO E BISCOTTI AL CAFFÈ' - LEMON SORBET WHIPPED WITH PROSECCO WINE
AND WHITE MERINGUE, SERVED WITH HOMEMADE COFFEE BISCOTTI