

A photograph of a restaurant interior. In the foreground, a woman with dark hair pulled back is smiling and looking towards the camera. She is wearing a dark top. To her left, another woman is partially visible, also smiling. In the background, a bar area is visible with various bottles on the shelves. Several other patrons are seated at tables and the bar. The lighting is warm and ambient, with pendant lights hanging from the ceiling. The overall atmosphere is social and relaxed.

Baci

group + events dining

2025 menus



there's so much to celebrate

baci is the perfect backdrop for all of life's special moments – for rehearsal dinners, baptisms, anniversaries, birthdays, showers, parties + *more!*

contact us to book your event
info@baciristorante.ca | 905-381-9811

three-course menu

\$50/person

appetizer

choice of one

insalata di giardino | seasonal greens, heirloom cherry tomatoes, pickled red onions, pepperoncini, cucumber, cider dressing

signature caesar | romaine hearts, pancetta, parmesan, house dressing, crispy bits

arancini | ricotta, spinach, basil, pomodoro, parmesan

crispy artichoke | pickled shallots, parmesan lemon garlic aioli

entree

choice of one

pollo alla parmigiana | breaded chicken cutlet, mozzarella, spaghetti pomodoro, seasonal green vegetables

filetto di branzino | mediterranean sea bass with lemon herb butter, crispy polenta, tomato and herb salad, seasonal green vegetables

tofu puttanesca | tofu, crispy polenta, arugula, shaved fennel, fennel pollen

margherita pizza or calzone

pizza | tomato, fior di latte, parmesan, basil

calzone | garlic butter, baci calzone seasoning

pepperoni pizza or calzone

pizza | local pepperoni, mozzarella, hot honey, oregano

calzone | local pepperoni, garlic butter, baci calzone seasoning

dessert

tiramisu | baci classic

four-course menu

\$65/person

appetizer

choice of one

insalata di giardino | seasonal greens, heirloom cherry tomatoes, pickled red onions, pepperoncini, cucumber, cider dressing

signature caesar | romaine hearts, pancetta, parmesan, house dressing, crispy bits

arancini | ricotta, spinach, basil, pomodoro, parmesan

crispy artichoke | pickled shallots, parmesan lemon garlic aioli

pasta course

choice of one

penne roasted pomodoro | basil, parmesan, olive oil

penne alfredo | peas, parmesan, chives

entree

choice of one

pollo alla parmigiana | breaded chicken cutlet, mozzarella, spaghetti pomodoro, seasonal green vegetables

filetto di branzino | mediterranean sea bass with lemon herb butter, crispy polenta, tomato and herb salad, seasonal green vegetables

tofu puttanesca | tofu, crispy polenta, arugula, shaved fennel, fennel pollen

margherita pizza or calzone

pizza | tomato, fior di latte, parmesan, basil

calzone | garlic butter, baci calzone seasoning

pepperoni pizza or calzone

pizza | local pepperoni, mozzarella, hot honey, oregano

calzone | local pepperoni, garlic butter, baci calzone seasoning

dessert

tiramisu | baci classic

family-style menu

\$40/person*

enjoy a traditional italian family-style dining experience, where all dishes are served to the table for sharing. entrees served with chef's selection of fresh, locally-sourced vegetables.

antipasto platter for the table

chef's selection of cured meats, cheeses, marinated vegetables, olives, crostini

choice of salad

classic caesar salad | crisp romaine, house-made dressing, parmigiano-reggiano, crispy pancetta, garlic croutons

garden salad | mixed greens, cherry tomatoes, cucumbers, red onions, balsamic vinaigrette

choice of pasta

penne pomodoro | fresh san marzano tomato sauce, garlic, basil

penne amatriciana | pancetta, onions, chili flakes, tomato sauce

penne alfredo | rich parmesan cream sauce

choice of entree

chicken parmesan | lightly breaded chicken breast, san marzano tomato sauce, melted mozzarella, parmigiano-reggiano

veal marsala | pan-seared veal scallopini, wild mushrooms, marsala wine reduction

filetto di branzino | pan-seared fileto di branzino, lemon herb butter, tomato and herb salad

dessert

assorted mixed squares and cookies | a variety of sweet treats for the table

**available for groups of 8 or more*

brunch menu

\$35/person

our brunch buffet includes coffee, tea, juice, and pop

freshly baked bread + pastries

croissants, danishes, muffins, rolls, butter, jams, spreads

the baci benny

poached eggs, peameal bacon, hollandaise

potatoes forestiere

roasted potatoes, mushrooms, garlic, basil

scrambled eggs

with chives

bacon or sausage

choice of one

waffle bar

syrup, fruit toppings

group menu upgrades

appetizer upgrades | \$4 per person

truffle arancini | truffle-infused risotto balls with truffle aioli

caprese salad | buffalo mozzarella, heirloom tomatoes, fresh basil, balsamic glaze

prosciutto & melon salad | thinly sliced prosciutto, compressed cantaloupe, hot honey drizzle, arugula, pistachios, basil lemon curd

pasta upgrades

truffle pasta | fettuccine with truffle cream sauce and shaved parmesan | *\$6 per person*

lobster ravioli | homemade lobster-filled ravioli with a creamy tomato basil sauce | *\$10 per person*

seafood linguine | linguine with shrimp and clams in a white wine garlic sauce | *\$10 per person*

wild mushroom risotto | creamy risotto with wild mushrooms, truffle oil, and parmesan | *\$6 per person*

braised beef ravioli | homemade braised beef ravioli, mirepoix, marsala cherries, red wine demi-glace, herb oil | *\$8 per person*

pizza upgrades | \$2 per person

margherita con ananas | san marzano tomato sauce, fresh mozzarella, pineapple, and basil

prosciutto e rucola | san marzano tomato sauce, mozzarella, prosciutto, arugula, and shaved parmesan

funghi tartufo | truffle cream sauce, wild mushrooms, mozzarella, and pecorino romano

group menu upgrades

entree upgrades

filet mignon | grilled 8 oz filet mignon with red wine reduction, seasonal green vegetables, and mashed potatoes | *\$15 per person*

12 oz aaa ontario striploin steak | grilled 12 oz aaa ontario striploin with red wine reduction, seasonal green vegetables, and mashed potatoes | *\$12 per person*

veal marsala | veal medallions topped with sliced wild mushrooms and white wine demi-glace, served with mashed potatoes and seasonal green vegetables | *\$8 per person*

dessert upgrades | \$5 per person

key lime tart | toasted coconut, berry garnish

nutella cheesecake | caramel, hazelnut praline

assorted dessert squares & cookies | chef's selection of sweet treats

miscellaneous add-ons

fruit platters | chef's selection of fresh seasonal fruit | *\$6 per person*

antipasti boards | chef's selection of cured meats, cheeses, pickled vegetables, and crostini | *\$8 per person*



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