

A photograph of a restaurant interior, likely a bar or lounge, with a dark, modern aesthetic. In the foreground, several people are seated at tables, engaged in conversation. A woman in a black top is smiling. In the background, a well-stocked bar is visible with various bottles and a bartender. The lighting is warm and ambient, with pendant lights hanging from the ceiling. The overall atmosphere is sophisticated and social.

Baci

group + events dining

2026 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 | 905-388-2320

# three-course menu

\$50/person

*prix fixe menus include coffee, tea, juice & pop*

## appetizer

*guest 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

*guest 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** | crispy polenta, arugula, shaved fennel, fennel pollen

**margherita pizza** | tomato, fior di latte, parmesan, basil

**pepperoni pizza** | local pepperoni, mozzarella, hot honey, oregano

## dessert

**tiramisu** | baci classic

# four-course menu

\$65/person

*prix fixe menus include coffee, tea, juice & pop*

## appetizer

*guest 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

*guest choice of one*

**penne roasted pomodoro** | basil, parmesan, olive oil

**penne alfredo** | peas, parmesan, chives

## entree

*guest 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** | crispy polenta, arugula, shaved fennel, fennel pollen

**margherita pizza** | tomato, fior di latte, parmesan, basil

**pepperoni pizza** | local pepperoni, mozzarella, hot honey, oregano

## dessert

**tiramisu** | baci classic

# family-style menu

\$40/person\*

*prix fixe menus include coffee, tea, juice & pop*

*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** | white wine and herb butter sauce

## 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 includes coffee, tea, juice & 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 + sausage**

## **waffle bar**

syrup, fruit toppings

# group menu upgrades & additions

*please inquire further for pricing*

## appetizer upgrades

**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

**lobster ravioli** | homemade lobster-filled ravioli with a creamy tomato basil sauce

**seafood linguine** | linguine with shrimp and clams in a white wine garlic sauce

**wild mushroom risotto** | creamy risotto with wild mushrooms, truffle oil, and parmesan

**braised beef ravioli** | mirepoix, marsala cherries, red wine demi-glace, herb oil

## pizza upgrades

**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

*more upgrades available on the next page*

# group menu upgrades

## entree upgrades

**filet mignon** | grilled 8 oz filet mignon with red wine reduction, seasonal green vegetables, and mashed potatoes

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

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

## dessert upgrades

**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

**antipasto boards** | chef's selection of cured meats, cheeses, pickled vegetables, and crostini



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restaurant: 905-381-9811

all menu prices are subject to 13% HST and 18% service charge