

SALADS

CAESAR SALAD 12

Crispy romaine, herb croutons, pancetta, & house made dressing

BACCHUS SALAD 10

Mixed greens, fresh fruit, brie, orange vinaigrette

TUNA CARPACCIO 16

Cajun dusted, seared & sliced tuna, arugula, lemon, & truffle oil

FEATURED SALAD MV

Ask your server about tonight's featured salad creation.

APPETIZERS

SHRIMP SCAMPI 22

Shrimp, Roasted Red peppers Arrabiata tomato sauce

ARANCINI 22

Mozza & pea stuffed rice balls, shredded beef, fried onion, & pomodoro sauce

POTATO BOMBS 14

Cheddar potato croquettes, crispy jalapeños, prosciutto & Bacchus sauce

MUSSELS 18

PEI mussels in your choice of tomato, white wine & garlic, or creamy garlic lime

FRIED CALAMARI 22

Dusted & fried squid with Bacchus sauce

BEEF TIPS 24

AAA seared beef slices, crispy onions, creamy blue cheese sauce & romano

FLATBREADS

BRUSCHETTA 14

Arugula & basil pesto, seasoned tomatoes, onion, balsamic & romano cheese

GRILLED MUSHROOM & ONION 16

Baked brie cheese, sautéed mushrooms & onions, arugula & balsamic

CAPRESE 14

Arugula & basil pesto, buffalo mozza, sliced tomato & balsamic

PROSCIUTTO 16

Roasted red pepper spread, buffalo mozza, prosciutto

PRIMAVERA INFERNO 12

Arrabiata spread, grilled vegetable medley, arugula

BREAD OF THE DAY 6

Daily Bread with dip

ADD TOMATO OR ALFREDO TO DIP 3

PIZZA 18

CHEESE 15

PEPPERONI 17

BACCHUS

roasted red pepper, onion, feta, kalamata olive

VEGGIE LOVERS

mushroom, onion, green & red pepper

MEAT LOVERS

bacon, pepperoni, ham, sausage

DIVOLIA

spicy salami, sausage, hot peppers

DELUXE

mushroom, pepperoni, green pepper

PASTA

SEAFOOD SPAGHETTI 30

Mussels, calamari, bay scallops, black tiger shrimp, in house made pomodoro sauce

LINGUINI SEAFOOD TUSCAN 24

Black tiger shrimp, bay scallops, grape tomatoes, and spinach in garlic and herb cream sauce

GNOCCHI ALLA PANNA 22

Pancetta, peas, cream, garlic

FETTUCINI POLLO PISELLI 24

Grilled chicken breast, peas, mushroom medley, in a house made blush sauce

LOBSTER STUFFED RAVIOLI 34

Roasted grape tomatoes, onions, lobster meat and cream sauce

BUGATTI BACCHUS 24

Radiatore noodle, pancetta, mushrooms, peas, and Bolognese blush sauce

SPAGHETTI CARBONARA 18

Pancetta, white wine, garlic, parmesan cheese & egg (NO CREAM ADDED)

FOUR CHEESE GNOCCHI 22

Four cheese house blend

MUSHROOM STUFFED RAVIOLI 28

Mushroom & Ricotta stuffed pasta, mushroom medley, demi & cream sauce

PENNE POLLO GORGONZOLA 22

Mushroom medley & grilled chicken breast in a gorgonzola cream sauce

FETTUCINI PESTO PRIMAVERA 18

Arugula & basil pesto, with seasonal vegetable medley

ASK YOUR SERVER TO CREATE
YOUR OWN PASTA!

PASTA

RIGATONI INFERNO 22

Arrabiata sauce, shredded braised beef, & crispy onion

VEGAN RAVOLI 22

Pillow ravioli stuffed with 8 vegetables in pesto & tomato with sauteed mushrooms & Onion

FETTUCCINI AMALFI 24

Lemon garlic cream sauce & grilled shrimp

PAPARDELLE RUSTICA 24

Beef sausage, roasted red peppers & onions in tomato sauce

RIGATONI ALLA RIVERIERA 22

Grilled shrimp, crispy prosciutto, roasted red peppers, pesto cream

POLLO ROSSO VESUVIO 22

Chicken, roasted red pepper, herb cream sauce

VESUVIO CHEESE BAKE 24

Chicken & broccoli Alfredo baked with cheese

LASAGNA 24

Layers of lasagna sheets, seasoned ground beef, house made tomato sauce and baked mozzarella cheese

ASK YOUR SERVER ABOUT
OUR DESSERT MENU

MAINS

BRAISED BONELESS BEEF 30

8 oz AAA beef slow braised in red wine demi & mirepoix

OSSOBUCCO 32

Beef shank slow roasted in house made pomodoro & mirepoix

GRILLED TUNA STEAK 32

Seared yellowfin tuna steak with tomato and caper dressing

BACCHUS PARMESAN 30 || MV

Choice of eggplant, chicken, or veal with house made pomodoro sauce & mozzarella

STUFFED MAGDA ZUCCHINI 24

Mushroom blend, onions, & spinach braised in house made pomodoro

CHICKEN AL FORNO 26

Cheesy baked chicken with sliced roasted red pepper cream sauce

RISOTTO OF THE DAY 22

Ask your Server about today's risotto feature

CHICKEN OR VEAL 28 || MV

- Marsala
- Piccata
- Mushroom cream
- Lemon garlic
- White wine w/ tomatoes and garlic butter

SALMON 32

- Cajun cream w/ roasted red pepper and crispy onion
- Lemon garlic herb
- Roasted tomato, onion lemon cream.

STEAK

ALL STEAKS ARE MARKET VALUE PRICE

8 OZ AAA BEEF TENDERLOIN

16 OZ AAA NEW YORK STRIP

19 OZ RIBEYE

CHEFS CUT

SAUCE

Herb garlic butter

Green peppercorn, brandy, cream, demi

Red wine & herb bone marrow reduction

Bernaise

SIDES

Dauphinoise Potato

Daily mashed

Double Grilled Veg

Mushroom risotto

Spring mix salad & orange vinaigrette

Caesar salad - 3

Mac and Cheese - 7

ADD ON'S

Sauteed mushroom & onion - 5

Grilled Shrimp - 12

Baby bay scallops - 5

Lobster Tail - 9

Blue cheese crumble - 3