

lunch & small plates for 6.99 or less

SOUP • today's house made selection 3.99

SOUP AND SALAD • today's selection of fresh soup paired with a side mixed greens or side caesar 4.99

VIA BACI HERB BREAD • half 2.49 / whole 4.99

CHEESE GARLIC BREAD • brushed with garlic herb oil and topped with melted fresh mozzarella cheese 4.99

BRUSCHETTA APPETIZER • chopped fresh tomato, garlic, basil 4.99

HUMMUS APPETIZER • a classic with toasted via baci herb bread 6.99

! **CAPRESE SALAD** • sliced fresh mozzarella, fresh tomatoes, fresh basil, mixed greens and arugula, balsamic vinaigrette 6.99

MIXED GREENS SALAD • fresh baby greens and arugula, fresh tomatoes, toasted pine nuts, balsamic vinaigrette 3.49 side / 6.99 entrée

appetizers

splendido!

SPINACH ARTICHOKE DIP • creamy, savory, and hot, with baci bread 8.99

! **WOOD FIRED MUSSELS** • plenty to share, in a white wine, butter and fresh herb broth with garlic bread for dipping 9.99

salads served with via baci herb bread

GORGONZOLA RUSTICA • crisp romaine, sliced apples, roasted walnuts, fresh tomatoes, gorgonzola, balsamic vinaigrette 7.99

ANTIPASTO • crisp romaine and baby greens, provolone, fresh mozzarella, salami, pepperoni, black and green olives, pepperoncini, roasted red peppers, garbanzos, balsamic vinaigrette 9.49

! **SLICED ANGUS SIRLOIN** • 30 day aged for premium tenderness and flavor, wood roasted and sliced, over mixed greens with diced egg, capers, scallions, tomatoes and our house dijon ranch dressing 11.99

TUNA • pepper seared steak, over mixed greens tossed with artichokes, pepperoncini, fresh tomatoes and olives in a light lemon vinaigrette 12.99

pastas served with via baci herb bread

THREE MEAT LASAGNA • fresh mozzarella cheese, provolone and spicy fennel sausage, ground beef and pork, smothered with our hearty san marzano tomato sauce. 7.99

! **MEDITERRANEAN SHRIMP** • cast iron pot-fired, shrimp, capers, lemon zest, grape tomato and fresh garlic tossed with angel hair pasta 15.49

sandwiches

GRILLED EGGPLANT & ROASTED PEPPER PANINI • toasted ciabatta, mozzarella and parmigiano cheeses, olive tapenade and basil pesto 7.49

TURKEY & GOAT CHEESE PANINI • roasted red peppers and sun dried tomato pesto 7.99

a la carte add to your salad or pasta

- + 1.25 marinated white anchovies
- + 2.50 spicy fennel sausage (Via Baci original recipe)
- + 3.00 Hand-formed meatballs (2)
- + 3.29 sliced rosemary chicken breast
- + 4.99 sliced angus top sirloin, gulf shrimp or salmon
- + 4.99 pepper seared tuna

CAESAR SALAD • crisp romaine, parmigiano reggiano, shaved parmigiano, caesar dressing 3.49 side / 6.99 entrée

VIA BACI SALAD • chopped romaine, oven roasted turkey, fresh basil, fresh tomato, garbanzos, scallions, fresh mozzarella, caesar dressing 6.99

ROSEMARY HAM & SWISS PANINI • grilled on sliced panini bread with mayo and mustard 6.99

SPAGHETTI SAN MARZANO • lite fresh tomato sauce with garlic, fresh basil, fresh oregano and extra virgin olive oil 6.99

! **MARGHERITA CLASSICO PIZZA** • san marzano tomatoes, house-made mozzarella, fresh basil 6.49

PEPPERONI PIZZA • san marzano tomatoes, house-made mozzarella, pepperoni, fresh oregano 6.99

FUNGHI PIZZA • san marzano tomatoes, house-made mozzarella, crimini mushrooms, roasted garlic, fresh oregano 6.99

pizzas

why is via baci pizza so good... and unique? we are passionate about our food. we make an authentic neapolitan pizza with hand pressed thin crusts, we import our flour direct from the vesuvius valley in italy, and we make our own mozzarella right here - every day!

AI QUATTRO FORMAGGI • fresh herb garlic infused extra virgin olive oil, house-made mozzarella, gorgonzola, provolone, goat cheese, fresh herb mix 9.99

ADRIATICO • fresh herb garlic infused extra virgin olive oil, house-made mozzarella, artichoke hearts, roasted garlic, fresh tomatoes, toasted pine nuts, fresh herb mix 10.49

VESUVIUS • san marzano tomatoes, house-made mozzarella, spicy fennel sausage, crimini mushrooms, caramelized onions, fresh oregano 10.49

MELANZANA • san marzano tomatoes, house-made mozzarella, grilled eggplant, sun dried tomatoes, roasted red peppers and garlic, caramelized onions, oregano 10.49

! **CHICKEN BIANCO** • oven roasted rosemary chicken, goat cheese, house-made mozzarella, marinated black olives, sun dried tomatoes, scallions and fresh grape tomatoes 10.99

DIABOLO • spicy hot with san marzano tomatoes, house-made mozzarella, sopressata salami, pepperoni, pepperoncini, spicy red pepper, fresh basil 10.99

PALERMO • fresh herb garlic infused extra virgin olive oil, house-made mozzarella, white anchovies, capers, black and green olives, caramelized onion, our herb mix 11.49

! **ENZO** • san marzano tomatoes, house-made mozzarella, salami, pepperoni, spicy fennel sausage, caramelized onions, fresh oregano 11.49

! **PROSCIUTTO E RUCOLA** • san marzano tomatoes, house-made mozzarella, fresh basil, arugula, prosciutto, shaved parmigiano 11.49

DESIGN YOUR OWN PIZZA • Choose bianco or margherita style for 8.49. Add any of our great toppings to make it yours.

MEATS 1.25 each • pepperoni, sopressata salami, spicy sausage, marinated white anchovies, prosciutto (added after baking) + 3.29 sliced rosemary chicken breast

CHEESES 1.00 each • fresh mozzarella, gorgonzola, pecorino romano, provolone, goat cheese, ricotta, fontina, shaved parmigiano reggiano (added after baking)

VEGETABLES 1.00 each • artichoke hearts, pepperoncini, roasted red peppers, sun dried tomatoes, capers, saracen black olives, mediterranean green olives, grilled eggplant, sauteed crimini mushroom, toasted pine nuts, baby arugula (added after baking)

MORE VEGETABLES & HERBS .50 each • fresh tomatoes, roasted garlic, caramelized onions, basil, oregano, fresh herb mix with oregano, rosemary and italian parsley (all fresh herbs added after baking)

! **ITEM IS A VIA BACI FAVORITE!**

*Bambino Sundays
Kids 9 & under eat free
Off the kids menu, two kids per paying adult, dine in only*



via baci

ITALIAN BISTRO

visit ViaBaci.com

vino bianco

	GLASS	BOTTLE
PRINCIPATO, PINOT GRIGIO Venetie	5.50	22
GABBIANO, PINOT GRIGIO Veneto	6.50	26
BOTTEGA VINAIA, PINOT GRIGIO Trentino	8.75	35
SANTA MARGHERITA, PINOT GRIGIO Aldo Adige	49	
MASI MASCIANCO, PINOT GRIGIO/VERDUZZO Veneto	7.75	31
SALVIANO, ORVIETO CLASSICO SUPERIORE Umbria		29
MASI "LEVARIE", SOAVE CLASSICO Veneto	6.25	25
ANSELMI, SAN VINCENZO, BIANCO Veneto	8.00	32
MICHELE CHIARLO, GAVI Piemonte		39
FALANGHINA DEI FEUDI DI SAN GEGORIO, WHITE BLEND Campania		36
RUFFINO "LIBAIO", CHARDONNAY Toscana	6.75	27
BORGO CONVENTI, CHARDONNAY Collio, Friuli	8.95	36
LUNETTA PROSECCO, SPARKLING Trentino	6.75	27

vino rosso

CITRA, MONTEPULCIANO Abruzzi	5.50	22
MASI MODELLO, ROSSO Venetie	6.25	25
CAVIT, PINOT NOIR Pavia	6.75	27
MICHELE CHIARLO, BARBARA D'ASTI SUPERIORE Piemonte	8.95	36
ANTINORI SANTA CRISTINA, SANGIOVESE Toscana	6.75	27
RUBIZZO, ROCCA DELLE MACIE, SANGIOVESE Toscana		28
VIA FIRENZE, CHIANTI RESERVA Toscana	7.50	30
RUFFINO TENUTA SANTEDAME, CHIANTI CLASSICO Toscana		39
MANDRA ROSSA, NERO D'AVOLA Sicilia	6.50	26
MASI SEREGO ALIGHIERI "IN TOSCANA", RED BLEND Toscana		42
CASTRELLO DI FONTERUTOLI BADIOLA, SUPER TUSCAN Toscana	9.50	38
QUERCIABELLA MONGRANA, SUPER TUSCAN Toscana		37
OGNISSOLE, PRIMATIVO DI MANDURIA Puglia		41
PIO CESARE, DOLCETTO D'ALBA Piemonte		35

n/a beverages

PEPSI PRODUCTS	2.49
IBC ROOT BEER AND CREAM SODA	2.79
SPARKLING LEMONADE	2.79
ACQUA PANNA	3.95
SAN PELLIGRINO	3.95
SAN PELLIGRINO ARANCIATA AND LIMONATA	2.79



lunch menu

Join us every Friday and Saturday night for 11.99 prime rib

beer

COORS LIGHT	2.75
FAT TIRE	4.00
CORONA	3.50
PASS TIME PALE ALE	3.50
BUFFALO GOLD	3.50
STELLA ARTOIS	4.00
PERONI BIRRA LAGER	3.75
BUDWEISER	2.75
NEWCASTLE BROWN ALE	4.00
BIRRA MORETTI	3.75

desserts

CLASSIC TIRAMASU	4.99
VANILLA TARTUFO	4.99
CHOCOLATE LAVA CAKE	5.99
BISCOTTI AND COFFEE	5.99
RICOTTA CHEESE CAKE	4.99
GRANITA	4.99
PROSECCO FLOAT	5.99

*Tuesday & Thursday
50% off Wine, All Day!*

All items available for takeout!
 phone (303) 790-0828 • fax (303) 790-0807
 10005 commons street #200, lone tree, co 80124
 in front of the super target on the se corner of lincoln and yosemite

delivery by jeeves
www.534togo.com or (303) 534-togo(8646)

fresh • simple • italian

- fresh made, classic pasta dishes
- wood fired entrées, unique salads, great paninis
- authentic neapolitan pizza with hand pressed thin crust
- we import caputo flour direct from the vesuvius valley in italy
- mozzarella made right here, fresh every day

how we do it...

