

# ANTIPASTI


**OLIVES (V) 5**  
house marinated

**HAND-CUT FRIES 6**  
grated parmesan, thyme

**SALSICCIA ALLA GRIGLIA 9**  
spicy sausage, peperonata,  
pickled mustard seeds

**BRUSCHETTA (V) 10**  
toasted Italian bread with  
any **two** of the following toppings:  
• tomato basil  
• truffle white bean puree  
• olive and sundried tomato tapenade  
• spiced roasted red pepper puree  
• whipped lemon ricotta

**BEEF CARPACCIO 12**  
thinly sliced, topped with shaved  
parmesan, crispy capers, arugula, lemon  
and parsley gremolata, slow roasted  
cherry tomato, truffle oil, toasted crostini

 **MUSSELS 12**  
1 lb. of fresh P.E.I. mussels steamed with  
white wine, garlic, puttanesca sauce  
- add our fresh cut fries 4

**ARANCINA**  
**MOZZARELLA (V) 4/PIECE**  
hand rolled and house made  
tomato risotto fritter, mozzarella stuffed,  
basil puree

**CALAMARI**  
**ALLA GRIGLIA 12**  
herb marinated then **grilled**,  
crispy capers, olive caviar, marinara sauce

**CALAMARI FRITTI 13**  
buttermilk fried, spicy aioli dip

**MAMMA CUCINA 38**  
*designed for four or so ... to share*  
a three-tiered presentation  
with **larger portions** of your choice  
of **three** of the following:  
mozzarella arancini • tomato basil  
bruschetta • fried calamari •  
house simmered lamb and ricotta  
meatballs • grilled calamari

## SOUP

**ZUPPA DEL GIORNO 8**

**CHILLED SWEET PEA,  
WATERCRESS AND MINT 8**  
with crème fraiche  
(vegan with removal of crème fraiche)

# SALUMI E FORMAGGI

An assorted platter of cured Italian meats and cheeses,  
house pickles, house terrine

**FORT TWO  
TO SHARE 18**

**FORT FOUR OR MORE  
TO SHARE 27**

# INSALATE

Add any of: Grilled Boneless Chicken Breast - 7 • Sautéed Shrimp (4) - 7  
5oz Atlantic Salmon - 12

**INSALATA BADALI (V)**  
**SM 6 / LG 11**  
grape tomato, shaved radish and carrot,  
diced cucumber, over seasonal greens,  
oregano and red wine vinaigrette

**INSALATA ALLA CESARE**  
**SM 6 / LG 11**  
chopped romaine, house roasted  
garlic and anchovy dressing,  
shaved parmesan, toasted crostini

**ARUGULA SALAD 19**  
grilled chicken breast, goat cheese,  
pickled red onion, candied pecans,  
grape tomatoes, nested in a bed of  
arugula and heritage lettuce,  
citrus vinaigrette

**BEET SALAD AND  
GOAT CHEESE (V) 18**  
assorted and roasted baby beets,  
whipped goat cheese, beet puree,  
citrus vinaigrette

**CAPRESE (V) 15**  
heirloom and slow roasted cherry  
tomatoes, fresh basil, bocconcini,  
basil pesto finish

**FARRO SALAD (VG) 16**  
toasted walnuts, shaved radish,  
cherry tomatoes, farro and arugula blend,  
fresh herbs

**SALMON GRAVLAX 14**  
house made salmon gravlax,  
pickled fennel, white radicchio, arugula,  
treviso radicchio, crème fraiche

# PIZZAS

House made dough, using imported Italian "00" flour, stretched to order, delizioso!  
Make yours a gluten free crust for \$3 extra

**MARGHERITA (V) 15**  
tomato sauce, bocconcini, fresh basil

**DIAVOLA 18**  
tomato sauce, soppressata, black olives,  
mozzarella, pepperoncini, fiery chili oil

**QUATTRO FORMAGGI (V) 16**  
tomato sauce, mozzarella, provolone,  
pecorino, grana padano

**PIZZA AMERICANA 17**  
tomato sauce, sliced red onion,  
pepperoni, green peppers, mozzarella

**CARCIOFO PIZZA (V) 16**  
white sauce, mozzarella, fior di late,  
artichokes, black olives, rapini, chili flakes

**PROSCIUTTO 20**  
tomato sauce, slow roasted cherry  
tomatoes, fior di latte, shaved parmesan,  
prosciutto, arugula, basil

**ZUCCA (V) 16**  
green and yellow zucchini, crème fraiche,  
cracked black pepper, fior di latte,  
orange zest

**NDUJA PIZZA 18**  
tomato sauce, nduja sausage,  
bocconcini, oyster mushrooms, basil,  
shaved parmesan

**MORTADELLA 19**  
imported mortadella, panna pistachio,  
fior di latte, butter confit leeks,  
cracked black pepper

# PASTAS

Make yours a gluten free or whole wheat penne.  
Add grilled chicken breast or sautéed shrimp to any pasta for 7.

**SPAGHETTI**  
**AGLIO OLIO (V) 16**  
fresh spaghetti alla chitarra,  
garlic, olive oil, pepperoncini,  
sautéed spinach

**SPAGHETTI CARBONARA 19**  
fresh spaghetti alla chitarra,  
sliced guanciale, sautéed onion,  
white wine, egg yolk & cream sauce,  
fresh parsley

**GNOCCHI POMODORO (V) 17**  
fresh gnocchi,  
fresh tomato sauce, basil, basil pesto,  
grated pecorino romano

**BUCATINI**  
**ALL'AMITRICIANA 18**  
bucatini, sliced guanciale, confit of cherry  
tomato, grated pecorino romano,  
house tomato sauce

**BRAISED BEEF GNOCCHI 22**  
fresh spinach and ricotta gnocchi,  
braised beef short rib, sautéed spinach,  
grated pecorino romano

**PENNE ARRABIATA (V) 16**  
penne, sundried tomato,  
roasted red pepper, chili flakes  
nut free pesto, grated parmesan

**BUCATINI**  
**CARCIOFI E RAPÉ (V) 18**  
bucatini, sautéed rapini, artichokes,  
confit of cherry tomato, chili flakes,  
butter sauce, shaved pecorino

**TAGLIATELLE MANZO 20**  
sautéed beef tenderloin tips, rapini,  
sundried tomatoes, beef jus

**PAPARDELLE**  
**FUNGI E SPINACI (V) 21**  
oven roasted mushroom medley,  
sautéed spinach, ricotta, mushroom jus

**RIGATONI BOLOGNESE 20**  
fresh rigatoni,  
5-hour braised veal and beef ragu

**LINGUINE**  
**FRUTTI DI MARE 26**  
linguine, pan fried medley of black tiger  
shrimp, calamari, sea scallops,  
P.E.I. mussels, spicy tomato sauce

**PEA GNOCCHI 19**  
pan seared fresh gnocchi, fresh peas,  
parsnips, pancetta, mint, light cream  
sauce on a pea puree

## STUFFED

**WILD MUSHROOM**  
**AGNOLOTTI (V) 26**  
mixed wild mushroom and  
ricotta stuffed agnolotti,  
mushroom soffrito, crumbled ricotta,  
truffle oil and e.v.o.o., mushroom jus

**CHICKEN & SAGE RAVIOLI 21**  
chicken and sage stuffed ravioli,  
white wine & cream sauce,  
shaved parmesan cheese, fried sage

## FEATURED

**NOSTRA PASTA DEL GIORNO**  
**- MARKET PRICED**  
hand-made fresh pasta special

# PIATTI DELLA CASA

Add 4 sautéed shrimp to any dish for 7.

**BADALI BURGER 22**  
8 oz. in house ground brisket  
and chuck burger, pancetta disc,  
mozzarella, baby arugula, spicy aioli,  
house baked brioche bun  
*your choice: hand cut fries or salad*

**BRICK CHICKEN 25**  
slow roasted crispy deboned  
half chicken over chicken jus  
braised lentils, wilted kale

 **OVEN BAKED  
SALMON 27**  
baked atlantic salmon over  
leek and arugula barley risotto,  
heirloom carrots

**BISTECCA ALLA GRIGLIA 40**  
14 oz. grilled rib eye, smash fried  
red jacket potatoes, crème fraiche,  
heirloom carrots, scallions

**PORK LOIN CHOP 27**  
12oz bone in frenched pork loin,  
fennel puree, sous vide radishes,  
pickled fiddleheads, compressed apple,  
sauteed rapini, pork jus

**EUROPEAN SEA BASS 32**  
pan seared european sea bass,  
seared fresh U10 sea scallop,  
beet puree, braised treviso radicchio,  
caponata, crispy tuscan kale

**BAVETTE STEAK 27**  
6oz bavette, pan seared polenta,  
seasonal vegetable, demi glace

**CHEF'S FEATURE  
OF THE DAY**  
**- MARKET PRICED**


 **FISH OF THE DAY**  
**- MARKET PRICED**

# CONTORNI

Shareable Sides - 12

**SAUTÉED RAPINI**  
garlic chili flakes, sherry vinegar, e.v.o.o.  
**SAUTEED BRUSSEL SPROUTS**  
house made pancetta

**ROASTED HEIRLOOM  
CARROTS**  
sous vide and butter roasted with honey  
**GRILLED ASPARAGUS**

 We are pleased to offer Ocean Wise™ recommended sustainable seafood options.

E.V.O.O. = Extra Virgin Olive Oil

# LUNCH

We offer lunch sized portions of some of our pastas and pizzas for your convenience.

All meals listed include your choice of salad, soup or hand cut fries.

Lunch menu options are available until 3 pm sharp  
- no exceptions

## PASTAS

Make yours a gluten free or whole wheat penne.  
Add grilled chicken breast or sautéed shrimp to any pasta for 7

### PENNE ARRABIATA (V) 16

penne, sundried tomato, roasted red pepper, chili flakes nut free pesto, grated parmesan

### GNOCCHI POMODORO (V) 17

fresh gnocchi, fresh tomato sauce, basil, basil pesto, grated pecorino romano

### BUCATINI ALL'AMITRICIANA 18

bucatini, sliced guanciale, confit of cherry tomato, grated pecorino romano, house tomato sauce

### RIGATONI BOLOGNESE 20

fresh rigatoni, 5-hour braised veal and beef ragu

## 10" PIZZAS

Make yours a gluten free crust for \$2 extra

### MARGHERITA (V) 15

tomato sauce, bocconcini, fresh basil

### ZUCCA (V) 16

green and yellow zucchini, crème fraiche, cracked black pepper, fior di latte, orange zest

### DIAVOLA 18

tomato sauce, soppressata, black olives, mozzarella, pepperoncini, fiery chili oil

### NDUJA PIZZA 18

tomato sauce, nduja sausage, bocconcini, oyster mushrooms, basil, shaved parmesan

## PANINI

### BADALI BURGER 22

8 oz. in house ground brisket and chuck burger, pancetta disc, mozzarella, baby arugula, spicy aioli, house baked brioche bun  
*your choice: hand cut fries or salad*

### POLLO PANCETTA 16

grilled chicken, arugula, fresh tomato, pancetta disc, spicy aioli, bun

### PORCHETTA 15

house baked brioche bun, slow roasted and brined pork belly, crispy crackling skin, arugula, horseradish aioli

### MUFFULETTA BADALI 16

house baked rosemary focaccia, proscuitto, salami, coppa, mortadella, bresaola, speck, provolone, mozzarella, pepperoncini, olives, olive oil

### LAMB & RICOTTA MEATBALL SUB 15

3 hand rolled lamb meatballs, roasted red peppers, arugula, rosemary pesto

## TWO BITE HOUSE MADE CANNOLI 2

Ask your server for today's featured Cannoli

*No substitutions please*

## FRESH PRESSED JUICES

SMALL 10 OZ.: 6 LARGE 16 OZ.: 9

Blueberry Lemonade | Passion Fruit Lemonade

*Plus applicable taxes*

*No substitutions please*

# BADALI

BAR + CUCINA



[www.theBadali.com](http://www.theBadali.com)



June 2017

**A FAMILY OWNED  
AND OPERATED BUSINESS  
SINCE 1990!**