

ANTIPASTI

BRUSCHETTA TRADIZIONALE	\$12.95	STEAMED MUSSELS **	\$15.95
Grilled Tuscan crostini, fresh diced tomatoes, garlic and fresh basil.		Garlic white wine or spicy tomato sauce.	
CAPRESE	\$12.95	FRIED CALAMARI **	\$18.95
Fresh mozzarella, tomatoes and fresh basil.		Lightly floured served with marinara sauce.	
BURRATA & PROSCIUTTO **	\$18.95	GRILLED CALAMARI **	\$19.95
Fresh Italian cheese, made from mozzarella and cream, served with freshly sliced Prosciutto di Parma.		Served in a white wine, sun-dried tomato sauce.	
MUSHROOMS	\$18.95	VONGOLE AL FORNO **	\$20.95
Stuffed with sausage and cheese.		Baked clams topped with a Italian herbs breading.	
GOAT CHEESE MARINARA	\$14.95	CAPESANTE CON PANCETTA **	\$20.95
Baked and served with Tuscan crostini bread.		Pan seared sea scallops wrapped with smoked pancetta.	
SALSICCE & PEPPERS	\$16.95	GRIGLIATA DI GAMBERI **	\$15.95
Sweet Italian sausage, peppers, & marinara sauce.		Grilled shrimp in a garlic white wine sauce.	
		MARINATED ITALIAN OLIVES	\$8.95

TRIO **

\$8.95 PER PERSON (FOR 2 OR MORE)

A combination of bruschetta tradizionale, caprese and fried calamari.

INSALATE & ZUPPA

INSALATA DI CASA	\$10.95	DA BAFFONE WEDGE	\$14.95
Romaine, Iceberg, onions, olives, carrots, & tomatoes tossed with our homemade Balsamic Vinaigrette.		Iceberg, cucumber, tomato, red onion,crumbled pancetta, crumbled Blue cheese and our Balsamic Vinaigrette.	
INSALATA CESARE	\$12.95	INSALATA GORGONZOLA	\$14.95
Romaine, homemade garlic croutons & Caesar dressing.		Romaine, Iceberg, pear, candied walnuts and Gorgonzola cheese, tossed with our Balsamic Vinaigrette.	
<i>Anchovies \$2.00 Side / \$3.00 Large</i>			
<i>Add Chicken ** \$7.95 • Shrimp ** \$10.95</i>			
<i>Blue cheese crumble \$2.00 Side / \$3.00 Large</i>		PASTA & FAGIOLI	\$7.95 Cup / \$12.95 Bowl
		Tomato based with Pancetta, ditalini, and Cannellini beans.	

All entrees come with you choice of our House Salad, Side Gorgonzola Salad \$4.95, Side Wedge Salad \$4.95, Side Caesar Salad \$1.95 or a cup of our Homemade Soup & a Basket of Tuscan Bread.

PASTA A MODO TUO...

CHOOSE THE SAUCE

MARINARA	\$19.95
ARRABBIATA	\$20.95
MEAT	\$22.95
POMODORO	\$19.95
TOMATO-CREAM	\$22.95
ALFREDO	\$22.95
AGLIO & OLIO	\$18.95
VODKA	\$22.95

CHOOSE THE SHAPE

FARFALLE • RIGATONI • PENNE • FETTUCCINI
LINGUINI • CAPELLINI • SPAGHETTI
GLUTEN FREE PENNE add \$4

ADD ON

SPINACH	\$3.25	BAKED MOZZARELLA	\$4.95
PEAS	\$3.25	FRESH MOZZARELLA	\$5.95
PEPPERS	\$3.25	PANCETTA **	\$7.95
MUSHROOMS	\$3.25	PROSCIUTTO **	\$8.95
BROCCOLI	\$3.25	GUANCIALE **	\$8.95
ASPARAGUS	\$3.25	SAUSAGE **	\$7.95
ARUGULA	\$3.25	CRUMBLIED SAUSAGE **.....	\$6.95
SUN-DRIED TOMATO	\$4.95	MEATBALLS **	\$7.95
ARTICHOKES	\$4.95	CHICKEN **	\$7.95
RICOTTA	\$4.95	6 SHRIMP **	\$10.95
BURRATA	\$6.95	4 SCALLOPS **	\$12.95
GOAT CHEESE	\$5.95	CALAMARI **	\$8.95

DA BAFFONE FAVORITES...

NONNO BAFFONE PLATTER **	\$34.95
Braciola, Italian sausage link and meatballs over spaghetti with meat sauce .	
BRACIOLA **	\$32.95
Beef Sirloin steak layered with Italian herbs and Parmesan cheese, served with marinara sauce over linguini pasta.	
UNTRADITIONAL PARMIGIANA **	\$34.95
Chicken Parm, Eggplant Parm, Housemade Gnocchi, Cheesy Vodka Sauce, Fresh Burrata & Fresh Basil.	
GNOCCHI	\$25.95
Housemade potato dumplings topped with our homemade meat sauce.	
LASAGNA	\$28.95
6 layers of pasta, ricotta, and mozzarella, topped with our homemade meat sauce.	
SPAGHETTI CARBONARA **	\$26.95
Traditional Carbonara...	
Guanciale, Egg, and Pecorino Romano cheese.	
TORTELLINI	\$26.95
Cheese filled, tossed with prosciutto, mushrooms and peas in a cream sauce.	
RAVIOLI	\$24.95
Cheese filled topped with marinara sauce.	
SPAGHETTI & MEATBALLS	\$26.95
A Taylor Street tradition.	

FOOD ALLERGY NOTICE

Please Be Advised That Food Prepared Here May Contain These Ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish And Shellfish.

** Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness.

Please Ask For Specific Information

All entrees come with you choice of our House Salad, Side Gorgonzola Salad \$4.95, Side Wedge Salad \$4.95, Side Caesar Salad \$1.95 or a cup of our Homemade Soup & a Basket of Tuscan Bread.

PARMIGIANA

- CHICKEN PARMIGIANA **\$26.95
Lightly breaded, topped with our homemade marinara sauce, baked with mozzarella cheese and served over penne pasta.
- VEAL PARMIGIANA ** \$34.95
Lightly breaded, topped with our homemade marinara sauce, baked with mozzarella cheese and served over penne pasta.
- EGG PLANT PARMIGIANA ** \$24.95
Lightly floured, topped with our homemade marinara sauce, baked with mozzarella cheese and served over penne pasta.

POLLO

- CHICKEN MARSALA **\$26.95
Sautéed in a mushroom sweet Marsala wine sauce, served with garlic mashed potatoes.
- CHICKEN PICATTA ** \$26.95
Sautéed in a lemon, capers white wine sauce, served with capellini pasta.
- CHICKEN MILANESE **\$26.95
Lightly breaded, fried and sautéed with a lemon zest, served with roasted peppers and potatoes.
- CHICKEN SORRENTINO ** \$30.95
Chicken breast layered with Prosciutto and eggplant, sautéed in a white wine sauce and baked with mozzarella cheese. Served over capellini pasta.
- CHICKEN CACCIATORE ** \$25.95 / Add \$2 for Boneless.
Stewed bone-in chicken, potatoes, onions, olives, peppers, mushrooms in a San Marzano plum tomato sauce.
- CHICKEN VESUVIO ** \$25.95 / Add \$2 for Boneless.
Bone-in chicken roasted with a garlic-white wine, oregano sauce. Served with peas and potatoes.
- GIAMBOTTA ** \$27.95 / Add \$2 for Boneless.
Bone-in chicken baked in a white wine-herb sauce, with Italian sausage, peppers, onions, olives and potatoes.

VITELLO

- VEAL MARSALA **\$34.95
Sautéed in a mushroom sweet Marsala wine sauce, served with garlic mashed potatoes.
- VEAL PICATTA ** \$34.95
Sautéed in a lemon, capers white wine sauce, served with capellini pasta.
- VEAL MILANESE **\$34.95
Lightly breaded, fried and sautéed with a lemon zest, served with roasted peppers and potatoes.
- VEAL SALTIMBOCCA ** \$36.95
Veal cutlets topped with Prosciutto and sage, sautéed in a white wine sauce, baked with mozzarella cheese. Served with asparagus.

PESCE

- GAMBERI & CAPESANTE ALLA SICILIANA ** \$32.95
Sautéed shrimp and Sea scallops in a sundried tomato, mushroom, butter, white wine sauce. Over linguini.
- FARFALLE AL SALMONE ** \$32.95
Bow tie pasta tossed with fresh Salmon, asparagus and a light tomato-cream sauce.
- POSILIPPO ** \$30.95
Little neck clams and mussels in a red or white wine sauce over linguini.
- LINGUINI CON VONGOLE ** \$30.95
Little neck clams in a red or white wine sauce.
- LINGUINI CON COZZE ** \$30.95
Mussels in a red or white wine sauce.
- FRUTTA DI MARE ** \$50.95
Sea Scallops, shrimp, mussels, clams and calamari over linguini, in a light tomato sauce.
- SALMONE ** \$32.95
Marinated with fresh lemon juice, parsley and olive oil. Grilled and served with asparagus.
- TONNO ** \$32.95
Seared Yellow fin tuna encrusted with cracked peppercorn, served with asparagus and arugula.
- DENTICE ** \$32.95
Snapper baked in a lemon caper cream sauce. Served over Capellini pasta.

FILET MIGNON DUO**

2 4oz Medallions.

- ALLA BRACIA STYLE \$49.95
Grilled with roasted potatoes and asparagus.
- GORGONZOLA STYLE \$52.95
With roasted potatoes.
- VESUVIO STYLE \$52.95
With roasted potatoes and peas.
- MARSALA STYLE \$52.95
With roasted potatoes and mushrooms.

JUST BECAUSE YOU ASKED

- INFUSED OLIVE OIL \$10-10oz Bottle
- HOUSE DRESSING \$10-10oz Bottle
- HOMEMADE MARINARA SAUCE \$15-Per Qt
- HOMEMADE CREAM & MEAT SAUCE \$20-Per Qt
- 2 LB CIABATTA LOAF \$15-Per Loaf
- BAFFONE T-SHIRT \$40

Ask your server for our Gluten Free Options

Parties of 6 or more 20% gratuity will be added to your check

A split charge fee of \$4.00 will be added to your order

Table seating time limit apply - 90 minutes for 2 pp / 2 hrs for 3+ pp