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## SINFONIA DI PASTE 2

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### Insalata Cesare

Becco's version of the classic Caesar salad

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### Antipasto Misto

An assortment of marinated & grilled vegetables with assorted seafood

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## INSALATA 3

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### Insalata Cesare

Classic Caesar salad with croutons & grated Grana Padano

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**\$9.00**

### Rughetta con Pere e Gorgonzola

Arugula & frisee, thinly sliced pear, crumbled Gorgonzola cheese & walnuts, drizzled with aged port wine reduction

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**\$14.00**

### Insalata Mista

Baby greens, Tuscan beans, red onion & oven dried tomatoes tossed with extra virgin olive oil

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**\$9.00**

## ZUPPA 1

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### Zuppa di Fagiolo Bianco, Scarola e Salsicce

White bean & escarole soup with crumbled sausage

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**\$9.00**

## ANTIPASTI 11

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### Mozzarella di Casa

House made mozzarella with roasted red pepper and extra virgin olive oil

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**\$12.00**

### Burrata alla Becco

Burrata served on top of grilled Tuscan bread & sautéed broccoli rabe tops, with black Hawaiian sea salt.

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**\$14.00**

### Cozze alla Triestina

Mussels in white wine, garlic, green beans, onions & scallions topped with savory breadcrumbs (available in spicy red sauce)

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**\$14.00**

### Fried Mozzarella 'In Carrozza'

House made mozzarella sandwiched between slices of bread, fried & served with fresh pesto & oven dried tomato puree

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**\$12.00**

### Calamari Fritti

with spicy tomato sauce

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**\$21.00**

### Polpette di Manzo

Chef Gallagher's house made all beef meatballs in "Sunday Sauce", finished table side with freshly grated Grana Padano

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**\$13.00**

<b>Prosciutto con Grana Padano</b>	<b>\$14.00</b>
Thinly sliced San Daniele prosciutto with 18 month aged Grana Padano Riserva	
<b>Carpaccio</b>	<b>\$16.00</b>
Beef carpaccio drizzled with shaved Grana Padano, arugula, cracked black pepper and drizzled with extra virgin olive oil	
<b>Ponlenta con Speck</b>	<b>\$14.00</b>
Soft white polenta with melted Montasio cheese and crispy prosciutto	
<b>Tonnato di Vitello</b>	<b>\$15.00</b>
Thinly sliced roasted veal loin with shaved fennel & capers drizzled with tuna aioli	
<b>Lidia's Gamberi</b>	<b>\$16.00</b>
Crispy baked shrimp with Lidia's spicy tomato sauce	
<b>SECONDI</b> 15	
<b>Pollo al Limone</b>	<b>\$27.00</b>
Sautéed chicken breast with lemon, Cerignola olives, Selina caper berries & spinach	
<b>Galetto 'Al Forno'</b>	<b>\$27.00</b>
Bell & Evans organic chicken with wild mushroom risotto with roasted garlic	
<b>Parmigiana di Pollo</b>	<b>\$27.00</b>
Pan fried breaded chicken breast topped with tomato sauce, house made mozzarella, Grana Padano & fresh basil (Chicken milanese available upon request)	
<b>Trancio di Salmone</b>	<b>\$28.00</b>
Pan Seared salmon with roasted Brussel sprouts drizzled with extra virgin olive oil	
<b>Pesce Intero del Giorno</b>	<b>\$42.00</b>
Whole roasted fish of the day with broken potatoes & braised leeks, finished table-side with extra virgin olive oil & sea salt	
<b>Zuppa di Pesce Misto</b>	<b>\$32.00</b>
Sauteed day boat seafood in "lobster brodo" served on a bed of soft white polenta	
<b>Fegato</b>	<b>\$33.00</b>
Pan seared calf's liver with caramelized onions, bacon & crispy polenta drizzled with aceto di balsamico & extra virgin olive oil	
<b>Peperoni Ripieni</b>	<b>\$26.00</b>
Cubanelle peppers stuffed with beef, pork & veal braised in tomato sauce, with mezze rigatoni & Grana Padano	
<b>Costolette di Maiale alla Maniera Dello Chef</b>	<b>\$32.00</b>
Twin brined center cut grilled heritage pork chops alla pizzaiola (green, red, and yellow peppers, green pepperoncini, sweet & hot cherry peppers, onions, & tomato)	
<b>Costolette Brasate</b>	<b>\$38.00</b>
Braised beef short ribs served with crispy spaetzle tossed with radicchio and topped with endive	
<b>Osso Buco alla Becco</b>	<b>\$46.00</b>
Becco's signature braised veal shank with farro risotto tossed with butternut squash	

## Costoletta di Vitello alla Joe

### AVAILABLE OPTIONS

"Joe's Veal Chop" grilled with garlic mashed potatoes, shallots & braised escarole with prosciutto, drizzled with aceto di balsamico & extra virgin olive oil (add funghi trifolati - \$9)

\$46.00

Funghi Trifolati:

\$10.00

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## Parmigiana di Vitello

**\$46.00**

Pan fried breaded veal chop topped with tomato sauce, house made mozzarella, Grana Padano & fresh basil (Veal milanese available upon request)

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## Bistecca di Manzo Griglia

**\$36.00**

Hanger steak grilled rare or medium rare with buckwheat polenta and roasted root vegetables, topped with fried leeks & red wine reduction

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## Porterhouse D'Agnello

**\$38.00**

Grilled domestic porterhouse lamb chops with scaffata, a medley of fresh fava beans, peas and mint

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## CONTORNI 5

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### Funghi Trifolati

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### Roasted Root Vegetables

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### Spinach

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### Garlic Mashed Potatoes

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### Broccoli Rabe

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## BECCO'S CLASSIC SEASONAL COCKTAIL MENU 6

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### Passion Fruit Bellini

**\$13.00**

"Flor" Prosecco, Passion Fruit Puree

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### Mango Martini

**\$14.00**

Vodka, Moscato d'Asti & Mango Puree with a splash of lemon juice served straight up

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### Chef Gallagher's Spritzer for All Seasons

**\$14.00**

Aperol, Bastianich Sauvignon, Flor Prosecco & a splash of soda garnished with a slice of orange & served in a chilled reserve wine glass

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### Paper Plane

**\$14.00**

Whisky, Aperol, Nonino Amaro and lemon juice served up with a twist

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### Becco's Signature Old Fashioned

**\$14.00**

Redemption Rye whiskey served on the rocks with muddled cherries, oranges & Amaro

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### Rosato Negroni

**\$14.00**

Tanqueray, Rammazzoti Aperitivo Rosato, Campari and a splash of soda

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## SPARKLING WINE BY THE GLASS 3

**Prosecco NV, Flor**

(Veneto)

**AVAILABLE OPTIONS**

\$12.00

\$35.00

**Moscato d'Asti 2018, Il Pavone**

(Piemonte)

**AVAILABLE OPTIONS**

\$13.00

\$35.00

**Brut Rose NV, Flor**

(Veneto)

**AVAILABLE OPTIONS**

\$13.00

\$35.00

**WHITE WINE BY THE GLASS** 6**Friulano Vino Orsone 2019, Bastianich**

(Friuli)

**AVAILABLE OPTIONS**

\$13.00

\$35.00

**Pinot Grigio 2018, Bastianich**

(Friuli)

**AVAILABLE OPTIONS**

\$14.00

\$35.00

**Sauvignon Blanc, Vini Orsone 2021, Bastianich**

(Friuli)

**AVAILABLE OPTIONS**

\$13.00

\$35.00

**Trebbiano Spoleto 2021, Bocale**

(Umbria)

**AVAILABLE OPTIONS**

\$13.00

\$35.00

**Vespa Bianco 2018, Bastianich**

(Friuli)

**AVAILABLE OPTIONS**

\$15.00

\$45.00

**Bastianich "Plus" 2016**

(Friuli)

**AVAILABLE OPTIONS**

glass: \$15.00

bottle: \$50.00

**RED WINE BY THE GLASS** 7**Sangiovese, I Perazzi 2018, La Mozza**

(Toscana)

**AVAILABLE OPTIONS**

\$13.00

\$35.00

**Montepulciano d'Abruzzo 2018, Valori**

Abruzzo

**AVAILABLE OPTIONS**

\$13.00

\$35.00

**Cabernet Sauvignon I Perazzi 2019, La Mozza**

(Toscana)

**AVAILABLE OPTIONS**

\$14.00

\$40.00

**Primativo 2018, Coppi**

(Puglia)

**AVAILABLE OPTIONS**

\$13.00

\$35.00

**Barbera del Monferrato 2021, Scarpetta**

(Piemonte)

**AVAILABLE OPTIONS**

\$14.00

\$40.00

**Aragone 2012, La Mozza**

(Toscana)

**AVAILABLE OPTIONS**

\$15.00

\$55.00

**Brunello di Montalcino 2017, Castelli Martinozzi**

(Tuscany)

**AVAILABLE OPTIONS**

\$25.00

\$100.00

**ROSE WINE BY THE GLASS <sup>1</sup>****Rose "Frico" 2021, Scarpetta**

(Toscana)

**AVAILABLE OPTIONS**

\$13.00

\$35.00

**VINO FRIZZANTE <sup>2</sup>****Prosecco NV, Flor (Veneto)****Brut Rosé NV, Flor (Veneto)****VINO BIANCO <sup>2</sup>****Sauvignon Blanc, Vini Orsone 2017 (Friuli)****Friulano, Vini Orsone 2017 (Friuli)****VINO ROSSO <sup>1</sup>****Sangiovese, I Perazzi 2016, La Mozza (Toscana)****VINO BIANCO FRIZZANTE ITALIANO <sup>4</sup>****Prosecco NV, Flor (Veneto)****Brut Rose NV, Flor (Veneto)****Moscato d'Asti 2017, Il Pavone (Piemonte)****Pignoletto NV, Battigliola (Emilia-Romana)****LIGHT BODIED <sup>4</sup>**

**Verdicchio di Matelica Ylice 2016, Pod. Mattioli (Marche)**

**Chenin Blanc 2014, Tonnino (Sicilia)**

**Vernaccia di San Gimignano 2017, La Lastra (Toscana)**

**Soave Classico 2020, Pra Otto (Veneto)**

## **MEDIUM BODIED** 12

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**Sauvignon Blanc, Vini Orsone 2017, Bastianich (Friuli)**

**Vermentino, Terre Fenicie 2017, Sardus Pater (Sardegna)**

**Grillo 2016, Stemmari (Sicilia)**

**Falanghina Guiscardo 2018, Coppi (IGT, Puglia)**

**Roero Arneis 2017, Deltetto (Piemonte)**

**Vermentino 2020, Bruni Maremma Plinio**

Toscana

**Greco di Tufo 2016, Tenuta Ponte (Campania)**

**Grechetto, Grecante 2017, Arnaldo Caprai (Umbria)**

**Trebbiano d'Abruzzo 2018, Marramiero (Abruzzo)**

**Les Enfants 2016, Villa Russiz (Friuli)**

**Muller Thurgau 2014, Cembra (Trentino)**

**Verdicchio di Matelica 2020, Fontezoppa**

Marche

## **FULL BODIED** 6

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**Friulano, Vini Orsone 2017, Bastianich (Friuli)**

**Trebbiano di Lugana 2017, Famiglia Olivini (Lombardia)**

**Pecorino 2017, Marramiero (Abruzzo)**

**Fiano di Avellino 2017, Tenuta Ponte (Campania)**

**Fiano Salentino Etra 2018, Masseria Pastorelli (Puglia)**

**Gavi di Gavi 2017, Villa Sparina**

## **VINO ROSATO ITALIANO** 4

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**Rosato di Refosco 2016, Bastianich (Friuli)**

**Rosato di Sangiovese 2018, Val di Toro (Toscana)**

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**Ciro Rosato 2018, Ippolito (Calabria)**

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**Garda Rosato 2018, Olivini (Lombardia)**

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## **VINO ROSSO FRIZZANTE ITALIANO 3**

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**Sangue di Giuda, Dell'Oltrepo Pavese**

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**Brachetto d'Acqui NV, Vite Colta (Piemonte)**

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**Lambrusco 2017, Battigliola (EmiliaRomagna)**

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## **A QUICK TUTORIAL ON THE LANGUAGE OF ITALIAN WINE. 11**

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### **Amarone**

Wine from the Valpolicella area in the region of Veneto whereby a portion of the grapes are raisined before fermentation to create a richer, more robust wine. Corvina is the main varietal.

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### **Barbaresco**

The Queen to Barolo's King. 100% Nebbiolo from Piemonte, less than 100 miles from Barolo. The wine is named after the commune of Barbaresco.

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### **Barolo**

Known as the King of Italian wines. 100% Nebbiolo from Piemonte. The wine is named after the commune of Barolo

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### **Brunello di Montalcino**

100% Sangiovese from the area of Montalcino in the region of Toscana, about 75 miles South of Florence.

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### **Chianti Classico**

75% - 100% Sangiovese from the Chianti Classico area, about 100 square miles between Florence & Siena in the region of Toscana. Recognized as Chianti Classico by the iconic black rooster.

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### **DOC**

Denominazione di Origine Controllata (controlled by the destination of origin)

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### **DOCG**

Denominazione di Origine Controllata e Garantita - Both quality assurance labels given by the Italian government to specify wines. They guarantee that the wines have a specific blend of grapes & are aged a specific amount of time. DOCG is the more prestigious of the two labels

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### **Soave Classico**

70% - 100% Garganega harvested from the oldest vineyards in the Soave area of the Veneto region.

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### **"Super Tuscan"**

Wines from the Toscana that do not fall under DOC/G regulation. Typically made from both local & international varietals.

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### **Valpolicella**

Named after the area of Valpolicella in the Veneto region, a red wine from the same blend as Amarone, but aged for a shorter amount of time, producing a lighter bodied, lower alcohol product.

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### **Vino Nobile di Montepulciano**

80% - 100% Sangiovese & a favorite of 17th Century Tuscan nobility, from the Montepulciano area of the Toscana region.

**LOMBARDIA AND PIEMONTE** 5

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Lugana 2020, Ca'dei Frati	\$48.00
Gavi di Monferotondo 2018, Villa Sparina	\$80.00
Bianco di Custoza 2018, Cavalchina	\$40.00
Anas-C�etta Langhe 2018, Elvio Cogno	\$50.00
Colli Tortonesi Terre di Libarna Timorasso 2015, Poggio	\$45.00

**FRIULI** 10

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Pinot Grigio, Scarbolo 2020	\$40.00
Pinot Grigio 2017, Villa Russiz	\$70.00
Plus 2012, Bastianich	\$95.00
Vespa Bianco 2018, Bastianich	\$45.00
Riesling 2020, Cantina Lavis	\$45.00
Chardonnay 2016, Cantina Lavis	\$50.00
Chardonnay 2019, Vie di Romans	\$75.00
Friulano Collio 2017, Schiopetto	\$75.00
Malvasia 2015, Schiopetto	\$75.00
Sauvignon Blanc 2019, Schiopetto	\$75.00

**MARCHE** 1

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Verdicchio di Matelica Mirum 2019, Monacesca	\$60.00
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**TRENTINO-ALTO ADIGE** 3

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Muller Thurgau 2017, Terlan	\$50.00
Gewurztraminer 2017, Elena Walch	\$75.00
Gewurztraminer 2011, Cantine Sociali Trento	\$45.00

**TOSCANA** 1

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Vermentino Dianella 2019, Sereno e Nuvole	\$45.00
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**CAMPANIA AND ABRUZZO** 2

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Pecorino 2018, Villa Medoro	\$50.00
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Trebbiano d'Abruzzo 2017, Contesa \$40.00

## SICILIA <sup>1</sup>

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Ciuri 2017, Terrazze Dell'Etna \$50.00

## TRENTINO - ALTO ADIGE <sup>2</sup>

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Cuvee 2002, Staves \$60.00

Lagrein Furggi 2015, Peter Zemmer \$55.00

## BAROLO <sup>9</sup>

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Boroli 2013 \$120.00

Brovio 2017 \$130.00

Einaudi, Luigi 2014 \$210.00

Pichemej 2013, Gran Piero Marrone \$135.00

Briccolina 2008, Batasiolo \$155.00

Bussia 2013, Gian Piero Marrone \$160.00

Ratti Marcanasco 2017 \$140.00

Trentaquattro 2011, Massimo Rattalo \$150.00

Serralunga D'Alba 2013, Giovanni Rosso \$150.00

## BARBARESCO <sup>6</sup>

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Cascina Luisin, Paolin 2016 \$130.00

Bruno Rocco, 2018 \$100.00

De Forville, Vigneto Loreto 2001 \$130.00

Currà 2009, Cantina del Glicine \$130.00

Rivetto Marcarini, 2017 \$105.00

Fontanabianco, 2018 \$80.00

## OTHER REDS FROM PIEMONTE <sup>8</sup>

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Nebbiolo 2010, Colline Novaresi \$60.00

Castello Montegrosso, Ndrè Rosse 1996 \$150.00

<b>Dolcetto d'Alba 2014, Andrea Oberto</b>	<b>\$50.00</b>
<b>Dolcetto Dogliani, Cursalet 2013, Gillardi</b>	<b>\$50.00</b>
<b>Ghemme 2012, Ca'Nova</b>	<b>\$80.00</b>
<b>Travaglini Gattinara 2018</b>	<b>\$70.00</b>
<b>Roero Rosso 2013, Giuseppe Parussa</b>	<b>\$45.00</b>
<b>Langhe Nebbiolo 2016, Il Pavone</b>	<b>\$50.00</b>

## **AMARONE DELLA VALPOLICELLA 9**

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<b>Buglioni 2017</b>	<b>\$125.00</b>
<b>Fumanelli, Octavius 2010</b>	<b>\$335.00</b>
<b>Montezovo 2016</b>	<b>\$95.00</b>
<b>Nicholis 2015</b>	<b>\$130.00</b>
<b>Zeni 2017</b>	<b>\$85.00</b>
<b>Zenato 2017</b>	<b>\$140.00</b>
<b>Masi Costasera 2015</b>	<b>\$120.00</b>
<b>Montecariano 2016</b>	<b>\$130.00</b>
<b>Zonin 2015</b>	<b>\$85.00</b>

## **OTHER REDS FROM VENETO 5**

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<b>L'Imperfetto Valpolicella Classico 2015, Buglioni</b>	<b>\$50.00</b>
<b>Il Bugiardo Valpolicella Ripasso 2015, Buglioni</b>	<b>\$70.00</b>
<b>Rosso Veronese Testal 2012, Nicolis</b>	<b>\$70.00</b>
<b>Paxxo 2013, Accordino</b>	<b>\$80.00</b>
<b>Rubinelli Vajol Valpolicella Classico 2016</b>	<b>\$60.00</b>

## **ROSSO DI MONTALCINO 5**

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<b>Siro Pacenti 2019</b>	<b>\$85.00</b>
<b>La Togata 2017</b>	<b>\$65.00</b>
<b>Ridolfi 2016</b>	<b>\$60.00</b>
<b>Conti Costanti 2017</b>	<b>\$100.00</b>

**Canalicchio di Sopra 2017** **\$100.00**

**VINO NOBILE DI MONTEPULCIANO** 2

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**Crociani 2020** **\$50.00**

**Fattoria del Cerro, Sillineo 2018** **\$55.00**

**BRUNELLO DI MONTALCINO** 5

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**Camigliano 2016** **\$195.00**

**Pietranera 2017** **\$120.00**

**Castelli Martinozzi 2017** **\$100.00**

**Fattoria dei Barbi Riserva 2006** **\$300.00**

**Poggio Antico 2011** **\$220.00**

**CHIANTI** 12

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**Vignamaggio 2012, Gran Selezione di Monna Lisa Classico Riserva** **\$110.00**

**Istine Classico 2020** **\$80.00**

**Fontodi 2012** **\$135.00**

**Fontodi 2014** **\$130.00**

**Fontodi 2015** **\$130.00**

**Fattoria La Ripa Riserva 2010** **\$75.00**

**Querciabella 2017** **\$115.00**

**Tolaini Villanuova, 2019** **\$60.00**

**Lamole di Lamole 2019** **\$60.00**

**Gagliole 2017, Rubiolo** **\$55.00**

**Il Grigio Classico Riserva 2019, San Felice** **\$60.00**

**San Felice 2015** **\$90.00**

**MORELLINO DI SCANSANO** 2

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**Terenzi 2015** **\$60.00**

**Poggio Maestrino Riserva 2011** **\$55.00**

**SUPER TUSCANS** 13

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<b>Aragone 2012, La Mozza</b>	<b>\$55.00</b>
<b>Cabernet Sauvignon 2019, La Mozza</b>	<b>\$40.00</b>
<b>Vendemmia X 2015, Val di Toro</b>	<b>\$55.00</b>
<b>Balifico 2015, Castello di Volpaia</b>	<b>\$115.00</b>
<b>Bruciato 2017, Guado al Tasso</b>	<b>\$75.00</b>
<b>Volpolo 2016, Podere Sapaio</b>	<b>\$75.00</b>
<b>Arcanum Il Fauno 2006</b>	<b>\$220.00</b>
<b>Arcanum Il Fauno 2013</b>	<b>\$180.00</b>
<b>Guarda Boschi 2013, Le Fornacelle</b>	<b>\$100.00</b>
<b>Indaco 2015, Tenuta Sette Cieli</b>	<b>\$150.00</b>
<b>Il Borro Toscana 2014</b>	<b>\$95.00</b>
<b>Rocca di Frassinello, Le Sughere 2017</b>	<b>\$60.00</b>
<b>Vigorello 2011, San Felice</b>	<b>\$140.00</b>

### **LE MARCHE** <sup>3</sup>

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<b>Sassone, Marche Rosso 2008, Spinsanti</b>	<b>\$85.00</b>
<b>Cùmaro Conero Riserva 2012, Umani Ronchi</b>	<b>\$100.00</b>
<b>Cabernet, Fontezoppa Carapetto 2015</b>	<b>\$50.00</b>

### **ABRUZZO** <sup>3</sup>

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<b>Montepulciano, Inferi 2018, D. Marramiero</b>	<b>\$80.00</b>
<b>Montepulciano 2017, Contesa</b>	<b>\$50.00</b>
<b>Cerasuolo d'Abruzzo 2014, Annona</b>	<b>\$60.00</b>

### **CAMPANIA** <sup>5</sup>

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<b>Terra di Lavoro 2002, Fattoria Galardi</b>	<b>\$160.00</b>
<b>Terra di Lavoro 2003, Fattoria Galardi</b>	<b>\$160.00</b>
<b>Taurasi 2005, Tenuta Ponte</b>	<b>\$85.00</b>
<b>Piedi Rosso 2008, I Pentri</b>	<b>\$75.00</b>
<b>Sigillo Ellenico Taurasi 2009, Siglino</b>	<b>\$90.00</b>

## BASILICATA <sup>1</sup>

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**Rotondo 2011, Paternoster** **\$110.00**

## CALABRIA <sup>1</sup>

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**Polpicello 2003, Odoardi** **\$85.00**

## PUGLIA <sup>2</sup>

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**Calidus Primitivo di Manduria 2011** **\$55.00**

**Negroamaro Teresa Manara 2015, Cantele** **\$80.00**

## LARGE FORMAT <sup>7</sup>

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**Berendenga Classico Riserva 2010, Felsini** **\$180.00**

1.5L

**Calabrone 2007, Bastianich** **\$315.00**

1.5L

**Il Falcone 2008, Castel del Monte** **\$300.00**

3L

**Vespa Rosso 2005, Bastianich** **\$180.00**

1.5

**Mater Matuta 1997, Casale di Giglio** **\$450.00**

3L

**Brunello di Montalcino 2010, Le Chiuse** **\$2,500.00**

9L

**Aragone 2010** **\$120.00**

1.5L

## VINO DA DESSERT (SMALL FORMAT BOTTLES) <sup>5</sup>

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**Marsala Vecchio Samperi 30 Yrs, De Bartoli** **\$150.00**

**Vin Santo Riserva 2011, Capezzana** **\$150.00**

**Vin Santo 2014, Crociani** **\$92.00**

**Khamma 1999, Salvatore Murana, Moscato Passito di Pantelleria** **\$165.00**

**Bukkuran 1991, De Bartoli, Moscato Passito di Pantelleria** **\$195.00**