

Bacchi's Inn Italian Restaurant Menu

2905 Lake Forest Road, Tahoe City, California, 96145 (530) 583-3324
Dining Room opens at 5:30pm Bar opens at 4:00pm



Dinner selections below include the following:

Bacchi's Bread & Butter • Minestrone Soup • Green Salad w/House Dressing • Side of Ravioli, Spaghetti, or Tortellini
(Your choice of meat; marinara; or butter, cheese & garlic sauce)

Chicken

Chicken Livers Sautee: Olive Oil, Mushrooms, Green Onions in a Tomato Vegetable Base - 22.95

Chicken Sautee Sec: Breast of Chicken Sautéed in Olive Oil, Bell Peppers, Onions, Mushrooms - 23.95

Chicken Cacciatore: Breast of Chicken Sautéed w/Olive Oil, Bell Peppers, Onions, Mushrooms, in a Tomato Vegetable Base - 23.95

Chicken Parmigiana: Breast of Chicken & Topped w/Meat Sauce & Parmesan Cheese & Baked in the Oven - 21.95

Steaks

Beef a la Stroganoff: Glazed Pineapple over Fettuccini - 29.95

Bacchi's Broiled Turf & Surf Combination: Filet Mignon Steak, Australian Lobster Tail, Lemon, & Drawn Butter - Market Price

Charbroiled New York Cut Steak - 30.95

Charbroiled Filet Mignon - 32.95

Seafood

Fried Jumbo Shrimp: Side of Hot Sauce & Lemon - 28.95

Grilled Salmon Steak: Served w/Wedges of Lemon & Tartar Sauce - 26.95

Grilled Halibut Steak: Served w/Wedges of Lemon & Tartar Sauce - 28.95

Boned Rainbow, Mountain Trout: Sautee Almandine - 21.95

Calamari Steak: Breaded, Topped w/ Slivered Almonds, Lemon, Butter, & Side of Tartar Sauce - 21.95

Scampi a la Bacchi's: Garlic, White Wine, Lemon & Butter over Linguine - 28.95

Broiled Australian Lobster Tails (Approx. 4-6 ounces each choice of 1-2 tails): Side of Drawn Butter & Lemon Wedges - Market Price

Fried or Sautéed Scallops - 28.95

Crab Cioppino California Style: Clams, Cod, Shrimp & Crab in the Shell; Fish Stew - 31.95

Scalone Steaks: Scallops & Abalone Pounded into 2- Small Steaks Lightly Grilled & Topped w/ Slivered Almonds & Butter - 26.95

Veal

- Veal Scaloppini Ala Marsala:** Olive Oil, Garlic, Bell Peppers, Green Onions, Mushrooms in a Tomato Vegetable Base - 26.95
Veal & Peppers Sautée: Olive Oil, Bell Peppers, Mushrooms in a Marsala Wine Sauce - 26.95
Veal Piccante of Tenderloin: Thin Slices of Veal Sautéed in Lemon, Butter, & White Wine Sauce Sautéed w/Mushrooms, Green Onion, Parmesan Cheese - 26.95
Breaded Veal Cutlet: Grilled & Topped w/Butter & a Side of Lemon - 26.95
Veal Sweetbreads Sautée: Olive Oil, Garlic, & Mushrooms in a Tomato Vegetable Base - 26.95
Veal Parmigiana: Breaded Veal Cutlet, Topped w/Tomato Sauce, Parmesan Cheese, Baked to a Golden Brown - 28.95
Veal & Eggplant Parmesan: Breaded Veal Cutlet Topped w/Eggplant, Meat Sauce & Parmesan Cheese - 29.95

Vegetarian

- Eggplant Parmigiana:** Slices of Eggplant Topped w/Marinara Sauce & Parmesan Cheese & Baked in the Oven - 20.95

*Split entrées will include a soup & salad charge for the other person - 14.95

**Minimum Service Charge per Adult - 7.50

House Specialty Pasta Dinners

- Dinner selections below include the following: Bacchi's Bread & Butter • Minestrone Soup • Crisp Green Salad w/ House Dressing
Linguine w/Clam Sauce: Bell Peppers, Green Onion, Celery & Garlic in a Light Broth Sauce - 20.95
Linguine w/sautéed Shrimp & Scallops: Green Onion, Mushrooms Sautéed w/Lemon, Butter, Garlic, & White Wine - 25.95
Spaghetti w/Bacchi's Special Meatless Sauce: Olive Oil, Garlic, Bell Peppers, Green Onion, Celery, Mushrooms, Tomatoes, & Special Seasonings - 20.95
Mostaccioli Chef's Special: Italian Pepperoni, Mushrooms, Bell Peppers, Green Onion, Garlic, Tomatoes, Olive Oil, Marsala Wine & Special Seasoning on Top of Mostaccioli (Penne Style Pasta) - 20.95
Spaghetti Caruso w/ Chicken Livers: in a Tomato Vegetable Base & Mushrooms - 21.45
Fettuccini Ala Romano: Cream, Romano Cheese, Egg & Garlic (Alfredo Like Sauce) - 20.95
Spaghetti w/ Hot Italian Sausage Carusage: in a Tomato Vegetable Base & Mushrooms - 20.95
Mostaccioli Bake: Penne Shaped Pasta in Meat Sauce & Mozzarella Cheese - 16.95

Design your own Pasta Dinners

Choice of Pastas

Spaghetti – 16.95

Linguini – 16.95

Mostaccioli (penne style pasta) – 16.95

Tortellini (cheese) – 20.45

House made Ravioli (beef, cheese & spinach) – 20.45

½ & ½ combination of any 2 pasta styles – 21.95

Choice of Sauces

Pesto Sauce

Marinara Sauce

Meat Sauce

Four Cheese Cream Sauce

Butter, Parmesan Cheese & Garlic Sauce

Pasta Extras

Meatballs – 2.75 ea

Hot Italian Sausages – 2.75 ea

Soup & Salad

Soup & Salad Combination: Minestrone Soup, Crisp Green Salad & Relishes

(all you can eat) -14.95

Sides

Garlic Bread -7.50

Side Sautéed Mushrooms -7.50

Dessert

Chocolate Sundae - 4.25

Cheese Cake - 7.50

Ice Cream Selections:

Spumoni, Vanilla, Raspberry Sherbet - 3.75

Drinks

Coffee, Tea (hot or iced), Milk or Lemonade - 2.50

Full Bar also available

Take Home Goodies

Quart of Minestrone Soup - 8.00

Quart of Bacchi's House Salad Dressing - 8.00

Quart of Bacchi's Meat or Marinara Sauce - 8.00

Loaf of Bacchi's Baked Bread - 5.50

The History of Bacchi's

George & Josephine Bacchi (bah-key) first began coming to Lake Tahoe from Sacramento in 1923. George & his brother-in-law Frank Saia established a fruit & vegetable route to bring fresh produce from the Sacramento Valley to the Lake Tahoe area. They rented space for their produce stand from Carl Bechdolt Senior in Tahoe City. Josephine Bacchi prepared homemade raviolis, chicken cacciatore, & various Italian delicacies for the wealthy homeowners in the Lake Tahoe area. Laura Knight (the owner of the Vikingsholm) told Josephine that she was such a good cook that she should start a restaurant. Josephine liked the idea!

George worked for Bob Watson's Lumber Mill & brought home & milled logs to build a cabin which turned into Bacchi's restaurant on Lake Forest Road (the main highway) in 1932. George & Josephine operated the restaurant & fruit stand each summer for about 15 years. William Hunter & Sara (Bacchi) Hunter operated the restaurant from 1949 through 1978. William & Sara's son, William, (Bill) & his wife Heidi Hunter have operated the restaurant from 1978 through today. It's still a family place, w/ Bill & Heidi's son Everett Hunter working at the restaurant & planning to take over operation of Bacchi's when his parents retire.

Thank you for sharing in a piece of Lake Tahoe history!