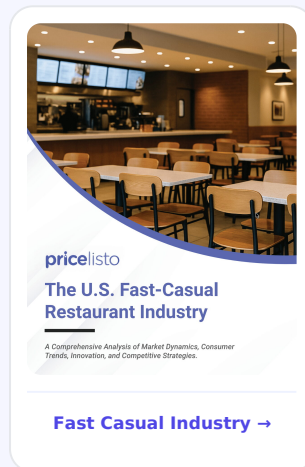




Becco

Menu Prices — August 2, 2026

Restaurant & Food Industry Reports



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Sinfonia Di Pasta

ITEM	PRICE
Sinfonia with Caesar Salad Becco's version of the classic caesar salad followed by the three daily pastas.	\$35.95
Sinfonia with Antipasto Misto An assortment of marinated and grilled vegetables with assorted seafood followed by the three daily pastas.	\$35.95

Insalata

ITEM	PRICE
Insalata Cesare Classic caesar salad with croutons and grated grana padano.	\$8.50
Rughetta Con Pere E Gorgonzola Arugula and frisee, thinly sliced pear, crumbled gorgonzola cheese and walnuts, drizzled with aged port wine reduction	\$16.00
Insalata Mista Baby greens, tuscan beans, red onion, sunchokes, and oven dried tomatoes tossed with extra virgin olive oil.	\$10.00

Zuppa

ITEM	PRICE
Zuppa di Manzo Hearty beef and farro soup with mixed vegetables.	\$11.00

Antipasti

ITEM	PRICE
Mozzarella di Casa House made mozzarella with roasted red pepper and extra virgin olive oil.	\$14.50
Cozze alla Triestina Mussels in white wine, garlic, green beans, onions, and scallions topped with savory breadcrumbs (available in spicy red...	\$17.00
Calamari Fritti With spicy tomato sauce.	\$25.50
Carpaccio Beef carpaccio drizzled with shaved grana padano, arugula, and cracked black pepper drizzled with extra virgin olive oil...	\$19.50
Burrata alla Becco Burrata served on top of grilled tuscan bread and sautéed broccoli rabe tops with black Hawaiian sea salt.	\$17.00
Fried Mozzarella 'In Carrozza' House-made mozzarella sandwiched between slices of bread, fried and served with fresh pesto and oven-dried tomato puree.	\$14.50
Polpette di Manzo Chef Gallagher's house-made all-beef meatballs in "Sunday Sauce", finished tableside with freshly grated grana padano.	\$16.00
Prosciutto con Grana Padano Thinly sliced prosciutto from San Daniele with 18 month aged grana padano riserva.	\$17.00

Secondi

ITEM	PRICE
Pollo al Limone Sautéed chicken breast with lemon, Cerignola olives, Selina caper berries, and spinach.	\$31.50

ITEM	PRICE
Parmigiana di Pollo Pan-fried breaded chicken breast topped with tomato sauce, house-made mozzarella, grana padano, and fresh basil.	\$31.50
Costolette di Maiale alla Maniera Dello Chef Twin brined center cut grilled heritage pork chops alla pizzaiola (green, red, and yellow peppers, green pepperoncini, s...	\$38.50
Osso Buco alla Becco Becco's signature braised veal shank with farro risotto tossed with butternut squash.	\$54.00
Parmigiana di Vitello Pan-fried breaded veal chop topped with tomato sauce, house made mozzarella, grana padano, and fresh basil.	\$54.00
Galetto 'Al Forno' Bell and Evans organic chicken with wild mushroom risotto with roasted garlic.	\$31.50
Trancio di Salmone Pan seared salmon with roasted Brussels sprouts drizzled with extra virgin olive oil.	\$32.50
Peperoni Ripieni Cubanelle peppers stuffed with beef, pork, and veal braised in tomato sauce, with mezze rigatoni and grana padano.	\$30.00
Costolette Brasate Braised beef short ribs served with crispy spaetzle tossed with acorn squash.	\$45.00
Costoletta di Vitello alla Joe "Joe's Veal Chop" grilled with garlic mashed potatoes, shallots, and braised escarole with prosciutto, drizzled with ace...	\$55.00
Bistecca di Manzo Griglia Hanger steak grilled rare or medium rare with buckwheat polenta and roasted root vegetables topped with fried leeks, an...	\$38.00

Contorni

ITEM	PRICE
Funghi Trifolati	\$11.00
Brussels Sprouts	\$11.00
Garlic Mashed Potatoes	\$11.00
Roasted Root Vegetables	\$11.00
Spinach	\$11.00
Broccoli Rabe	\$11.00
Vegetarian Assortment of All Contorni Fungi trifolati, brussels sprouts, garlic mashed potatoes, roasted root vegetables, spinach, and broccoli rabe.	\$26.50