

# BACARO



(Chicchetti- A small snack or side dish )

Bresaola Carpaccio, Rocket, Raddish,  
Caper, Shaved Pecorino, Lemon 7  
Bacaro's marinated Olives (V, VE, G)  
3.5

Antipasti with pickles 9

Bread basket- black olive loaf/sundried  
tomato loaf & breadsticks 3.50 (V)

Rosemary and red onion Focaccia,  
whipped garlic butter 3.5 (V)  
Wild mushroom & tarragon Bruschetta  
(V) 5.5

Arancini 1.8 per Ball

Sticky ribs- Marinated in Tabasco,  
ginger and mixed spices 6

Squid, smoked paprika, chilli, parsley,  
herb mayo 6  
Italian bean hummus, goats cheese,  
caramelised onions, & rosemary  
toasted breads (V, VE) 4.75  
Whitebait, molden salt, lemon mayo  
5.5

## PIZZETTE

GARLIC PIZZA BREAD (V)\* 4.5 Add cheese 1.0

TUNA, -Red onion, sweetcorn 7.5

CLASSIC MARGHERITA – Fresh Tomato, mozzarella, rocket,  
Olive oil (V)\* 6.5

VENTRICINA – Mushroom, Spinach 8

MEATBALL-Gorgonzola, Chilly oil, Parsley 8

SMOKED SALMON – fennel, ricotta, toasted pinenuts 8

## SMALL PLATES

## MEAT

Pork belly, crushed potato, kale, apple  
pure' jus 10.5

Chicken Involtni, truffle spinach,  
Spring onion mash 9.5

Beef and Pork Meatball, parmesan,  
parsley, toasted Ciabatta 7.5

## FISH

Dover Sole, saffron fennel, turnip,  
white wine butter 10

Prawns, chilli, garlic, lime 7.95

Sardines & gremolata sauce 8

## VEG

Ravioli porcini, spinach, tomato  
concasse, chive butter 8.5

Grilled Polenta, Roasted Cherry  
Tomato, Goat's Cheese Mousse 7.5

Grilled halloumi, roasted red peppers,  
sundried tomato, pesto, rocket 7.5

## SIDES

Skin on fries 3.75 - Grilled vegetables 3.5 -Roasted garlic and shallots 3.5 - Garlic new potatoes 3.5

- Sweet Potato Fries 4

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Our chefs can often substitute or modify ingredients in existing dishes to accommodate the needs of those guests with common food allergies and preferences such as gluten, wheat, lactose, vegetarian & vegan. Key: V-Veg VE-Vegan G-Gluten free \* Can be adapted for dietary requirements