

BACARO

- CICHETTI -

Bacaro's marinated olives {v} {ve} {g} 3.5

Classic bruschetta {v} {ve} {g*} 5.5

Roasted butternut squash, gorgonzola & sage crostini (g*) 5

Prosciutto wrapped asparagus, balsamic glaze, pickled shallots (g) 5

Arancini (ask my flavour) 1.8 per Ball

- PIZZETTE, BREADS & BOARDS -

Classic Margherita – fresh tomato, mozzarella, rocket, olive oil {v} {ve*} 7

Roasted Mediterranean vegetables, chestnut mushroom pizzette, pesto dressing {v} {ve*} 7.5

Salami Milano, black olives, basil pizzette 7.5

Nduja, shallots, sunblushed tomato pizzette 8

Garlic pizza bread {v} {ve} 4.5 (add cheese) 1

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Focaccia, whipped garlic butter (ask for my flavour) {v} {ve*} 4

Bread basket- Selection of breads & breadsticks, thyme & rock salt butter {v}{ve*} 4

Italian cured meat charcuterie, shaved parmesan & pecorino cheese, olives, rocket, warm breads, bread sticks {g*} 13.5

SMALL PLATES

- MEAT -

Steak & salsa verde, pomegranate (g) 9.5

Rosemary & mint rack of lamb, red lentils, carrots crisps, red wine reduction (g*) 12

Chicken cacciatore (g) 8.5

Pork saltimbocca, braised fennel, crispy prosciutto, cider sauce (g*) 10

- FISH -

Pan fried hake, broad beans, asparagus, grilled lemon, saffron
pickled fennel (g) 12

King prawns, crispy chilli garlic, white wine & grilled lime {g} 8

Crab & spring onion croquettes, mango salsa 7.5

Salmon in filo pastry, asparagus cream, crispy cavalo nero 8.5

- VEG -

Spaghetti Puttanesca (v) (ve) 7.5 add parmesan....

Pumpkin ravioli, sunblushed tomatoes, sage butter & kale (v) 8

Pesto gnocchi, pine nuts & shaved parmesan (v*)(ve*) 7

Pan fried truffle polenta, sautéed wild mushrooms, red wine reduction, lambs lettuce (v) (ve) (g) 6.5

- SIDES -

Skin on fries, parmesan & truffle oil (v*)(ve*) 4

Rocket & parmesan salad (v) (ve*) (g) 3.5

Roasted beetroot, goats cheese & red onion salad with a honey mustard dressing (v) (g) 5

Chilli & lime sautéed spinach (v) (ve*) (g) 4.5

Caprese salad -basil, heritage tomatoes, buffalo mozzarella, balsamic glaze (v) 5

Garlic potatoes (v)(ve) 4

Our chefs can often substitute or modify ingredients in existing dishes to accommodate the needs of those guests with common food allergies, intolerances and preferences such as gluten, lactose, vegetarian and vegan.