

# BACARO

## - CICHETTI -

Bacaro's marinated olives (v)(vg)(gf) 4

Pulled beef croquettes, horseradish cream 5

Spicy feta dip with rosemary pizza bread (v)(vg)(gf\*) 5.5

Salt & pepper spicy squid, harrisa mayo, fresh lemon 8

Classic Italian bruschetta, fresh basil, balsamic (v)(vg)(gf\*) 5

Arancini (ask for my flavour) 1.8 per Ball

## - PIZZETTE & BREADS -

Our pizzettes are freshly made, the ingredients can be adapted for dietary requirements

Double salami, red onion, mozzarella 9

Chorizo, caramelised jalapenos, spicy BBQ sauce 10

Pesto, spinach, artichoke, vegan cheese (v)(vg) 8

Rosemary, prosciutto & buffalo mozzarella ( made for sharing) 12

Garlic pizza bread (v)(vg) 5 (add cheese) 1

Focaccia, whipped garlic butter (ask for my flavour)(v) 4.5

Bread basket- Selection of breads & breadsticks, thyme & rock salt butter (v) 4.5

## - BACARO BURGERS -

Beef patty, house slaw, cornichon, horseradish sauce, rocket 9

Beef patty, gorgonzola, caramelized jalapeno & BBQ sauce, tomato  
& rocket 9

Beyond burger patty, spicy vegan mayo, red onion, gherkin, rocket (v)(vg) 12

## SMALL PLATES

### - MEAT -

6oz Sirloin steak, salsa verde, pomegranate, parmesan 11.50

Pork fillet, black pepper & truffle mash, madeira jus, caramelised shallots (gf) 10

Marinated braised pork ribs (gf) 9

Seared duck breast, quince demi, pickled apple, farro, courgette, squash (gf\*) 12

### - FISH -

Scallops, shallot & truffle mash, crispy rocket & kale, basil oil, chorizo oil 9.5

Crab & shrimp spicy tagliatelle 9

King prawns, crispy chilli garlic, white wine & grilled lime (gf) 8

Slip sole, burnt butter celeriac puree, crispy kale, bacon crumb (gf) 8

### - VEG -

Grilled halloumi, smoky tomato sauce sticky bake 8

Sundried tomato & caper pesto linguine (v)(vg) 6

Asparagus ravioli, Tarragon butter, crispy rocket (v) 8

### - SIDES-

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

Chilli & lime sautéed spinach (v)(gf)(vg\*) 4.5

Greek salad (gf) 4.5

Sweet potato wedges, rosemary & Salt (v)(vg) 5

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.

(v) vegetarian (vg) vegan (gf) gluten free (\*) can be adapted for dietary requirements