

BACARO

- CICHETTI -

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

Pulled beef croquettes, horseradish cream 5

Smoked paprika & chili hummus, sesame seed, ciabatta crostini (v)(vg)(gf*) 6

Padron peppers, smoked salt, lemon (v)(vg)(gf) 5

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

Wild mushroom & taleggio arancini, tarragon mayo 1.8 per ball

- PIZZETTE, BREADS & BOARDS -

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

Salsiccia Fresca, wild mushroom, garlic sauce, kale, mozzarella & crème fraiche 9

Spinach, fig, goats cheese, roasted pine nut, fior de latte mozzarella (v) 8

Smoked Pancetta, chipotle, pecorino, basil 9

Prune, rocket, caramelised cherry tomato, pickled shallot (v)(vg) 8

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

Focaccia, roasted garlic & thyme butter 5

Bacaro's charcuterie board-
bresaola, prosciutto, coppa, mozzarella, mix olives, breads, pickles, bread sticks (gf*)

17

- BACARO BURGERS -

Beef brisket , orange & harissa mayo, caperberry, tomato & baby gem lettuce
11

Beyond burger , spicy vegan mayo, red onion, gherkin, rocket (v)(vg) 11

SMALL PLATES

- MEAT -

6oz Sirloin steak, gremolata (gf) 11

Pork saltimbocca, braised fennel, marsala wine sauce (gf) 10

Pork & beef meatballs, spicy tomato sauce, shaved parmesan, toasted bread 8

- FISH -

Scallops, pea & truffle mash, crispy pancetta (gf) 10

Crayfish & shrimp spicy tagliatelle 9

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

- VEG -

Honey & sesame halloumi, jalapeño yogurt & tabbouleh (v) 8

Pesto gnocchi, parmesan crisps, toasted pine nuts (v)(vg*) 8

Porcini ravioli, thyme & garlic sauce, fresh spinach (v) 8

Fig & goats cheese tart, balsamic & honey glaze (v) 8

- SIDES-

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

Chilli & lime sautéed spinach (v)(vg*)(gf) 5

Greek salad (gf) 4.5

Garlic potatoes (v)(vg)(gf) 5

Rocket & Parmesan salad (v)(gf) 4.5

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