BACARO

THE BEST OF BACARO EXPERIENCE

A Curated Ritual of Venetian Sharing

Cicchetti – The Opening Ritual

Classic Italian Bruschetta | Seasonal garden selections
Parmesan Arancini | Served with a delicate garlic aioli
Salt and Pepper Squid | Finished with Marie Rose sauce and grilled lemon

Pizzette – Crafted for Sharing

Chorizo & Tender Stem Broccoli | Finished with a drizzle of chilli honey
Classic Margherita | Plum tomatoes, fresh rocket
Cheese & Garlic | Our signature house-style pizzette

Carne & Pesce – The Heart of the Table

Lamb Kofta | Served with a fresh, vibrant tabbouleh salad
Pork Saltimbocca | Enhanced with wholegrain mustard and apple cider reduction
King Prawns | Sautéed with crispy chilli, garlic, white wine, and grilled lime

Vegano & Vegetariano – Earth's Bounty

Tuscan Gnocchi | Creamy sundried tomato, shaved parmesan
Wild Mushroom Ravioli | Served in a fragrant sage butter

Contorni – Accoutrements

Skin-on Fries | Finished with parmesan and truffle essence
Sautéed Chilli Spinach | Freshly prepared

Please share any dietary requirements with your host; we manage cross-contamination risks with diligence.

(v) Vegetarian | (vg) Vegan | (gf) Gluten Free | (d) Contains Dairy | (e) Contains Egg | (n) Contains Nuts