



CELEBRATE CHRISTMAS AT BACARO

A Festive Feast in Ocean Village

This holiday season, join us for our curated small-plate tasting feast, where a delectable array of cicchetti, pizzettes, and seasonal meat, fish, and vegetable dishes await. Conclude your dining experience with our exquisite selection of festive sweet treats and a signature shot of Baileys.

THE BACARO EXPERIENCE

At Bacaro, we believe in the joy of sharing food, honouring the Italian tradition of gathering over small plates. Our festive menu is designed to foster a warm, celebratory atmosphere, perfect for any occasion—whether you are dining with family, friends, or colleagues.

SPECIAL DIETARY NEEDS?

We cater to all dietary requirements, ensuring everyone can enjoy our festive feast. Please inform us of any specific needs when pre-ordering, allowing our chefs to prepare dishes perfectly suited to your preferences.

Situated in the picturesque Ocean Village, Southampton, Bacaro is celebrated for its warm atmosphere, exceptional service, and delightful culinary creations. Join us this Christmas to experience the true essence of Italian hospitality, where every meal is a celebration.

Book your table today and make this festive season a truly memorable one at Bacaro.

For reservations, please visit our website or contact us directly:

reservations@bacarosouthampton.com



CHRISTMAS FEAST

A Curated Ritual of Venetian Sharing

£55 per person

• CICHETTI •

Classic Italian Bruschetta

Roasted vine tomatoes, fresh basil, extra virgin olive oil (v / vg)

Parmesan Arancini

Crispy risotto balls, aged parmesan, served with a velvety garlic aioli (v)

Sticky Pigs

Honey-glazed cocktail sausages, smoky house BBQ sauce

• PIZZETTE •

Pork & Beef Meatballs

Chilli oil and gorgonzola

Brie & Cranberry

Festive cranberry compote and toasted pecan nuts (v)

Roasted Butternut Squash

Caramelised onion chutney and crispy kale (v / vg)

• TO FOLLOW •

Turkey Paupiettes

Hand-rolled turkey breast, seasonal stuffing, rich red wine jus

King Prawns

Pan-seared prawns, crispy chilli, garlic, white wine emulsion

Tuscan Gnocchi

Soft potato gnocchi, creamed spinach, sun-blushed tomatoes (v)

Slow Cooked Meatballs

Pork and beef meatballs slow cooked in spicy tomato sauce with shaved parmesan

• SIDES •

Patatas Bravas

Served with garlic aioli and arrabbiata sauce

Braised Red Cabbage

Slow-cooked seasonal red cabbage

Skin on Fries

Finished with parmesan and truffle oil

Please ask Bacaro Staff for desserts on the night.

Terms and Conditions: The Feast is only applicable for tables of 4 and above. A £10 per person deposit is required on booking (returnable up to 72 hours before booking). Final numbers are required 72 hours (3 days) before the date of the event. Any reduction in numbers inside this time frame will be charged in full, as costs will have already been incurred.

For reservations, please visit our website, call 02380 333 221, or email reservations@bacarosouthampton.com

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