

BACARO

~CICCHETTI~

Bread basket- Mediterranean & Black Olive loaf/ breadsticks {v}{ve} 3.5

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

Sundried tomato focaccia, whipped basil butter {v}{ve*} 3.5

Bruschetta Caponata, rocket, parmesan shavings {v} {ve*} 5.5

Beetroot hummus, toasted almonds, toasted breads {v} {ve} 5

Italian cured meat charcuterie, olives, rocket, parmesan and pecorino shavings toasted breads {g*} 9

Arancini (ask my flavour) 1.8 per Ball

~PIZZETTE~

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

Goats cheese, grilled vegetable, mushroom, fresh parsley {v}{ve*} 7.5

Lemon chicken, sweetcorn, mixed grilled peppers, balsamic glaze 7.5

Ventricina, black olive, caramelised red onion chutney 8

Classic Margherita- fresh tomato, mozzarella, rocket, olive oil {v} {ve*} 6.5

Smoked salmon, fennel, ricotta, toasted pine nuts 8

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

~ SMALL PLATES ~

MEAT

Chicken thigh arrabbiata, spring onion and coriander 7.5 {g}

Slow braised marinated sticky ribs- {g} 7

Lamb chop, pea & mint puree, red currant & port sauce 12

Roasted Italian meatballs, marsala sauce, toasted ciabatta 7.5

FISH

Chilli & paprika squid, lime mayo 6

Fillet of sea bream, samphire, rocket, Italian romesco {g} 10

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

Scallops, burnt cauliflower puree, chorizo & sweetcorn relish {g} 9.5

VEGETABLE

Vegan mac n cheese, truffle oil, toasted pine nuts {v} {ve} 6

Burrata, tomato, shallot & basil salsa, pea shoots, basil oil {v} 8.5

Caprese stuffed mushrooms, sautéed chilli spinach {v} {g} 5

4 cheese gnocchi, crushed walnuts {v} 5.5

SIDES

Skin on fries, parmesan, truffle oil {v*} {ve*} 3.5

Rocket & Parmesan salad {v} {g} 3.5

Grilled Asparagus, gorgonzola/romesco dip {v*} {ve*} {g} 5

Heritage tomato and red onion salad {v} {ve} 4.5

Duck salad, plum sauce, sesame seeds {g} 6.5

Garlic potatoes {v} {ve} 3.5

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 {ve} vegan {g} gluten free {*} can be adapted for dietary requirements