

*Bàcaro is the Venetian word to describe a humble and unpretentious "Osteria", serving seasonal, fresh, traditional food and fine wines.*



<b>Focaccia (v)</b>	<b>£2.50</b>
<i>sprinkled with fresh rosemary &amp; thyme</i>	
<b>Seasoned olives (v)</b>	<b>£1.50</b>
<i>with chilli &amp; garlic parsley</i>	
<b>Spritz Aperol, Campari</b>	<b>£6.50</b>

### **Aperitivo – Starters**

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**Fried calamari & courgettes** £6.90

*with tartar sauce dip*

**Oven baked aubergine Parmigiana (v)** £7.50

*with mozzarella tomato & parmesan cheese*

**Burratina mozzarella cherry tomatoes & grilled pepper (v)** £8.50

*with basil mint and extra virgin olive oil dressing*

**Board of Italian cured meats & cheese** £8.50

*Parma ham, salami, mortadella, rocket sundried tomato*

**Butterfly king prawns sautéed** £9.90

*with sweet chilli and lamb lettuce salad*

**Saltata di cappe** £8.90

*Mussels & Clams sautéed in white wine sauce, garlic parsley served with crostini*

**Soup of the day (v)** £6.90

### **Primo Piatto – First Course**

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**Linguine with shell clams & caramelized cherry tomatoes** £11.90

*in white wine sauce garlic parsley*

**Fettuccine with crab meat & scallops** £12.50

*flat egg pasta with fresh cherry tomatoes & citrus zest*

**Seafood tagliatelle** £12.90

*with calamari, clams, mussels, crab, scallops, king prawn in white wine sauce*

**Black ink squid spaghetti** £11.90

*with mussels, cuttlefish & black ink*

All our fish and shellfish is hand selected in the mornings at Billingsgate Market as per the best meat cuts at Smithfield Market

A discretionary Gratuity Charge of 12.5% will be added to all bills

**FOOD ALLERGIES & INTOLERANCES:** Some dishes may contain allergens and seafood dishes may contain small bones – please speak to a member of staff about our ingredients before ordering

Italian sausage & mushrooms fettuccine	£11.90
<i>in white cream sauce, garlic, parsley</i>	
Lasagna <i>with mince beef, béchamel &amp; parmesan cheese</i>	£10.90
The “Italian Classics” <i>Bolognese, Carbonara, Arrabbiata (v), Pesto (v)</i>	£9.50

### Secondo Piatto – Main Course

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10oz grilled Scotch beef rib eye steak & pineapple mustard	£17.90
<i>marinated in thyme/thyme with roast potatoes &amp; stem broccoli gratin</i>	
8oz grilled Aberdeen beef fillet steak peppercorn sauce	£19.90
<i>marinated in rosemary/thyme with roast potatoes &amp; stem broccoli gratin</i>	
Pan fried chicken breast & pomegranate	£12.90
<i>In white wine sauce with polenta chips</i>	
Grilled seared tuna steak & mango	£16.90
<i>on bed of rocket with broccoli &amp; mangetout</i>	
Poached Atlantic salmon “al Cartoccio”	£15.90
<i>capers &amp; olives with mix grilled vegetables</i>	
Fish “catch of the day” from Billingsgate Market	£TBA
<i>served with side of choice</i>	

### Sides £3.50

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Polenta chips // Mixed leaf salad // Broccoli & mangetout *sesame seeds & fresh chilli*

Roast potatoes // French fries // Sweet potatoes fries // Mix grilled vegetables

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