

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



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| Focaccia (v) | £2.50 |
| <i>sprinkled with fresh rosemary & thyme</i> | |
| Seasoned olives (v) | £1.50 |
| <i>with chilli & garlic parsley</i> | |
| Spritz Aperol, Campari | £4.95 |

Aperitivo – Starters

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

Crab salad £7.90

with fennel herb lemon zest and extra virgin olive oil dressing

Board of Italian cured cold meats & cheese £8.50

Parma ham, salami, mortadella, rocket sundried tomato

Saltata di cappe £8.90

Mussels sautéed in garlic, chilli parsley in white wine sauce served with crostini

Rock Oysters half dozen £14.00

Soup of the day (v) £6.90

Primo Piatto – First Course

Linguine with shell clams & caramelized cherry tomatoes £11.50

in white wine sauce garlic parsley

Fettuccine with crab meat & scallops £11.90

flat egg pasta with fresh cherry tomatoes & citrus zest

Bigoli with slow cooked hand cut duck ragout £10.90

long pasta in white ragout sauce with rosemary lemon thyme

Gorgonzola cheese & walnut risotto (v) £10.50

camaroli rice with caramelized Porto pear

Lasagna *with mince meat, béchamel & parmesan cheese* £10.50

The "Italian Classics" *Bolognese, Carbonara, Arrabbiata (v), Aubergine & Cherry tomatoes (v)* £9.50

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

Secondo Piatto – Main Course

8oz pan fried pork loin in onion balsamic vinegar & honey £11.90
with stem broccoli and mangetout

10oz grilled Scotch beef rib eye steak & pineapple mustard £17.90
marinated in thyme with roast potatoes

Pan fried chicken breast & pomegranate £11.90
In white wine sauce with polenta chips

Pan fried crispy duck breast & berry compote £15.90
with butternut squash & mushroom

Grilled seared tuna steak & mango £15.90
on bed of rocket with broccoli & mangetout

Pan fried sea bass fillet & cherry tomatoes £16.90
with samphire and lean beans

Poached Atlantic salmon “al Cartoccio” £15.90
capers & olives with fennel herb and ratatouille

Specials

Butterfly king prawns sautéed £9.90
with sweet chilli and lamb lettuce salad

Aberdeen beef carpaccio parmesan shaving £9.90 / £15.90
with rocket lemon juice extra virgin olive oil

Seafood risotto £12.90
with calamari, clams, mussels, crab, scallops, king prawn in white wine sauce

Black ink squid risotto £11.50
camaroli rice with calamari & black ink

Italian sausage & mushrooms fettuccine £10.90
in white cream sauce, garlic, parsley

10oz grilled Aberdeen beef fillet steak £19.90
marinated in rosemary/thyme with roast potatoes & stem broccoli gratin

Fish “catch of the day” from Billingsgate Market £TBA
served with side of choice

Sides £3.50

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

Butternut squash & mushrooms *rosemary & thyme* // Ratatouille *aubergine peppers cherry tomatoes*

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