

*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>

## SET MENU 3 COURSES £23.99

### Starters

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Soup of the day (v) *with crostini*

Fried calamari & courgettes *with tartar sauce dip*

Oven baked aubergine Parmigiana (v) *with mozzarella tomato & parmesan cheese*

Burratina mozzarella cherry tomatoes & grilled pepper (v) *with basil mint and extra virgin olive oil dressing*

Board of Italian cured cold meats & cheese *Parma ham, salami, mortadella, rocket sundried tomato*

Prawn cocktail *with cherry tomatoes, cucumber, sauce & paprika dust*

### Main Course

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Linguine with shell clams & caramelized cherry tomatoes *in white wine sauce garlic parsley*

Fettuccine with crab meat & scallops *with fresh cherry tomatoes & citrus zest*

Black ink squid spaghetti *with mussels, cuttlefish & black ink*

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

Pan fried chicken breast & pomegranate *in white wine sauce with polenta chips*

10oz grilled Scotch beef rib eye steak & pineapple mustard  
*marinated in thyme/thyme with roast potatoes & stem broccoli gratin*

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

Poached Atlantic salmon "al Cartoccio" *capers & olives with mix grilled vegetables*

### Dessert

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Your choice from the menu

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