

BACCO

RESTAURANT • BAR

A LA CARTE MENU

TO NIBBLE

Warm homemade bread 3.00 | Nocellara olives 3.00

ANTIPASTI (STARTERS)

Calamari fritti with home made tartare sauce 7.90

Pan seared scallops, peas puree & crispy pancetta (gf) 11.50

Parmigiana, layers of aubergine baked with mozzarella, basil & tomato sauce (v) 8.50

Beef carpaccio, rocket leaves, parmesan & lemon dressing (gf) 9.00

Warm duck salad, crispy pancetta, toasted almonds, mixed leaves & balsamic syrup (n/gf) 8.50

Burrata (soft creamy mozzarella), heritage tomatoes & basil dressing (v/n/gf) 8.20

“Antipasti misti”, Italian charcuterie, arancini (Sicilian rice balls) & mozzarella 8.80

PRIMI E SECONDI (MAIN COURSES)

Chef’s home made filled pasta of the day 14.00

Home made spaghetti with black truffle in a crispy parmesan basket (v) 15.50

Linguine with crab meat, white wine, chilli & garlic 14.00

“Spaghetti alla carbonara”, with egg, smoked pancetta & black pepper 12.50

Tagliatelle Bolognese, with slow cooked beef & pork ragout 13.50

Pan fried seabass fillet, new potatoes, courgette & white wine sauce 17.50

“Grigliata di pesce”, grilled mixed fish, king prawns, calamari & grilled vegetable (gf) 22.00

“Fegato”, pan-fried Dutch calves liver, potato puree, onions & pancetta 17.50

Grilled ribeye steak (tagliata style) with grilled vegetables (gf) 19.50

Pan fried lamb shoulder fillet, mash potato, mint, basil & chilli dressing (gf) £17.50

SIDE ORDERS

Zucchini fritti 4.50

French fries 3.00

Roast potatoes 3.00

Tenderstem broccoli with
garlic 3.50

Sautéed spinach 3.50

Mixed salad 3.50

Rocket salad 4.50

PLEASE INFORM YOUR SERVER OF ANY KNOWN ALLERGIES OR INTOLERANCES
(V) DENOTES SUITABLE FOR VEGETARIANS (N) CONTAINS NUTS (GF) GLUTEN FREE
A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE TOTAL BILL