

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



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	£6.50

SET MENU 3 COURSES £23.99

Starters

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*

Duck liver & pork pâté in cognac liqueur *with shallot chutney & crostini*

Main Course

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

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