

"One of the Best Italian Restaurants in the UK"
Awarded by the Italian Chamber of Commerce and Industry

Pre-Dining

Drappier Champagne 125ml 12.5	Martini Cocktail 9.5	Bellini 8.5	Aperol spritz 8.5
Traditional Italian bruschetta 8	Cerignola olives 4	Toasted Almonds 4	

Starters

Spring salad (v)*

Pea puree, courgette, aubergine, peppers, steamed onions & quail eggs

G, E, N, CL, GA, ON

9

Burrata cheese, Heritage tomatoes & avocado

G, E, M, GA, ON,

8

Prosciutto di Parma & buffalo mozzarella DOP

N, F, ON, GA

10

Seared scallops, chilly, ginger, wild garlic & chick pea panella

F, E, ML

16

Homemade bresaola, robiola cheese & balsamic vinegar

M,

12

Selection of Italian cured meat, homemade giardiniera, pesto Modenese & fried gnocco

15

Aubergine parmigiana

Deep fried aubergine filled with tomato, mozzarella & parmesan cheese

G, M, E, GA,

12

Courgette flower filled with red mullet, smoked scamorza cheese & aubergine scapece

13

Bacco`s raw, cured & steamed seafood platter

Raw: tuna, cuttlefish & red prawns. Cured: cod, salmon & swordfish. Steamed: octopus & mussels

18

Head Chef: Andrea Librandi

We take pride in working with farmers and boutique suppliers that provide fresh, organic and sustainable sourced produce.

To our guests: At Bacco Restaurant we pay great care and attention to allergies and intolerances.

Please note that whilst every effort is made to ensure that allergy codes are up to date, variations may occur.

Kindly let the staff know if you have any dietary requirements. Thank you.

A discretionary 12.5% service charge will be added to your bill.

Pasta & Risotto

Paccheri 'Afeltra', spicy tomato sauce 'Arrabbiata' style (v)*

G, CL, ON, GA

Starter 8 Main 12

Ravioli filled with ricotta seirass & nettle, butter & sage (v)*

G, CL, ON, GA

Starter 11 Main 14

Tagliatelle with organic bolognese ragu

G, M, N, E, MS, GA, ON

Starter 12 Main 16

Pappardelle with rabbit ragu, fresh peas & maccagno cheese fondue

F, G, C, ML, CL, ON, GA

Starter 9 Main 13

Spaghettini crab, rocket & cherry tomatoes

G, F, C, GA, ON, CL

Starter 14 Main 18

Risotto with asparagus organic egg yolk & black truffle

M, ON, GA, (G, N)

Starter 13 Main 16

Malloreddus, clams, anchovies & bottarga

Starter 13 Main 16

Black fagottelli, creamed cod & pepper caponata

G, M, E, GA, CL, ON, MR

Starter 12 Main 16

Main Courses

Sea trout fillet, green asparagus, yogurt mousse & salsa verde

G, N, M, F, GA, ON

22

Fish soup, "soft shell crab, lobster bisque, scallops, squid, grouper & raw prawns"

G, F, C, GA, ON, ML

32

Calves liver, white onions, artichoke & soft polenta

20

Roast chicken breast & leg, sautéed peppers & rosemary potatoes

M, GA, ON, CL, MR, (G, N)

19

Rhug Estate lamb rack, saddle & sweetbread, braised fennel, lemon & thyme

G, N, M, F, GA, ON

25

38 days Welsh organic Ribeye steak, 220gr

(served with seaweed butter or sour zabaione or pepper sauce)

M, E, ON, GA, MR (G, N)

28

Sides @ 4.50 each

ON Mix salad

GA Garlic Spinach

Sautéed new potato

M Rocket & parmesan

GA Steamed green beans

Mash potato

ON Tomato & onion

N, G Zucchini fritti

GA Vegetable selection

Allergy Advice Chart

G - Gluten **N** - Nuts **M** - Milk **F** - Fish **E** - Eggs **MS** - Mustard **S** - Sesame **C** - Crustacean **GA** - Garlic
ON - Onion **ML** - Molluscs **SY** - Soy **CL** - Celery **SD** - Sulphur Dioxide **L** - Lupin **P** - Peanuts **MR** - Mushroom
(v) - Vegetarian **(v)*** - Veg