

Set Menu £40

Starters

Marinated cuttlefish w citrus, Tuscan bread panzanella, cucumbers and tomato coulis
G, F, GA, ON, CL

Aubergine parmigiana (v)
Deep fried aubergine filled w tomatoes, Fiordilatte mozzarella and parmesan cheese
G, N, M, E, GA, ON, CL

Vitello tonnato w cured carrots, fennel and artichoke
N, F, E, GA, ON, CL, MR

Main Courses

Risotto w Albenga purple asparagus, organic egg yolk and spring black truffle (v)
M, E, GA, ON, CL

Black cod 'Al Cartoccio', baked potato, oregano, black olives and peppers caponata, samphire
G, N, F, ML, ON, GA, CL

Roasted Pigeon breast, leg confit, foie gras mousse in dark chocolate crumbs, pear compote, green chicory and blackberries
N, M, E, S, GA, ON, CL, G

Desserts

Any dessert from our Dessert Menu (max 3 choices)
Italian Cheese Selection w homemade crackers (£5.00 suppl.)

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.

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)*** - Vegan