

# BACARÒ

APERITIVO + BAR

## Antipasti

### Piatto Misto di Crostini

Ask for today's selection of crostini

£14

### Fritto Misto di Pesce

A Selection of Fried Mixed Seafood  
Mussels, Calamari, Gamberoni & Scallops

£16

### Antipasti Platter

Selection of Italian Cured Meats & Cheeses,  
Marinated Olives & Homemade Bread

£18

## Primi

### Carpaccio di Manzo

Sliced Cured Beef, Rocket, Parmesan DOP & Lemon

£18

### Tartare Di Pesce Spada

Swordfish Tartare, Shallots, Capers, Mixed Herbs  
& Fresh Lemon

£18

### Parmigiana di Melanzane (v) (g/f)

Baked Aubergine, Mozzarella, San Marzano  
Tomato & Fresh Basil

£14

## Secondi

### Pesce (Fish)

#### Turbot

Capers, Shallots, Dill & Jersey Royal Potatoes

£24

#### Cacciucco

Tuscan Fisherman's Stew; Gamberoni, Octopus,  
Squid, Scallops, Mussels & Clams

£28

#### Seafood Platter

Grilled Gamberoni, Braised Octopus,  
Scallops & Fresh Mussels

£28

### Carne (Meat)

#### Tagliata di Manzo (steak)

Aged Sirloin, Parmesan DOP, Rocket, Roast  
Potatoes & Lemon

£28

#### Porchetta

Slow Cooked Pork with Turnip Greens, Rosemary  
Potatoes, Garlic & Salsa Verde

£18

#### Pollo alla Toscana

Chicken in a Tomato Salsa, Mixed Herbs &  
Capers Served with Loose Polenta

£18

## Risotto

### Risotto alla Toscana

Beef Ragù Risotto

£16

### Quattro Formaggi (v)

Pecorino, Gorgonzola, Grana Padano  
& Stracchino

£16

### Risotto di Mare

King Prawns, Mussels & Scallops

£18

## Pasta

### Rigatoni con Ragù di Manzo

Slow Cooked Beef in Chianti & San  
Marzano Tomato Sauce

£16

### Tagliatelle ai Funghi con Tartufo (v)

Wild Mushroom & Truffle Pasta

£16

### Linguine di Mare

Scallops, Gamberoni, Octopus & Mussels  
Tomato, Chilli, Garlic & Parsley

£18

## Contorni

### Polenta Fries (v) (g/f)

£6

### Seasonal Vegetables (v)

£6

### Rosemary Potatoes (v)

£6

Please ask us for  
information  
about allergens

## Dolci

### Tiramisu

£9