

# EVENING MENU

We use only the freshest and most authentic Italian ingredients sourced from the best regional producers in Italy. We hope you will enjoy the Bacco experience – fine wines and authentic Italian food.

'Vino et Vita'

## ANTI PASTI (STARTERS)

<b>Zuppa del Giorno</b> <i>Soup of the day served with Italian bread</i>	<b>£3.65</b>
<b>Misto di Olive</b> <i>Mixed Olives</i>	<b>£2.75</b>
<b>Focaccia e Olive</b> <i>Olives and sunblushed tomatoes served with extra virgin olive oil, balsamic vinegar served with hot focaccia bread</i>	<b>£3.95</b>
<b>Bruschetta Campioni</b> <i>A slice of rustic bread topped with tomato, speck ham, mozzarella and basil</i>	<b>£4.95</b>
<b>Zuppetta di Cozze</b> <i>Mussels in a tomato, garlic and chilli soup, served with a slice of rustic garlic bread</i>	<b>£5.95</b>
<b>Pamigiana di Melanzane</b> <i>Layers of baked aubergine with fresh tomato sauce, mozzarella cheese, basil and parmesan</i>	<b>£5.95</b>
<b>Antipasto del Banotto</b> <i>Salami, mozzarella, sun-dried tomato, Italian mixed pickles, baby balsamic onions and bread sticks</i>	<b>£6.95</b>
<b>Piatto Mare</b> <i>Marinated anchovies from Sicily, Loch Fyne smoked salmon and prawns on mixed salad leaves</i>	<b>£6.95</b>
<b>Fungo Ripieno</b> <i>Grilled Portobello mushroom stuffed with Italian cheeses and tomato sauce</i>	<b>£4.95</b>
<b>Asparagi e Prosciutto alla Crema</b> <i>Asparagus wrapped in parma ham baked in the oven with cream and parmesan shavings</i>	<b>£6.95</b>
<b>Caprese e Olive</b> <i>Tomato, buffalo mozzarella and olives with fresh basil and extra virgin olive oil</i>	<b>£5.95</b>
<b>Formaggio di Capra e Lamponi</b> <i>Baked goats cheese on mixed leaves with fresh raspberries, honey and balsamic dressing</i>	<b>£6.75</b>
<b>Gamberi e Finocchio</b> <i>Prawn, fennel and orange salad with a zingy lemon dressing</i>	<b>£6.35</b>
<b>Bresaola e Fragole</b> <i>Bresaola ham and strawberries with shaved parmesan on rocket leaves with a balsamic dressing</i>	<b>£6.75</b>
<b>Bruschette Miste (for two or more people)</b> <i>4 slices of bruschetta with mixed toppings of the day</i>	<b>from £9.65</b>
<b>Super Antipastone (for 2 people)</b> <i>Mixed Italian hams, roasted vegetables, smoked salmon, prawns, marinated anchovies, sunblushed tomatoes, baby balsamic onions, mozzarella and olives</i>	<b>£15.95</b>

## LE PASTE (PASTA)

<b>Spaghetti Aglio, Olio e Peperoncino</b> <i>The Chef's Favourite! Spaghetti in garlic, oil, chilli and a sprinkling of cherry tomatoes</i>	<b>£7.55</b>
<b>Pasta Arrabiata</b> <i>The classic pasta with a tomato, chilli and basil sauce</i>	<b>£7.95</b>
<b>Casarecce alle Polpette</b> <i>Spiral pasta with home made meat balls in a tomato sauce</i>	<b>£9.95</b>
<b>Gnocchi Zucchini e Crema</b> <i>Potato dumplings baked in a creamy parmesan cheese sauce with courgettes, goats cheese and fresh basil</i>	<b>£8.95</b>
<b>Pappardelle Gamberoni e Porcini</b> <i>Pasta with tiger prawns and porcini mushrooms in a cherry tomato and basil sauce</i>	<b>£12.95</b>
<b>Spaghetti del Cantone</b> <i>Spaghetti with mussels, tiger prawns, langoustine, cherry tomatoes, garlic and parsley</i>	<b>£13.95</b>
<b>Ravioli Aurora</b> <i>Fresh ravioli stuffed with courgettes and mascarpone cheese in a tomato and cream sauce</i>	<b>£10.95</b>
<b>Tagliatelle al ragu D'Agnello</b> <i>Tagliatelle with a lamb and tomato ragu drizzled with extra virgin truffle olive oil</i>	<b>£9.95</b>
<b>Risotto Limone e Scampi</b> <i>Tiger prawns and langoustine lemon risotto</i>	<b>£12.95</b>
<b>Tagliatelle Pancetta e Porcini</b> <i>Tagliatelle with porcini mushrooms and pancetta in a parmesan cheese cream sauce</i>	<b>£9.95</b>

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## SECONDI (MAINS)

<b>Pollo alla Sorrentina</b> <i>Smoked chicken breast with a cream, lemon, garlic and parmesan sauce, served with potatoes and side salad</i>	<b>£12.95</b>
<b>Pollo Cacciatora</b> <i>Whole chicken leg slow cooked the Italian way in tomatoes, white wine, onions, mushrooms and rosemary, served with mashed potatoes and peas</i>	<b>£10.95</b>
<b>Spada all'Acqua Pazza</b> <i>Swordfish cooked with cherry tomatoes, white wine and garlic, served with potatoes and side salad</i>	<b>£14.95</b>
<b>Agnello al Balsamico</b> <i>Lamb shank baked with baby onions, rosemary and balsamic vinegar, served with potatoes</i>	<b>£13.95</b>
<b>Maiale alla Pizzaiola</b> <i>Pork steak cooked in cherry tomato, capers, white wine and garlic, served with potatoes and side salad</i>	<b>£11.95</b>
<b>Pollo ai Peperoni</b> <i>Chicken breast cooked with peppers, potatoes, wine and garlic, served with side salad</i>	<b>£12.95</b>
<b>Orata Patate e Rosmarino</b> <i>Sea bream baked in the oven with sliced potatoes, white wine, rosemary and garlic, served with side salad</i>	<b>£14.95</b>
<b>Scaloppine al Limone</b> <i>Veal escalopes in a light lemon and rosemary sauce served with potatoes and Italian style peas</i>	<b>£14.95</b>
<b>Tagliata di Manzo</b> <i>10oz rib-eye steak tagliata style – on a bed of rocket leaves and topped with shaved parmesan – served with sautéed potatoes</i>	<b>£16.95</b>

## CONTORNI (SIDES)

<b>Basket of Italian Rustic Bread</b> <i>Served with a dipping bowl of extra virgin olive oil</i>	<b>£1.75</b>
<b>Bruschetta all'Aglio</b> <i>Two slices of rustic garlic bread with basil and extra virgin olive oil</i>	<b>£2.95</b>
<b>Focaccia al Rosmarino</b> <i>Italian bread served hot with garlic and fresh rosemary</i>	<b>£2.95</b>
<b>Insalata Mista</b> <i>Mixed salad leaves, tomato, red onion, peppers and cucumber</i>	<b>£3.45</b>
<b>Pomodori di Raffaele</b> <i>Peppe's Dad's famous tomato salad with celery, onions, chilli, garlic, basil and extra virgin olive oil</i>	<b>£3.55</b>
<b>Patatine Fritte</b> <i>Classic chips</i>	<b>£2.65</b>
<i>Chilli and parmesan chips</i>	<b>£2.85</b>
<b>Spinaci all'Aglio</b> <i>Spinach sauted with garlic oil</i>	<b>£2.95</b>
<b>Piselli alla Napoletana</b> <i>Peas Italian style with onions and pancetta</i>	<b>£2.95</b>

## DOLCE

<b>Delizie Del Giorno</b> <i>Choice of desserts daily</i>	<b>from £4.55</b>
<i>Selection of ice-creams</i>	

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ITALIA