

ENTREES

Mozzarella di bufala, carciofi, puttanesca

Buffalo mozzarella, artichoke, puttanesca

Fiori di zucca, scamorza, tartufo

Zucchini flowers, scamorza, truffle

Carpaccio di manzo, funghi, porro

Beef carpaccio, chestnut mushroom, leek

Quaglia saltimbocca, fichi, gorgonzola

Quail saltimbocca, fig, gorgonzola gelato

Calamari St. Andrea

Line-caught southern calamari, rocket, balsamic

MAINS

Spaghettoni, cicale di mare, “olio visadi”, rucola

Spaghettoni, Moreton Bay bugs, garlic, chilli, rocket

Triangoli di zucca, pecorino, salvia, amaretti

Triangoli of pumpkin, pecorino, sage, almond

Pappardelle, cinghiale, cioccolato

Pappardelle, wild boar ragu, chocolate

Maiale, cime di rapa, scalogno, datteri

Pork rack, rapini, shallot, date

Pesce del giorno

Fish of the day

Filetto di manzo

350gm Southern Ranges scotch fillet (+ \$20)

CONTORNO

Radicchio, finocchio, arancia, grano saraceno

Cos, radicchio, fennel, orange, buckwheat

Please advise your waiter of any allergies or dietary requirements

A merchant surcharge applies to all card payments - 15% surcharge applies on public holidays

At Il Bacaro, we're proud to serve exclusively Australian seafood



30 YEARS of IL BACCARO

They say good taste never goes out of
style, and so it is with Il Baccaro.