

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 visadì”, 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

DOLCI

Torta di formaggio e agave, sorbetto al mirtillo
Agave cheesecake, violet, crème fraîche, pop rocks, blueberry sorbet

Panna cotta alla vaniglia, mandarino, pepe rosa
Vanilla panna cotta, mandarin, pink pepper

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.