

ENTREES

Porcini, stracciatella, castagne, polenta
Porcini, oyster mushroom, stracciatella, chestnut, polenta

Fiori di zucca, mozzarella di bufala, mandorle
Zucchini flowers, buffalo mozzarella, smoked almond

Carpaccio di manzo, funghi, porro, tartufo
Beef carpaccio, chestnut mushroom, leek, truffle

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

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.