

ENTREES

Burrata, caponata, finocchio
Burrata, caponata, wild fennel

Barbabietola, cagliata di capra, macadamia, fichi
Golden beetroot, goats curd, macadamia, fig

Vitello Tonnato
Vitello tonnato, salsa verde, caper

Quaglia, cotechino, cappuccio, borlotti, tartufo
Quail and cotechino sausage, cabbage, borlotti, truffle

Calamari St. Andrea
Calamari, rocket, balsamic dressing

MAINS

Spaghettoni, cicale di mare, "olio visadi", rucola
Spaghettoni, Moreton Bay bugs, garlic, chilli, rocket

Ravioli alla ricotta di bufala, asparagi, fave
Buffalo ricotta ravioli, asparagus, broad bean, sugar snap

Pappardelle, ragù di agnello, piselli, pecorino al tartufo
Pappardelle, lamb ragu, pea, truffled pecorino

Porchetta, sedano rapa, senape verde, nduja
Porchetta, celeriac, mustard green, nduja

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



30 YEARS of IL BACCARO

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