

bar bacco

Olives 6

Focaccia 5

Prosciutto di Norcia 15

Mortadella, Vacche Rosse & Balsamico Vecchio 19

Porchetta Tonnato, Capers, Celery & Parsley 18

Truffle Butter Crostino 9 ea

w/ Anchovy 11 ea

w/ Prosciutto 12 ea

House Ricotta & Rosemary Fettunta 12

Nduja & Charred Tomato Crostino 8 ea

Soft Scrambled Eggs 'Cacio e Pepe', Black Truffle & Crostini 21

Sicilian Fennel Salad, Pistachio, Mint & Lemon 21

Black Kale Salad, Pecorino & Pangrattato 21

Poached Leeks, Salumi Bomba, Ricotta & Mint 15

Tuna Crudo, Almond Milk, Salsa Siciliana & Orange 17

Wagyu Beef Carne Cruda, Bagna Cauda, Crema 31

Pollo Fritto, Fennel Pollen, Chili, Honey 21

Egg Yolk Raviolo, Ricotta, Burnt Butter & Parmigiano 24

Tonnarelli, Tomato Sugo, Basil & Pecorino 26

Stracci Verde, Pancetta & Chicken Ragu 30

Fonduta Agnolotti, Sage Butter & Parmigiano 29

Pork Milanese, Brussels Sprouts, Prosciutto & Horseradish 37

Formaggi Misto, Served with Bread, Honey & Marmellata 31

~ Carboncino (Piemonte) - Sheep & Cow Milk, Aged in Ash

~ Black Truffle Moliterno (Basilicata) - Sheep Milk, Cave Aged

~ Vacche Rosse (Parma) - Red Cow Milk, Aged 24 Months



Fried Taleggio, Alberta Buckwheat Honey & Black Pepper 21

Amedei Chocolate Truffle 5 ea

Panna Cotta, Biscoff, Dried Orange & Yoghurt Cream 16