



**BÀCARO**

## Menu

**Address:** Governors Creek

**Phone:** (345) 749 4800

**Cuisine:** Italian Tapas

**Delivery terms:** Lunch and dinner only

**Delivery times:** Tuesday-Sunday: 12pm-8pm

### CICHETTI (NIBBLES)

<b>Spiced nuts, caper berries, olives</b>	<input type="checkbox"/> <input type="checkbox"/> Vegan	CI\$8
<b>Herb Goat's Cheese &amp; Tomato Bruschetta</b>	<input type="checkbox"/>	CI\$8
<b>Mad Deviled Eggs</b>		CI\$7
<b>Smoked Fish Pate</b>		CI\$11
<b>Gorgonzola &amp; Potato Croquettes</b>	<input type="checkbox"/>	CI\$10
Salsa rosa		
<b>Polpette</b>		CI\$12
Braised lamb meatballs, shaved pecorino		
<b>Local Red Snapper Slider</b>		CI\$5
Caramelized onion, lime-mustard mayo		

### PICCOLI PIATTI (SMALL PLATES)

<b>Fresh Oyster</b>		
<b>Wahoo Tonnato</b>		CI\$18
Herb, wahoo carpaccio, tuna mousse, crispy capers		
<b>Tuna Tartare</b>		CI\$22
Avocado purée, mango salsa		
<b>Ceviche of the Day</b>		CI\$19

<b>Pesce Crudo al Sale</b>	CI\$16
Daily caught raw fish on the salt block	
<b>Black Olive Crusted Burrata</b> <input type="checkbox"/>	CI\$11
Tomatillo chutney, basil pesto	
<b>Grilled Asparagus</b> <input type="checkbox"/>	CI\$12
Parmesan spuma, truffle oil, crispy egg yolk, polenta chips	
<b>Beetroot Potato Gnocchi</b> <input type="checkbox"/>	CI\$14
Green peas, braised leek, shaved pecorino	
<b>Sautéed Brussels Sprouts</b>	CI\$10
Turmeric, raisins, pine nuts, Parmigiano Reggiano	
<b>Chorizo Stuffed Calamari</b>	CI\$16
Roasted tomato coulis	
<b>Herb Crusted Mahi</b>	CI\$16
Green tea puree, lime emulsion, cream cheese pearls	
<b>Gamberi in Saor</b>	CI\$16
Venetian-style sweet 'n' sour red shrimp	
<b>Black Tagliolini</b>	CI\$19
Lobster, fresh spinach, cherry tomato, bell pepper sauce	
<b>Crispy Lobster Bites</b>	CI\$21
Scotch bonnet paprika aoli	
<b>Deep Fried Calamari</b>	CI\$16
Lime-mustard mayo	
<b>Pan Seared Foie Gras</b>	CI\$25
Coffee crumble, apple tartare, port reduction	
<b>Confit Duck Leg</b>	CI\$23
Roasted broccolini, carrot purée, rhubarb gel	
<b>Braised Veal Cheek Wellington</b>	CI\$26
Roasted artichoke, veal jus	
<b>Bigoli all' Anatra</b>	CI\$18
Homemade fresh spaghetti with duck ragoût	

## GRANDI (TO SHARE)

<b>Assorted Artisan Breadbasket</b> <span>v</span> <span>Vegan</span>	<b>CI\$10</b>
<b>Roasted Cornish Hen</b> <span>GF</span> Pumpkin purée, scalloped potatoes	<b>CI\$34</b>
<b>Jumbo Shrimp Skewers</b> Paprika bisque, scalloped potatoes	<b>CI\$36</b>
<b>Grigliata Mista (serves two)</b> <span>GF</span> Grilled lobster, scallops, shrimp, calamari, fish fillet	<b>45/90</b>
<b>Braised Lamb Shank</b> Mashed potatoes, grilled asparagus, natural jus	<b>CI\$34</b>
<b>Salumi e Formaggi Platter</b> Assorted cured meats and gourmet cheese, olives, Medijool dates, nuts, homemade crackers	<b>18/36</b>

## LIQUID TAPAS

A smaller version of our most popular cocktails to whet your appetite

<b>Elevated Smash</b>	<b>CI\$9</b>
<b>Salt Burn</b>	<b>CI\$8</b>
<b>Limoncello Spritz - Venetian</b>	<b>CI\$8</b>
<b>Tiger Shark</b>	<b>CI\$8</b>

Plus gratuity.

Last updated: Mon 06 Jan, 2025