

B A C C O

Cicchetti-Style Dishes

Gnocchi parmentier, wild garlic pesto,
basil powder, fior di latte foam (V)

R160,00

Blistered lemon halloumi tartlet,
smokey eggplant cream, rosemary honey (V)

R160,00

Creamy tomato & prawn bisque risotto,
crispy scampi tails

R170,00

30- yolk spaghetti, Baccō bolognese,
Parmigiano Reggiano mousse

R180,00

Cioppino seafood & chorizo,
saffron cream, toasted fennel sourdough

R180,00

Syrrah braised short rib, creamy carrot polenta,
fried king oyster mushroom

R190,00

**VG-Vegan *V-Vegetarian *GF-Gluten Free
For all Allergens and dietary requirements
please do not hesitate to ask our staff.*

M E N U

June Menu