

WELCOME TO BACARO



THE AUTHENTIC ITALIAN EXPERIENCE

- ON WEEKENDS, PHS AND EVES, FOR RESERVATIONS FOR MORE THAN 6 PEOPLE, A MINIMUM SPENDING OF \$98++ PER PERSON IS REQUIRED
- KINDLY NOTE THAT DUE TO THE SIZE AND SEATING CAPACITY OF OUR RESTAURANT, RESERVATIONS ARE SUBJECT TO A 2-HOUR TURN-AROUND TIME AT DINNER ON WEEKENDS, PHS AND EVES
- OUR CORKAGE POLICY IS \$40 PER BOTTLE OR "1 FOR 1" (BRING ONE / BUY ONE)
CORKAGE IS NOT ALLOWED FOR WINES FROM OUR RETAIL WINE LIST

BACARO



THE AUTHENTIC ITALIAN EXPERIENCE

OMAKASE ITALIAN EXPERIENCE

MARINATED WHITE ANCHOVIES

SEA SCALLOPS AU GRATIN

BURRATA WITH BLACK TRUFFLE
AND CHERRY TOMATOES

COTECHINO WITH POLENTA

PUMPKIN RAVIOLI

LAMB CHOPS WITH
RED WINE SAUCE AND
BROCCOLI

TIRAMISU'

— 118 SGD ++ —

All the menus are served with home made bread and don't include beverages.

Our Omakase menus are designed for the whole table (excluding kids).

FRIED PIZZA AND FOCACCIA

Burrata, Pomodorini, Pesto alla Genovese Peperoncino Fresco (V) Burrata Cheese, Genovese Pesto, Cherry Tomatoes, Garlic, and Fresh Chili Pepper	24 sgd
Prosciutto Crudo DOP, Caprino e Spinacini DOP Parma Ham, Caprino Cheese, and Spinaches	26 sgd
'Nduja dello Chef e Burrata Soft, Spreadable Homemade Pork Sausage, spiked with Fiery Calabrian Chili, and Burrata Cheese	28 sgd
Focaccia della casa Our Homemade Focaccia served with a choice of one among: Parma Ham, Pork Lard, Mortadella, or Salami	28 sgd

All prices are subject to 10% service charge and 9% GST

SEAFOOD

APPETIZERS

Alici Marinate con Pomodori Datterini Marinated Anchovies, Cherry Tomatoes, Extra Virgin Olive Oil, Vinegar, Garlic, Parsley, and Chili	20 sgd
Sarde in Saor Deep fried Sardines with Onions, Pinenuts, and Raisins	24 sgd
Capesante Gratinata - 4 pcs - Sea Scallops Au Gratin	28 sgd
Calamaretti Fritti and Zucchine Deep Fried Japanese Baby Squids with Zucchini	34 sgd

FIRST COURSES

Linguine di Mare Linguine Pasta with Mussels, Swordfish, Prawns, Asari Clams, Tomato Sauce, and Chilli	34 sgd
Zuppa di Pesce Italian Style Seafood Soup with Seabass, Swordfish, Mussels, Prawns, Asari Clams, Tomato Sauce, and Chilli	38 sgd
Spaghetti Freddi Aglio Olio Peperoncino Bottarga e Gamberi Rosa Siciliani Crudi Cold Spaghetti with Garlic, Chili Pepper, Extra Virgin Olive Oil, Bottarga and Raw Sicilian Pink Prawns	38 sgd
Capelli d'Angelo con Ragù di Astice Angel Hair Pasta with Lobster Ragu	58 sgd

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MEAT

APPETIZERS

Olive ascolane - 12 pcs - Deep Fried Italian Green Olives stuffed with Pork and Beef Meat	22 sgd
Polpette di Carne - 4 pcs - Pork and Beef Meatballs	24 sgd
Cotechino con Senape e Polenta Boiled Pork Sausage Slices served with Mustard and Polenta	26 sgd
Cotoletta di Lingua di Manzo con Salsa Verde Beef Tongue Cotoletta served with Green Sauce	28 sgd

FIRST COURSES

Bucatini all'Amatriciana Bucatini Pasta prepared with Tomatoes, Guanciale (Cured Pork Jowl) and Grated Pecorino Cheese	28 sgd
Rigatoni alla Carbonara Rigatoni Pasta prepared with Guanciale (Cured Pork Jowl), Egg Yolk, Grated Pecorino Cheese, and Black Pepper	30 sgd
Gnocchi con Ragù di Bistecca Gnocchi with Steak Ragu	32 sgd
Tortellini Panna e Parmigiano Homemade Tortellini (filled with Mortadella, Parma ham, Pork Meat and Parmigiano Reggiano) served Cream and Parmigiano Sauce	34 sgd

MEAT

MAINS	Coda alla Vaccinara	32 sgd
	Stewed Oxtail with Tomato Sauce, Carrots, Onions, Celery, Cocoa Powder, Raisins and Pinenuts	
	Fegato alla Veneziana con Polenta	32 sgd
	Veal Liver with Braised Onions and Vinegar an Corn Polenta	
	Guancetta di Manzo Brasata Biscottata con Verdure	34 sgd
	Braised and Crusty Beef Cheek with Mixed Vegetables	
Carrè di Agnello alla Griglia con Salsa al Vino Rosso e Broccoli Saltati	34 sgd	
Lamb Rack with Sauteed Broccoli and Red Wine Sauce		
Filetto di Angus (220 gr) con Patate Arrosto	36 sgd	
Angus Beef Tenderloin (220 gr) with Roasted Potatoes		
Costata di Manzo	98 sgd	
Op beef Rib about 750 gr - Grain Finished 120 dd - Marbling score 2 Australia Served with Mustard, Potatoes and Broccoli		

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TRUFFLE

APPETIZERS

Burrata, Tartufo Nero, 48 sgd
Confit Cherry Tomatoes (V)
Burrata Cheese and Fresh Black Truffle

FIRST COURSES

Tortelli di Ricotta, Tartufo e Patate con Ragù 36 sgd
Homemade Ricotta, Truffle and Potatoes-Stuffed Tortelli served
with Bolognese Ragu

Tagliatelle con Tartufo Nero 54 sgd
Tagliatelle with Butter, Parmigiano Reggiano and Black Truffle

Risotto con Gorgonzola e Tartufo Bianco 54 sgd
Risotto with Gorgonzola Cheese and Italian Black Truffle

MAINS

Filetto di Angus (220 gr) con Patate Arrosto, 54 sgd
Tartufo Nero e Vinaigrette al Tartufo
Angus Beef Tenderloin (220 gr) with Roasted Potatoes,
Italian Black Truffle and Truffle Vinaigrette

VEGETARIAN

APPETIZERS

Seasoned Black Olives	14 sgd
Black Olives Seasoned with Chili Pepper, Garlic, and Herbs	
Polpette di Melanzane -4 pcs -	20 sgd
Eggplant and Pecorino Cheese Meatballs	
Formaggi Misti	
Cheese platter	
Parmigiano Reggiano 24 m, Provolone, Gorgonzola, Pecorino, Sottocenere al Tartufo	
	small - 100 gr 18 sgd
	medium - 200 gr 34 sgd
	big - 300 gr 50 sgd

FIRST COURSES

Trofie al Pesto Genovese	28 sgd
Trofie pasta with Home Made Genovese Pesto	
Ravioli di Zucca della Mamma al Burro	30 sgd
e Parmigiano Reggiano	
Mama's Pumpkin Ravioli with Butter and Parmigiano Reggiano	

DESSERT

Original Tiramisù Mascarpone, Egg Yolk, Sugar, Ladyfinger Biscuit, Espresso Coffee	regular 16 sgd / jar 25 sgd
Pistacchio Tiramisù Mascarpone, Egg Yolk, Sugar, Ladyfinger Biscuit, Espresso Coffee, Italian Pistacchio Paste	regular 18 sgd / jar 28 sgd
TiramiRhum Mascarpone, Egg Yolk, Sugar, Ladyfinger Biscuit, Espresso Coffee, Rhum	regular 24 sgd / jar 30 sgd
TiramiCup Mascarpone, Egg Yolk, Sugar, Espresso Coffee	20 sgd
Chocolate Salami Fake Salami Slices made out of Chocolate, Biscuits, and Butter	22 sgd

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WINE BY THE GLASS

SPARKLING

Franciacorta Brut Satén M.C. 20 sgd
Contadi e Castaldi

WHITES

Pinot Grigio 2021 16 sgd
Cembra Cantina di Montagna

Gavi DOC 2021 18 sgd
Cantina Ottosoldi

Bianco Toscana IGT 2021 Trebbiano Blend 20 sgd
Az Colombaio di Cencio

REDS

Pinot Nero Luzia 2021 16 sgd
St. Paul

Sangiovese Toscana IGT 2020 18 sgd
Vini Cafaggio

“Futuro” Merlot, Cab Sav, Cab Franc 26 sgd
Colombaio di Cencio

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APERITIVI & COCKTAILS

Spritz with a choice of Aperol/ Campari/ Cynar	\$ 16
Gin Tonic Fever Tree Tonic Water/ London Dry Gin, Hendrick's Gin, Monkey 47 Gin	\$ 16
American Campari/ Red Vermouth/ Soda water	\$ 16
Classic Negroni Campari/ Red Vermouth /London Dry Gin	\$ 18
Negroni Sbagliato Campari/ Red Vermouth/ Prosecco	\$ 18
Vodka Tonic Reyka Vodka/ Fever Tree Tonic Water	\$ 18

BEERS 0,33 cl

Baladin "nazionale" - blonde -	\$ 12
Baladin "isaac" - wheat -	\$ 13
Baladin "ippa" - indian pale ale -	\$ 12
Baladin "rock & roll" - american ale -	\$ 13

WATER / SODAS

Acqua san felice - still 0,75 lt	\$ 6
Acqua San felice - sparkling 0,75 LT	\$ 6
Warm water - jug 1 lt	\$ 4
Coca Cola - Regular and Zero	\$ 4
Sprite	\$ 4
Fanta	\$ 4

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WINE LIST

SPARKLING WINES

RESTAURANT PRICE

RETAIL PRICE



LA VALLE LOMBARDIA	FRANCIACORTA EXTRA BRUT 2014	110,0	73,00
	FRANCIACORTA BRUT SATÉN M.C.	98,00	68,00
	FRANCIACORTA ROSÉ BRUT M.C. 2018	98,00	68,00
CASCINA CARLOT PIEMONTE	MOSCATO D'ASTI Fiori di Campo 2018	68,00	48,00
ANTICA QUERCIA VENETO	SU ALTO JAMES SUCKLING 92/100 WINE ENTHUSIAST 93/100	68,00	48,00
	ANCESTRALE JAMES SUCKLING 92/100 WINE ENTHUSIAST 91/100	88,00	63,00

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WHITE WINES

RESTAURANT PRICE

RETAIL PRICE



AGRICOLA OTTOSOLDI PIEMONTE	GAVI DOCG 2021 JAMES SUCKLING 92/100	88,00	63,00
CASCINA CARLOT PIEMONTE	ARNEIS LANGHE Saròt 2022	78,00	58,00
AZIENDA EREDI COBELLI TRENTINO	'revers" riesling dolomiti 2021	98,00	68,00
	ARLEVO CHARDONNAY IGT DOLOMITI 2020	78,00	58,00
	"GESS" GEWURTZTRAMINER DOC 2020	110,00	78,00
CEMBRA CANTINA DI MONTAGNA ALTO ADIGE	CHARDONNAY 2021 WINE JOURNAL 90/100	78,00	58,00
AGRICOLA VALLAROM TRENTINO	CHARDONNAY 2021	98,00	68,00
	MOSCATO GIALLO 2020	88,00	63,00
AGRICOLA IL MONTECARO VENETO	IL BIONDO GARGANEGA 2021	68,00	48,00

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WHITE WINES

		 RESTAURANT PRICE	 RETAIL PRICE
COLOMBAIO DI CENCIO TOSCANA	BIANCO TOSCANA 2021 JAMES SUCKLING 90/100	78,00	53,00
CANTINA SASSOTONDO TOSCANA	BIANCO DI PITIGLIANO SUPERIORE 2021	98,00	68,00
AZ. AGRICOLA BASILE TOSCANA	VERMENTINO MONTECUCCO DOC 2022	88,00	63,00
AZ. AGRICOLA POMONA TOSCANA	POMONICA TREBBIANO 2022	120,00	88,00
SALVATORE MARTUSCIELLO CAMPANIA	“SETTEVULCANI” FALANGHINA DEI CAMPI FLEGREI	88,00	63,00

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RED WINES

		 RESTAURANT PRICE	 RETAIL PRICE
CUNEAZ NADIR VALLE D'AOSTA	L'ENTSO ROSSO 2020	88,00	63,00
AGRICOLA OTTOSOLDI PIEMONTE	BARBERA MONFERRATO DOCG 2020 JAMES SUCKLING 92/100	88,00	63,00
CASCINA CARLOT PIEMONTE	BARBARESCO CAMERENDA 2020	130,00	88,00
MORASSINO PIEMONTE	BARBARESCO MORASSINO 2020	140,00	100,00
	BARBARESCO OVELLO 2020	160,00	120,00
CASCINA DEL MONASTERO PIEMONTE	NEBBIOLO LANGHE DOCG 2018	98,00	68,00
	BAROLO BRICCO LUCIANI 2013 WINE ENTHUSIAST 89/100	140,00	100,00

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RED WINES

RESTAURANT PRICE



RETAIL PRICE



AZIENDA EREDI COBELLI TRENTINO	SCHIAVA IGT DOLOMITI 2021	78,00	53,00
CEMBRA CANTINA DI MONTAGNA ALTO ADIGE	SCHIAVA 2021	68,00	48,00
AGRICOLA VALLAROM TRENTINO	CABERNET SAUVIGNON 2022	88,00	63,00
	FUFLUS 2018 bordolais blend	98,00	68,00
	XX - SYRAH 2020 -	110,00	78,00
AGRICOLA LA GIUVA VENETO	AMARONE DOCG 2018 JAMES SUCKLING 92/100	150,00	105,00
	"ARISTIDE" AMARONE DOCG RISERVA 2017	240,00	170,00
SERAFINI & VIDOTTO VENETO	RECANTINA MONTELLO COLLI ASOLANI 2021	98,00	68,00
	PHIGAIA AFTER THE RED 2019 CAB FRANC - CAB SAV - MERLOT	110,00	78,00
	ROSSO DELL'ABBAZIA 2021 CAB FRANC - CAB SAV - MERLOT	140,00	100,00
RONCO SEVERO VENETO	MERLOT COLLI ORIENTALI Riserva Artiul 2018	130,00	88,00
	SCHIOPPETTINO Prepotto COLLI ORIENTALI 2019	110,00	78,00

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RED WINES

RESTAURANT PRICE



RETAIL PRICE



IL MONTECARO VENETO	VALPOLICELLA DOCG 2021	78,00	58,00
	amarone della valpolicella docg 2018	130,00	88,00
AGRICOLA CERALTI TOSCANA	SCIRE' BOLGHERI ROSSO 2021 JAMES SUCKLING 92/100	88,00	63,00
	ALFEO BOLGHERI SUPERIORE 2020 JAMES SUCKLING 92/100	110,00	78,00
AGRICOLA CAFAGGIO TOSCANA	CHIANTI classico riserva 2019 WINE ENTHUSIAST 91/100	98,00	68,00
	BASILICA SOLATIO CHIANTI GRAN SELEZIONE 2016 WINE ENTHUSIAST 90/100	130,00	88,00
COLOMBAIO DI CENCIO TOSCANA	FUTURO ROSSO TOSCANA IGT 2020 MERLOT CAB SAV CAB FRANC JAMES SUCKLING 93/100	130,00	88,00
	CHIANTI CLASSICO DOCG RISERVA 2019 WINE ENTHUSIAST 93/100	110,00	78,00
	CHIANTI CLASSICO GRAN SELEZIONE 2019 JAMES SUCKLING 92/100 WINE ENTHUSIAST 92/100	110,00	78,00
AGRICOLA POMONA TOSCANA	CABERNET SAUVIGNON 2021	88,00	63,00
POGGIO GRANDE TOSCANA	SYRAH IGT 2019	98,00	68,00

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RED WINES

		RESTAURANT PRICE 	RETAIL PRICE 
BASILE TOSCANA	CARTACANTA MONTECUCCO DOCG 2018 DOCTOR WINE 90/100	88,00	63,00
	COMANDANTE MAREMMA TOSCANA ROSSO 2018	98,00	68,00
	AD AGIO MONTECUCCO DOCG RISERVA 2018 DOCTOR WINE 94/100	120,00	83,00
	AD AGIO SANGIOVESE 2007	180,00	125,00
	AD AGIO MONTECUCCO RISERVA DOCG 2009	180,00	125,00
	AD AGIO MONTECUCCO RISERVA DOCG 2011	180,00	125,00
SASSOTONDO TOSCANA	OMBRA BLU - Sangiovese, Merlot, Teroldego 2020	88,00	63,00
	CILIEGIOLO MAREMMA 2022	98,00	68,00
	FRANZE - Teroldego, Ciliegiole 2020	130,00	93,00
	CILIEGIOLO MAREMMA Poggio Pinzo 2020	130,00	93,00
TENUTA CASENUOVE TOSCANA	IGT TOSCANA ROSSO 2019 SANGIOVESE MERLOT JAMES SUCKLING 91/100	130,00	88,00
PALAZZO TOSCANA	ROSSO DI MONTALCINO 2021	98,00	68,00
TERRENERE TOSCANA	BRUNELLO DI MONTALCINO 2018	150,00	105,00
	BRUNELLO DI MONTALCINO Riserva 2016	180,00	125,00
PODERE LA VILLA TOSCANA	GIACOMO - Merlot 2020 JAMES SUCKLING 93/100	140,00	98,00
l'archetipo PUGLIA	MISTICO PRIMITIVO IGP SALENTO 2019	120,00	88,00

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RED WINES

		RESTAURANT PRICE 	RETAIL PRICE 
BASILE TOSCANA	CARTACANTA MONTECUCCO DOCG 2018 DOCTOR WINE 90/100	88,00	63,00
	COMANDANTE MAREMMA TOSCANA ROSSO 2018	98,00	68,00
	AD AGIO MONTECUCCO DOCG RISERVA 2018 DOCTOR WINE 94/100	120,00	83,00
	AD AGIO SANGIOVESE 2007	180,00	125,00
	AD AGIO MONTECUCCO RISERVA DOCG 2009	180,00	125,00
	AD AGIO MONTECUCCO RISERVA DOCG 2011	180,00	125,00
SASSOTONDO TOSCANA	OMBRA BLU - Sangiovese, Merlot, Teroldego 2020	88,00	63,00
	CILIEGIOLO MAREMMA 2022	98,00	68,00
	FRANZE - Teroldego, Ciliegiole 2020	130,00	93,00
	CILIEGIOLO MAREMMA Poggio Pinzo 2020	130,00	93,00
TENUTA CASENUOVE TOSCANA	IGT TOSCANA ROSSO 2019 SANGIOVESE MERLOT JAMES SUCKLING 91/100	130,00	88,00
PALAZZO TOSCANA	ROSSO DI MONTALCINO 2021	98,00	68,00
TERRENERE TOSCANA	BRUNELLO DI MONTALCINO 2018	150,00	105,00
	BRUNELLO DI MONTALCINO Riserva 2016	180,00	125,00
PODERE LA VILLA TOSCANA	GIACOMO - Merlot 2020 JAMES SUCKLING 93/100	140,00	98,00
l'archetipo PUGLIA	NIURU MARU IGP SALENTO 2020	78,00	58,00
	PRIMITIVO IGP SALENTO 2020	88,00	63,00
	MISTICO PRIMITIVO IGP SALENTO 2019	120,00	88,00

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HOT DRINKS

The / Camomille	\$4
Caffè Espresso Illy Macchiato (italian style) / Americano	\$5
Cappuccino / Latte / Flat White	\$6
Double Espresso Illy	\$8

LIQUORS AND SPIRITS

Italian Liquors Selection (ask the staff)	\$14
Grappa Nonino Tradizione	\$16
Grappa Nonino Chardonnay Barrique	\$26
American Wild Turkey Bourbon Whisky	\$22
Scottish Port Charlotte Old Smokey	\$24
Scottish Bruichladdich Classic Laddie Whisky	\$22
Nikka Whisky from The Barrel	\$26
Caoli ila Single Malt Scotch Whisky 12 years	\$30
Glennfiddich 15 years Solera Scotch Whisky	\$35