



# BACCELLO

**CICCHETTI**



WELCOME TO BACCELLO!

CICCHETTI DISHES (PRONOUNCED “CHI-KET-TEE”) ORIGINATED ON THE SUNNY STREETS OF VENICE. SERVED ON WOODEN BOARDS AND DESIGNED TO BE SHARED WITH WITH YOUR TABLES GUESTS.

WE ARE PROUD OF OUR WINE PORTFOLIO, PLEASE SPEAK TO ONE OF OUR TEAM FOR WINE PAIRING SUGGESTIONS.

BACCELLO WINE LABEL

HAVE YOU TRIED OUR BACCELLO WINES? LOOK OUT FOR OUR EXCLUSIVE PAIRINGS FEATURING:

THE PEAR PETAL, LANGHE ARNEIS

DELICATE FLORA + PEAR FOLLOWED BY A LASTING FRESHNESS

THE PLUM BERRY, BARBERA D’ALBA

BALANCED BY PLUM + BLACKBERRY NOTES WITH A SOFT FINISH

BRUSCHETTA + HOT PLATES  
SHARING BOARDS

|                                      |        |
|--------------------------------------|--------|
| MEDIUM BOARD                         | £45.00 |
| ANY FOUR BRUSCHETTA + TWO HOT PLATES |        |
| LARGE BOARD                          | £55.00 |
| ANY SIX BRUSCHETTA + TWO HOT PLATES  |        |
| EXTRA LARGE BOARD                    | £65.00 |
| ANY SIX BRUSCHETTA + FOUR HOT PLATES |        |

CHARCUTERIE BOARDS + SMALLER  
SHARING PLATES

|   |        |
|---|--------|
| SMALL CHARCUTERIE BOARD   | £19.00 |
| A PLATTER OF 3 MEATS (COPPA, SALAMI MILANO RISERVA + PROSCIUTTO CRUDO) OR 3 CHEESES (ASIAGO, TALEGGIO + GORGONZOLA) SERVED WITH A SELECTION OF BREADS.              |        |
| LARGE CHARCUTERIE BOARD   | £42.00 |
| A PLATTER OF 3 MEATS (COPPA, SALAMI MILANO RISERVA + PROSCIUTTO CRUDO) AND 3 CHEESES (ASIAGO, TALEGGIO + GORGONZOLA) SERVED WITH A SELECTION OF BREADS AND NIBBLES. |        |
| FRITTO MISTO  | £20.00 |
| A SHARING PLATE OF DEEP FRIED CALAMARI, PRAWNS + WHITEBAIT, SERVED WITH LEMON AND GARLIC MAYONNAISE.  |        |

WINE NIBBLES + SNACKS

|   |        |
|---|--------|
| OLIVES (V) (GF)   | £5.50  |
| NUTS (V) (GF)   | £5.00  |
| SUN DRIED TOMATOS (V) (GF)  | £5.00  |
| GIANT CAPERS (V) (GF)   | £6.00  |
| ARTICHOKES (V) (GF)   | £5.00  |
| BREAD + GRISSINI (V)<br>ONE SMALL BREAD BASKET OF ASSORTED BREAD + GRISSINI   | £6.00  |
| BARRATINI SALAD<br>BARRATINI WITH FRESH TOMATOES + BASIL PESTO  | £12.00 |
| ARANCINI DI RISO<br>DEEP FRIED RICE BALLS WITH RAGU + MOZZARELLA  | £8.00  |
| PARMIGIANA FRITTER<br>PARMIGIANO REGGIANO FLAVOURED AUBERGINE + TOMATO NUGGETS  | £8.00  |
| SAVOURY FRITELLE<br>PRAWN AND COURGETTE FRIED SOFT AND SAVOURY ITALIAN DOUGH BALLS.   | £8.50  |
| FIORE DI ZUCCA (V)<br>COURGETTE FLOWER FRIED IN A SOFT BATTER.  | £8.50  |
| WHITEBAIT<br>A SMALL PLATE OF CRISPY FRIED WHITEBATE SERVED WITH LEMON + GARLIC MAYONNAISE  | £8.50  |
| MASTRO SAPORE VEGETABLE PATE (V)<br>FRESH ITALIAN VEGATABLE PATE AND PESTO, SERVED AS A DIP WITH THEIR HANDMADE TARALLI. CHOOSE FROM: | £8.00  |
| SUNDRIED TOMATO   |        |
| COURGETTE + MINT  |        |
| BLACK OLIVE   |        |
| ARTICHOKE + WALNUT  |        |
| SINGLE PORTION OF CHEESE OR MEAT (APPROX 65G)   | £9.00  |

SEE OUR SEASONAL SPECIALS FOR MORE WINE SNACKS

FISH BRUSCHETTA 2 PIECES

|  |       |
|--|-------|
| PRAWN BRUSCHETTA<br>GAMBERI IN SAOR - FRIED PRAWNS WITH A VENETIAN SWEET + SOUR MARINADE | £7.50 |
| PERFECTLY PAIRED WITH THE PEAR PETAL   |       |
| MACKEREL BRUSCHETTA<br>SMOKED MACKEREL WITH A MAYONNAISE DRESSING TOPPED WITH PICKLES    | £7.50 |
| PERFECTLY PAIRED WITH THE PEAR PETAL   |       |
| ANCHOVIES BRUSCHETTA<br>CANNELLONI BEANS TOPPED WITH WHITE ANCHOVIES                     | £7.50 |
| PERFECTLY PAIRED WITH THE PEAR PETAL   |       |
| SMOKED SALMON BRUSCHETTA<br>SMOKED SALMON WITH RICOTTA CHEESE + A CAPER DRESSING         | £7.50 |
| PERFECTLY PAIRED WITH THE PEAR PETAL   |       |

MEAT BRUSCHETTA 2 PIECES

|  |       |
|--|-------|
| PARMA HAM BRUSCHETTA<br>PARMA HAM WITH RICOTTA CHEESE + BASIL                      | £7.50 |
| PERFECTLY PAIRED WITH THE PEAR PETAL   |       |
| MORTADELLA BRUSCHETTA<br>MORTADELLA + STRACCIATELLA WITH A PISTACHIO CRUMB TOPPING | £7.50 |
| PERFECTLY PAIRED WITH THE PLUM BERRY   |       |
| SALAMI MILANO BRUSCHETTA<br>SALAMI, GORGONZOLA + PICKLED RED ONION                 | £7.50 |
| PERFECTLY PAIRED WITH THE PLUM BERRY   |       |
| SPECK BRUSCHETTA<br>SPECK + ASIAGO CHEESE DRIZZLED WITH ITALIAN HONEY              | £7.50 |
| PERFECTLY PAIRED WITH THE PEAR PETAL   |       |

VEGETABLE BRUSCHETTA 2 PIECES

|   |       |
|---|-------|
| MUSHROOM BRUSCHETTA<br>PAN FRIED MUSHROOMS WITH PARSLEY   | £7.00 |
| PERFECTLY PAIRED WITH THE PLUM BERRY  |       |
| AUBERGINE BRUSCHETTA<br>ROASTED AUBERGINE WITH PARSLEY + LEMON DRESSING TOPPED WITH A SHAVING OF PARMIGIANO | £7.00 |
| PERFECTLY PAIRED WITH THE PLUM BERRY  |       |
| CLASSIC BRUSCHETTA (V)<br>THE CLASSIC - ITALIAN TOMATOES WITH CARAMELISED ONION IN A BALSAMIC DRESSING      | £7.00 |
| PERFECTLY PAIRED WITH THE PEAR PETAL  |       |
| HUMMUS BRUSCHETTA (V)<br>CRUSHED CHICKPEA TOPPED WITH SUNDRIED TOMATOES + LEMON DRESSING                    | £7.00 |
| PERFECTLY PAIRED WITH THE PEAR PETAL  |       |

HOT PLATES

|   |       |
|---|-------|
| VENETIAN POTATO (GF)<br>A RICH POTATO STEW ON ITS OWN   | £7.50 |
| MEATBALLS<br>BEEF MEATBALLS IN A RICH TOMATO SAUCE  | £8.50 |
| CHILLI PRAWNS<br>FRIED PRAWNS WITH A CHILLI + TOMATO SAUCE TOPPED WITH CRISPY ONIONS + ROCKET | £8.50 |
| MIXED GRILLED VEG (V) (GF)<br>PEPPER, COURGETTE, AUBERGINE, ROASTED WITH GARLIC + OLIVE OIL   | £8.00 |
| POLENTA CHIPS (V) (GF)<br>FRIED POLENTA CHIPS WITH SALT + PARSLEY                             | £7.50 |

\*ALLERGEN INFORMATION NOTICE\* We take every measure to ensure allergy contaminations are managed as all of our cicchetti dishes are prepared here in our kitchen. However, if you have any specific allergies please inform a member of the BACCELLO team! (V) Vegan | (GF) Gluten Free