

BRUNCH (served til 3pm daily)

Croissants

Plain (v) 4.5 / Chocolate + Almond (v, n) 6

Blueberry & Ricotta Pancakes (v) 8.9

Organic maple syrup, whipped mascarpone

Eggs Any Way (v) 8

Organic St. Ewe's eggs cooked any style, served on toasted sourdough

- + Crispy Prosciutto 3.5
- + Portabello Mushrooms + Spinach (v) 4
- + Smoked Salmon 4

Avocado Toast (vv) 8.9

Freshly smashed avocado, toasted sourdough, grapefruit, coriander, herb oil

- + Poached Egg 1.5
- + Smoked Salmon 4

Mushroom Toast** (v) 9.5

Portobello mushrooms, white bean puree, garlic, thyme, cavolo nero, poached egg, toasted sourdough

Grilled Cheese (v, n) 8.5

Grilled sourdough, mozzarella, beef tomato, basil pesto

ORGANIC EGGS BENEDICTS

Organic soft-poached St. Ewe's eggs and hollandaise, served on toasted focaccia

Eggs Benedict 11.1

Cumbrian ham, herb oil

Eggs Florentine (v) 10.5

Baby spinach

Eggs Royale 13.3

Smoked salmon, keta caviar, hollandaise, dill

COLD PRESSED JUICES

Freshly pressed juice made in house

Orange (vv) 4.8

Carrot, orange, ginger

Green (vv) 5

Cucumber, kale, pear, apple, grape

Ask us about information on ingredients before ordering - a big part of our menu can be made without gluten and dairy. Please inform your server of any allergies or dietary requirements.

CICCHETTI From 12pm

Garlic Flatbread** (v) parsley (+mozzarella +2.5) 4.5

Crispy Polenta Chips* parmesan, aioli 6.5

Tomato Bruschetta (vv) extra virgin olive oil 5.9

Arancini (v) sunblushed tomato + mozzarella 7

Goats Cheese (v, n) polenta, rocket, candied walnut, orange 8.5

Gnocchi (v) cacio e pepe, olive + mint, lemon oil 12.5

Aubergine Cannelloni (vv, n) walnut + spinach pesto, pomodoro 12

Fried Calamari lime mayo 9.5

King Prawn Spaghetti chilli, courgette, lemon, roast garlic butter 13.5

Roast Seabass Sea bass, confit potato terrine, sauce vierge, basil, tomato 15

Croquettes prosciutto, parmesan, chilli aioli 7.9

Pollo Milanese romaine, Caesar dressing, anchovy, parmesan 12

Lasagne (n) beef cheek ragu, bechamel, parmesan, basil pesto 13.5

Spaghetti Carbonara guanciale, egg yolk, parmesan 14

Fennel Sausage Ragù pappardelle, garden peas, chilli oil, parsley 12

SIDES

Nocellara Olives (vv) 4.5

Focaccia (vv) with rosemary, sea salt, E.V.O.O, balsamic 4.5

Fries (vv) garlic aioli 4.5

Rocket Salad* red onion, tomatoes, parmesan, balsamic 5

PIZZA All served with D.O.P. San Marzano tomato base unless stated

Margherita* fior di latte, basil, parmesan 11

Vegan Margherita (vv) with superstraccia, basil 13

Pepperoni fior di latte 13

Burrata** (v) rocket, cherry tomato, aged balsamic 13

Fennel Sausage fior di latte, red onion, chilli oil 13

Prosciutto + Portobello white sauce, fior di latte, rocket, parmesan 13.5

Goats Cheese (v, n) basil pesto, caramelised onions, candied walnuts 12

Roasted Peppers (vv) fennel, roasted tomato, red onion, rosemary + garlic 12

dips - pesto (v, n)/ aioli (vv)/ chilli honey (v) all 3

DOLCI

Tiramisu (v) 7.5
Brandy coffee soaked ladyfingers, mascarpone

Spiced Apple Crumble Cheesecake (v) 7.9
Salted caramel

Orange + Polenta Cake (v, n) 7
Orange syrup, almond, clotted cream, clementine

Gelato, Sorbet** (v) 4.5

Affogato (n, v) 4.5
+ Amaretto (n) 3 or Frangelico (n) 3

VEGETABLES

FISH

MEAT

BRUNCH COCKTAILS

Enjoy brunch in style and transport yourself to the shores of Italy with these refreshing brunch cocktails...

Bacino Mimosa (*Sparkling, Foamy, Fruity*) 9.5
Amarena Cherry - Orange - Prosecco

Garibaldi (*Long, Bittersweet, Fluffy*) 9.5
Campari - Fresh Orange Juice -

Rosolio (*Velvety, Citrus Led, Sippable*) 9.5
Italicus - Fresh Grapefruit Juice

Breakfast in Como (*Summery, Luxurious*) 10.5
Villa Ascenti Rosa - Prosecco - Apricot -
Lemon - Campari

Early Riser (*Bright, Bold, Vivacious*) 10.5
Dark Rum - Lime - Grapefruit - Marmalade -
Falernum

Bloody Mary (*Savoury, Fresh, Fiery*) 10.5
Ketel One - Tomato Juice - Worcestershire
Sauce - Firelli Italian Hot Sauce - Celery

THE SPRITZ

A symbol of leisure and pleasure worldwide.
A light aperitivo, these drinks can be enjoyed
any time of day...

Aperol Spritz (<i>Orange, Effervescent, Refreshing</i>) Aperol - Prosecco - Soda - Orange	10
Veneziano Spritz (<i>Cherry, Bittersweet, Botanical</i>) Select Aperitivo - Prosecco - Soda - Orange	10
Sorrento Spritz (<i>Zesty, Sweet, Fresh</i>) Tosolini Limoncello - Elderflower - Prosecco - Soda	10.5
White Peach Spritz (<i>Light, Delicate, Aromatic</i>) RinQuinQuin Aperitif - White Peach - Prosecco - Soda	10.5
Pompelmo Spritz (<i>Grapefruit, Sharp</i>) Pampelle - Prosecco - Soda	10.5
Hugo Spritz (<i>Floral, Minty, Refined</i>) St Germain - Prosecco - Soda - Lime	10.5
Savoia Sbagliato (<i>Grape Forward, Dry, Complex</i>) Savoia - Campari - Prosecco	10

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BACINO SIGNATURES + CLASSICS

Oliveto (<i>Citrus, Creamy, Decadent</i>) Villa Ascenti Gin - Limoncello - Olive Oil - Lemon - Vanilla	11.5
Peach Enzoni (<i>Juicy, Balanced, Crisp</i>) Villa Ascenti Rosa - Campari - Lemon - Grape	10.5
Espresso Martini (<i>Rich, Indulgent, Energising</i>) Ketel One Vodka - Mr Black's Coffee Liqueur - Espresso	11
Lychee Blush (<i>Sherbet, Foamy, Vibrant</i>) Grey Goose - Raspberry - Lychee - Lime -	10.5
Margarita Rosso (<i>Sour, Spicy, Lively</i>) El Tequilaño Reposado - Cointreau - Lime - Red Chilli - Agave	11
Piccola Italia (<i>Strong, Smooth, Complex</i>) Bulleit Rye - Sweet Vermouth - Cynar - Orange Bitters	11.5
Classic Negroni (<i>Bitter, Dry, Balanced</i>) Tanqueray 10 - Cocchi Vermouth di Torino - Campari	10.5

Other classic cocktails are available by
request. Your previous favourites are
still available too - just ask!

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WINE

RED

125ml / 175ml / Bottle

Montepulciano d'Abruzzo "Frentano", Cantina Sociale Frentana - Abruzzo, Italy	6.5 / 27
Shiraz, Samurai, Free Run Juice - Australia, South Australia	6.9 / 29
Camille Malbec, Chateau du Cedre - South West France	8 / 34
Tempranillo, Gran Cerdo, The Wine Love - Spain, Rioja	32
Chianti dei Colli Senesi, Cantine Vittorio Innocenti - Toscana, Italy	37
Barolo DOCG, 460 Casina Bric - Piemonte, Italy, 2015	80
Marchesi Antinori Tignanello Toscana IGT	350

ORANGE

125ml / 175ml / Bottle

Fratelli Felix Campania Bianco, Vigneti Tardis - Campania, Italy	45
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ROSÉ

125ml / 175ml / Bottle

Réserve de Gassac Rosé, Pays de l'Hérault - Languedoc, France	7.4 / 27
Cerasuolo d'Abruzzo DOC, Gianni Masciarelli - Abruzzo, Italy	34
Whispering Angel - Provence, France	58
Canaiuolo Rosato, Montenedoli - San Gimignano, Italy	60

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WINE

WHITE

125ml / 175ml / Bottle

Trebbiano d'Abruzzo "Frentano", Cantina Sociale Frentana - Abruzzo, Italy	6.5 / 27
Chardonnay, Samurai, Free Run Juice - Australia, South Australia	6.9 / 29
Tempranillo, Gran Cerdo, The Wine Love - Spain, Rioja	32
Gavi di Tassarolo "La Fornace", Cinzia Bergaglio - Piemonte, Italy	35
Vermentino, Antonio Camillo - Toscana, Italy	37
Sauvignon Blanc, Ruakana - Marlborough, New Zealand	9 / 38
Venerdi P. Bianco, Vigneti Tardis - Campania, Italy	65

SPARKLING

125ml / Bottle

Prosecco Folonari Cuvee - Veneto, Italy	6.9 / 35
Prosecco DOC Rosato Millesimato, AA Bellenda - Veneto, Italy	6.9 / 42
Camillo Donati Lambrusco Rosso	60
Carte Noir, Champagne Jean-Paul Deville - Champagne, France	10.5 / 65
Laurent Perrier La Cuvee	80
Laurent Perrier Rose	95
Taittinger Brut	85
Perrier Jouet Belle Epoque	300

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GIN + TONIC

GIN

25ml

25ml

Tanqueray London Dry	4.5	Warner Edwards Raspberry	5.9
Tanqueray Flor De Seville	4.5	Brockmans Gin	5
Tanqueray Blackcurrant Royale	4.5	Hendricks	5
Tanqueray No. Ten	5.5	Villa Ascenti Gin	5
Warner Edwards Rhubarb	5.5	Villa Ascenti Rosa Gin (Peach)	5.5

MIXERS (200ml)

Fever-Tree Tonic, Light Tonic, Soda, Ginger Beer,
Ginger Ale, Coke/ Diet Coke (all £1.50 with spirits)

APÉRITIFS & DIGESTIFS

25ml

25ml

AMARI	
Fernet Branca	4
Amaro Averna	4
Cynar	4.5
Amaro Montenegro	4
Branca Menta	4
Amaro Vecchio Del Capo	4
Savoia Americano Rosso	5
Campari	4
Aperol	4
GRAPPA	
Nardini Grappa Mandorla	6.6
Bepi Tosolini di Moscato	5.4

OTHER

Cointreau	4
St. Germain Elderflower Liqueur	4
Tosolini Limoncello	4.5
Tosolini Amaretto	4
Luxardo Sangue Morlacco	4.5
Chambord	4
Passoa	4
Mr Blacks Cold Press Coffee Liqueur	4.5
Italicus Bergamot Liqueur	4.5
Grahams White Port	4.5
Green Chartreuse	5.5
Molinari Sambuca Extra	4.5
La Fee Absinthe	5.5

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SPIRITS

VODKA

25ml

Ketel One	4.5
Ciroc	5
Grey Goose	5.5

AGAVE

25ml

El Tequileño Reposado	4.5
Ocho Blanco	5
Casamigos Blanco	6.5
Don Julio Blanco	6
Don Julio Reposado	7
Don Julio 1942	14
Clase Azul Reposado	17
Dangerous Don Espadin	6

RUM

25ml

Takamaka Rum Blanc	5
Takamaka Rum Zenn	5
Takamaka Zannannan	4.5
Takamaka Koko	4.5
Pampero Blanco	5
Wray & Nephew	5
Kraken	4.5
Ron Zacapa Solera 23yr	7

MIXERS (200ml)
Fever-Tree Tonic, Light Tonic, Soda,
Ginger Beer, Ginger Ale, Coke/ Diet Coke
(all £1.50 with spirits)

WHISK(E)Y

25ml

WHISKY	
Bulleit Bourbon	4.5
Bulleit Rye	5
Bulleit 10yr	5.5

WORLD WHISKEY

Nikka from the Barrel	7.5
Hibiki Japanese Harmony	8.5
Jamesons	4.5
Macallan 12	6.9
Laphroaig 10yr	7.2
Lagavulin 16yr	8

BLENDS

Johnnie Walker Black Label	5
Johnnie Walker Blue Label	15

COGNAC & BRANDY

25ml

Remy Martin VSOP	5
Remy Martin XO	16
Fanny Fougerat VSOP	6

VERMOUTH

50ml

Belsazar Dry	5.5
Belsazar White	5.5
Belsazar Rose	5.5
Belsazar Red	5.5
Cocchi Vermouth di Torino	6
Cocchi Vermouth di Torino Extra Dry	6
Dolin Chambery zette	6

BEER

DRAUGHT

Half / Pint

Peroni Nastro Azzuro, Italy, 5.1%

3.1 / 6.2

BOTTLES

Peroni Nastro Azzuro, Italy, 330ml, 5.1%

5.1

Peroni Nastro Azzuro Gluten Free, Italy, 330ml, 5.1%

5.1

Peroni Libera, Italy, 330ml, 0.0%

4.7

Asahi Super Dry, 330ml, 5.2%

5

NOAM, Bavarian Lager Beer, 340ml, 5.2%

7.5

Aspalls Cider, 330ml, 5.5%

5.7



0% ABV

Keep The Peach

6.5

Tanqueray 0.0%, 1883 White Peach Syrup, White Peach Puree,
Lemon Juice, Foam

Mochatini 42

6.5

Seedlip Grove 42, Cocoa, House Espresso, Vanilla

Crodino (Non-Alcoholic)

4

Bitter Aperitif - Orange

San Bitter Red (Non-Alcoholic)

4

Bitter Aperitif - Grapefruit

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HOT DRINKS + COLD PRESSED JUICES

COFFEE

Espresso/ Macchiato	2.7
Americano	2.9
Cortado	2.9
Flat White	3.1
Latte / Cappuccino	3.2
Mocha	3.4
Hot Chocolate	3.7

TEA

English Breakfast	3.5
Earl Grey	3.5
Chun Mee Green	3.5
Blood Orange Rooibos	3.5
Peach	3.5
Peppermint	3.5
Organic Matcha Latte	3.5

OAT MILK - SYRUPS .30P

IN-HOUSE COLD PRESSED JUICE

Orange (Carrot Orange & Ginger)	4.8
Green (Cucumber, Kale, Apple, Pear & Grape)	5

MINERALS

Coca Cola 200ml	3	Fever-Tree Lemonade	3
Diet Coke 200ml	3	Fever-Tree Soda Water	3
Fresh Orange / Fresh Apple	3.8	Fever-Tree Tonic Water	3
Cranberry Juice / Pineapple Juice	3	Fever-Tree Light Tonic	3
Tomato Juice	3	Fever-Tree Ginger Ale	3
San Pellegrino Aranciata 200ml	3.5	Fever-Tree Ginger Beer	3
San Pellegrino Limonata 200ml	3.5	Fever-Tree White Grape and Apricot	3
San Pellegrino Acqua Panna Still 500ml	3.5	Fever-Tree Raspberry & Orange Blossom	3
San Pellegrino Sparkling 500ml	3.5		

all 200ml

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BACINO PIZZA CIOCHIETTI

Channels, 15 Parker Street, Liverpool,

L1 1DQ