

BRUNCH (served til 3pm daily)**Criossants**

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 Legbar Blue eggs cooked any style, served on toasted sourdough

+ Crispy Prosciutto 2.5

+ Portabello Mushrooms & Spinach (v) 4

+ Smoked Salmon 4

Avocado Toast** (v) 9.9

Avo, grapefruit, poached egg on toasted sourdough

+ 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

Grilled sourdough, mozzarella, beef tomato, basil pesto

ORGANIC EGGS BENEDICTS

Organic soft-poached Legbar Blue eggs and hollandaise, served on toasted house-made 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

Sicilian Olives (vv)	4.5
Garlic Flatbread (v) parsley (+mozzarella +2.5)	4.5
Focaccia (vv) with rosemary & sea salt, oil, balsamic	4.5
Tomato Bruschetta (vv) extra virgin olive oil	5.9
Arancini (v) mozzarella, pecorino, spinach, basil	7
Goats cheese (v) polenta, fennel, rocket, balsamic	8.5
Fried Calamari , lime mayo	9.5
Tuscan Pappardelle , chicken, fennel, thyme, mascarpone, lemon	10
Rigatoni Arrabiata , beef cheek, chilli, rosemary, mozzarella	10
Stracciatella** (v) tomato, lemon, toasted sourdough	10.5
Baked King Prawns , cherry tomato, chilli, lemon, garlic, basil	11.9
Pollo Milanese , romaine, caesar dressing, anchovy, parmesan	12
Spaghetti Carbonara , guanciale, egg yolk, parmesan	12.9
Gnocchi** (v, n), sage, parmesan, walnut gremolata	13
Sea Bass , leek, red onion agrodolce, basil pesto	13.5

SIDES

Fries (vv)	4.5
Sauteed Cavolo Nero (vv) white bean puree, garlic oil	4.5
Rocket Salad* , red onion, tomatoes, parmesan, balsamic	5

(v) vegetarian (vv) vegan (n) nuts

(*) can be made with vegetarian parmesan

(**) vegan option available

All prices are inclusive of VAT. A 10% discretionary service charge will be added to your bill

PIZZA

Margherita* , tomato sauce, fior di latte, parmesan, basil	11
Margherita (vv) tomato sauce, superstraccia, basil	13
Stracciatella** (v) san marzano, rocket, balsamic	15
Crispy Prosciutto , wild mushroom, white sauce, truffle	13
Pepperoni , tomato sauce, fior di latte	13
Goat's cheese (v, n) caramelised red onion, pesto, walnut	12
Portobello Mushroom* , tomato sauce, fior di latte, parmesan, rocket	13
<u>dips</u> - pesto (v, n)/ aioli (v)/ chilli honey (v)	all 3

DOLCI**Tiramisu** (v) 7.5**Torte Caprese** (v, n) 9

Chocolate, caramel, hazelnut praline, raspberry

Ricotta Doughnuts (v, n) 7.9

Nutella, hazelnut sugar

Limoncello Panna Cotta 8

Vanilla ice cream

Gelato, Sorbet** (v) 4.5**Affogato** (n, v) 4.5+ Amaretto (n) 4 or Frangelico (n) 2.5

APERITIVI COCKTAILS

An apéritif, or aperitivo in Italian, is a light, dry or bittersweet drink intended to sharpen the appetite before a meal. Transport yourself to the shores of Italy with these refreshing cocktails...

Garibaldi Freshly Squeezed Orange Juice - Campari	8.5
Peach Enzoni Villa Ascenti Rosa Gin - Campari - Lemon - Grape	9.5
Bergamot Americano Luxardo Bitter Bianco - Bergamot - Soda - Orange	9.9
Paper Plane Bulleit Bourbon - Aperol - Select Aperitivo - Lemon	9.5
Rosa Ketel One Vodka - Wild Strawberry - Rose - Soda	9.5
Garibaldino Savoia Americano Rosso - Grapefruit - Grape - Apricot	9

Each served with a light bite on the house

THE SPRITZ

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

Aperol Spritz Aperol - Prosecco - Soda - Orange	9
Veneziano Spritz Select Aperitivo - Prosecco - Soda - Orange	9.5
Sorrento Spritz Tosolini Limoncello - Elderflower - Prosecco - Soda	10
White Peach Spritz RinQuinQuin Aperitif - White Peach - Prosecco - Soda	10.5
Cynar Spritz Cynar - Grapefruit - Prosecco - Soda	10.5
Savoia Spritz Savoia Americano Rosso - Prosecco - Soda - Grape	10.5

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BACINO SIGNATURES + CLASSICS

Espresso Martini Ketel One Vodka - Mr Black's Coffee Liqueur - Espresso	10.5
Pornstar Martini Ketel One Vodka - Passoa - Passionfruit - Pineapple - Lime - Prosecco	11
Bacino Mimosa Amarena Cherry - Orange - Prosecco - Foam	8.9
Oliveto Villa Ascenti Gin - Tosolini Limoncello - Olive Oil - Egg White - Lemon - Foam	10.9
Spiced Plum Old Fashioned Bulliet 10 Bourbon - Umeshu Plum Sake - Plum - Cinnamon	10.5
Mirto Sgroppino Mirto di Sardegna - Lemon Sorbet - Prosecco - Cream	11

Other classic cocktails are
available. Speak to your server
if you can't find yours

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WINE

RED

125ml / 175ml / Bottle

Montepulciano d'Abruzzo "Frentano", Cantina Sociale Frentana - Abruzzo, Italy	4.6 / 5.9 / 24
Shiraz, Samurai, Free Run Juice - Australia, South Australia	5.1 / 6.5 / 25
Camille Malbec, Chateau du Cedre - South West France	6.1 / 7.8 / 35
Tempranillo, Gran Cerdo, The Wine Love - Spain, Rioja	29
Chianti dei Colli Senesi, Cantine Vittorio Innocenti - Toscana, Italy	36
Amarone Classico, Della Valpolicella, 2012	66
Barolo DOCG, 460 Casina Bric - Piemonte, Italy, 2015	74
Marchesi Antinori Tignanello Toscana IGT	350

ORANGE

125ml / 175ml / Bottle

Fratelli Felix Campania Bianco, Vigneti Tardis - Campania, Italy	40
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ROSÉ

125ml / 175ml / Bottle

Réserve de Gassac Rosé, Pays de l'Hérault - Languedoc, France	5.8 / 7.4 / 24
Cerasuolo d'Abruzzo DOC, Gianni Masciarelli - Abruzzo, Italy	32
Whispering Angel - Provence, France	50
Canaiuolo Rosato, Montenedoli - San Gimignano, Italy	55

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WINE

WHITE

125ml / 175ml / Bottle

Trebbiano d'Abruzzo "Frentano", Cantina Sociale Frentana - Abruzzo, Italy	4.6 / 5.9 / 24
Chardonnay, Samurai, Free Run Juice - Australia, South Australia	5.1 / 6.5 / 25
Tempranillo, Gran Cerdo, The Wine Love - Spain, Rioja	29
Gavi di Tassarolo "La Fornace", Cinzia Bergaglio - Piemonte, Italy	32
Vermentino, Antonio Camillo - Toscana, Italy	33
Sauvignon Blanc, Ruakana - Marlborough, New Zealand	6.1 / 7.8 / 35
Venerdi P. Bianco, Vigneti Tardis - Campania, Italy	55

SPARKLING

125ml / Bottle

Prosecco DOC Spumante Bio, Cantina Bernardi - Veneto, Italy	6.6 / 32
Prosecco DOC Rosato Millesimato, AA Bellenda - Veneto, Italy	6.9 / 40
Hey Mila Pet Nat, Intellego Wines - Swartland, South Africa	50
Carte Noir, Champagne Jean-Paul Deville - Champagne, France	9.9 / 55
Laurent Perrier La Cuvee	70
Laurent Perrier Rose	90
Taittinger Brut	80
Dom Pérignon Brut	210
Perrier Jouet Belle Epoque	220

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GIN + TONIC

BACINO G&T

10

Double Villa Ascenti Rosa Gin, Fever Tree Tonic, Fresh Peach

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

OTHER

25ml

AMARI		Cointreau	4
Fernet Branca	4	St. Germain Elderflower Liqueur	4
Amaro Averna	4	Tosolini Limoncello	4.5
Cardamaro	4.5	Tosolini Amaretto	4
Amaro Montenegro	4	Luxardo Sangue Morlacco	4.5
Amaro Ramazzotti	4	Chambord	4
Amaro Vecchio Del Capo	4	Passoa	4
Savoia Americano Rosso	5	Mr Blacks Cold Press Coffee Liqueur	4.5
Campari	4	Italicus Bergamot Liqueur	4.5
Aperol	4	Grahams White Port	4.5
GRAPPA		Green Chartreuse	5.5
Nardini Grappa Mandorla	6.6	Molinari Sambuca Extra	4.5
Bepi Tosolini di Moscato	5.4	La Fee Absinthe	5.5

SPIRITS

VODKA

25ml

Ketel One	4.5
Ciroc	5
Grey Goose	5.5

AGAVE

25ml

Ocho Blanco	5
Casamigos Blanco	6.5
Don Julio Blanco	6
Don Julio Reposado	7
Don Julio 1942	14
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

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

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

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

BEER

DRAUGHT

Half / Pint

Peroni Nastro Azzuro, Italy, 5.1%

3 / 6

BOTTLES

Peroni Nastro Azzuro, Italy, 330ml, 5.1%

4.9

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

4.9

Peroni Libera, Italy, 330ml, 0.0%

4.5

Asahi Super Dry, 330ml, 5.2%

4.8

NOAM, Bavarian Lager Beer, 340ml, 5.2%

7.5

Aspalls Cider, 330ml, 5.5%

5.5

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	2.5
Americano	2.7
Cortado	2.7
Flat White	2.9
Latte / Cappuccino	3
Mocha	3.2
Hot Chocolate	3.5

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	2.5	Fever-Tree Lemonade	3
Diet Coke 200ml	2.5	Fever-Tree Soda Water	3
Fresh Orange Juice	3.5	Fever-Tree Tonic Water	3
Fresh Apple Juice	3.5	Fever-Tree Light Tonic	3
Cranberry Juice	2.8	Fever-Tree Ginger Ale	3
Pineapple Juice	2.8	Fever-Tree Ginger Beer	3
Tomato Juice	2.8	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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