

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

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

Lemon Ricotta Pancakes (v) 9.5

Blueberry, whipped mascarpone, lemon syrup

Eggs Any Way (v) 8

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

+ Crispy prosciutto 3.5 + Smoked Salmon 4

+ Portobello mushrooms and spinach (v) 4

Avocado Toast (vv) 9.5

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

+ Poached egg 1.5

+ Smoked Salmon 4

Mushroom Toast** (v) 10.9

Portobello and oyster mushroom, lemon, parsley, ricotta, toasted sourdough

+ Poached egg 1.5

+ Crispy prosciutto 3.5

Grilled Cheese (v, n) 9

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 11.9

Cumbrian ham, herb oil

Eggs Florentine (v) 11.1

Baby spinach

Eggs Royale 13.9

Smoked salmon, keta caviar, hollandaise, dill

COLD PRESSED JUICES

Freshly pressed juice made in house

Orange (vv) 5.2

Carrot, orange, ginger

Green (vv) 5.5

Cucumber, kale, pear, apple, grape

Ask us about information on ingredients before ordering - some 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**Tomato Bruschetta** (vv) focaccia, basil, extra virgin olive oil 5.9**Fritto Misto** king prawns, whitebait, baby squid, lemon aioli 12.4**Arancini** (v) sunblushed tomato + mozzarella 7**Goats Cheese + Prosciutto Salad** (n) crispy polenta, rocket, grapefruit, candied walnut 9.9**Salt + Vinegar Crispy Potato** (v) roasted garlic aioli 5.5**PASTA + PLATES****Spaghetti Carbonara** guanciale, egg yolk, parmesan 14**Beef Cheek Paccheri** slow cooked ragu, parmesan 14.9**Fennel Sausage Pappardelle** chilli butter sauce, cavolo nero 14.9**Pea + Asparagus Gnocchi** (v) ricotta, lemon 12.5**King Prawn Spaghetti** chilli, courgette, lemon, roast garlic butter 14**Roast Seabass** sea bass, crispy potato, sauce vierge, basil, tomato 15**Pollo Milanese** (n) san marzano tomatoes, caper berry and rocket salad, pesto, parmesan 14.1**SIDES****Nocellara Olives** (vv) 4.5**Focaccia** (vv) rosemary, sea salt, extra virgin olive oil, balsamic 4.5**Rocket Salad*** red onion, tomatoes, parmesan, balsamic 5**Fries** (vv) oregano, maldon sea salt 4.5**PIZZA** All served with D.O.P. San Marzano tomato base unless stated**Margherita*** fior di latte, basil, parmesan 11**Vegan Margherita** (vv) vegan mozzarella, basil 13**Pepperoni** chilli oil, fior di latte 13**Aubergine** (vv, n) vegan mozzarella, pesto, rocket, pine nuts 12**Goats Cheese** (v, n) basil pesto, caramelised onions, candied walnuts 13**Prosciutto** roasted asparagus, ricotta, lemon 13**Fennel Sausage** buffalo mozzarella, sunblushed tomatoes, garlic pangrattato 13.7**'Nduja + Burrata** pickled chilli, oregano 14**extras** - pepperoni / prosciutto / fennel sausage / n'duja 3.5

buffalo mozzarella / buratta 3

red onion / portobello / chilli 2

dips - pesto (v, n) / aioli (v) / chilli honey (v) 1.5 each

(all three for 4)

DOLCI**Pistachio + White Chocolate Tiramisu** (n, v) 9**Caramelised Lemon Tart** 7.9

Meringue, raspberry

Pear + Almond Tart (v, n) 7.9

Vanilla mascarpone, toasted almonds

Gelato, Sorbet** (v) 4.5**Affogato** (n, v) 4.5

+ Amaretto (n) 3

+ Frangelico (n) 3



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	10.5
Hugo Spritz St. Germain, Prosecco, Lime, Mint, Soda	10.5
White Peach Spritz RinQuinQuin, Peach, Prosecco, Soda	10.5
Strawberry & Rose Spritz Wild Strawberry Vermouth, Rose, Savoia Rosso, Prosecco, Soda	10.5
Sorrento Spritz Wolfe Bros Lemoncello, Elderflower, Lemon, Prosecco, Soda	10.5
Orancello Spritz Wolfe Bros Orancello, Prosecco, Soda	10.5

CLASSIC COCKTAILS

Bacino Mimosa Amarena Cherry, Orange Juice, Prosecco	10
Ruby Paloma El Tequileño Reposado Tequila, Grapefruit, Campari, Lime, Soda	11
French 75 Roku Gin, Wolfe Bros Lemoncello, Lemon, Serenello Prosecco,	11.5
Sgroppino Lemon Sorbet, Prosecco	9
Espresso Martini Bonomi Vodka, Okar Mocha, Espresso, Demerara Sugar	11
Bloody Mary Bonomi Vodka, Tomato, Oregano, Hendersons Relish, Tabasco, Celery, Lemon	10.5
Negroni Wolfe Bros Gin, Campari, Cocchi Vermouth di Torino	10.5
Rob Roy Macallan Double Cask 12yr, Cocchi Vermouth di Torino	14

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BACINO SIGNATURES

Lychee Blush Bonomi Vodka, Raspberry, Lychee, Lime	11
Pepperoncino Margarita House Spicy Marg with El Tequileño Reposado Tequila, Savoia Orancio, Chili, Lime	11
Orancello & Basil Smash Wolfe Bros Orancello, Basil, Lime, Soda	11
Caprese Martini Olive Oil Washed Haku Vodka, La Tomato Liqueur, Basil Infused Dry Vermouth	12
Rhubarb Cachaça Lo-ball Abelha Organic Silver Cachaça, Housemade Rhubarb Cordial, Coconut Water	10.5
Naked Colada Clarified Milk Punch made with Takamaka Koko, Takamaka Zannannan, Velvet Falernum, Wray & Nephew and Pineapple Juice	11

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

Solino Rosso - Italy	6.5 / 27
Montepulciano d'Abruzzo, Vigna Madre Dega, DOC - Abruzzo, Italy	6.9 / 29
Malbec Casarena Areyna - Mendoza, Argentina	9 / 38
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

Solino Rosato - Italy	6.5 / 27
Syrah Rosé, Baron d'Arignac, Carte d'Or - France 2020	32
Whispering Angel - Provence, France	58
Canaiuolo Rosato, Montenedoli - San Gimignano, Italy	60

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WINE

WHITE

125ml / 175ml / Bottle

Solino Bianco - Italy	6.5 / 27
Chenin Blanc, Writers Block - South Africa	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, Long White Cloud - Marlborough, New Zealand	9 / 38
Venerdi P. Bianco, Vigneti Tardis - Campania, Italy	65

SPARKLING

125ml / Bottle

Prosecco Serenello DOC - Treviso, Padova, Pordenone, Veneto, Italy	6.9 / 35
Champagne Charles Joubert Spécial Réserve Brut NV - 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

Wolfe Bros. London Dry Gin	4.5
Warner Edwards Rhubarb	5.5
Warner Edwards Raspberry	5.9
Brockmans Gin	5

Roku	5
Hendricks	5
Villa Ascenti	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
Amaro Montenegro	4
Amaro Vecchio Del Capo	4
Savoia Americano Rosso	5
Savoia Orancio	5
Campari	4
Aperol	4
Midi Liquid Sunset	4.5
Midi Classic Red	4.5

OTHER

Cointreau	4
St. Germain Elderflower Liqueur	4
Wolfe Bros. Lemoncello	4.5
Wolfe Bros. Orancello	4.5
Tosolini Amaretto	4
Luxardo Sangue Morlacco	4.5
Chambord	4
Passoa	4
Okar Mocha	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

Bonomi Vodka	4.5
Ciroc	5
Haku	5
Pod Vodka	5
Grey Goose	5.5

AGAVE

25ml

El Tequileño Blanco	4.5
El Tequileño Reposado	4.5
El Tequileño Platinum	6
Tiempo Tequila	6
Casamigos Blanco	6.5
Don Julio 1942	14
Clase Azul Reposado	17

RUM

25ml

Takamaka Rum Blanc	5
Takamaka Rum Zenn	5
Takamaka Zannannan	4.5
Takamaka Koko	4.5
Takamaka Overproof	4.5
Kraken	4.5
Diabliesse Clementine Spiced	5
Brugal 1888	5.5
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

WHISK(E)Y	
Maker's Mark	5
WORLD WHISKY	
East London Liquor Co Rye	7.5
Nikka from the Barrel	7.5
Hibiki Japanese Harmony	8.5
Toki	5
Jamesons	4.5
Macallan Double Cask 12yr	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 Chamberyzette	6

BEER

DRAUGHT

Half / Pint

Peroni Nastro Azzuro, Italy, 5.1%

3.4 / 6.8

BOTTLES

Peroni Nastro Azzuro, Italy, 330ml, 5.1%

5.7

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

5.8

Peroni Libera, Italy, 330ml, 0.0%

5.5

Asahi Super Dry, 330ml, 5.2%

5.8

Jubel Craft Lager cut with Peach, 4%

6

NOAM, Bavarian Lager Beer, 340ml, 5.2%

7.5

Aspalls Cider, 330ml, 5.5%

5.5



MOCKTAILS

Keep The Peach

8

Tanqueray 0.0%, Peach, Lemon, Foam

Coconut & Lychee Martini

8

Tanqueray 0.0%, Coconut, Lychee

Virgin Mary

8

Tomato Juice, Hendersons Relish, Lemon, Celery, Tabasco

Crodino (Non-Alcoholic)

6

Bitter Aperitif - Orange

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HOT DRINKS + COLD PRESSED JUICES

COFFEE

Espresso/ Macchiato	2.9
Americano	3.1
Cortado	3.1
Flat White	3.3
Latte / Cappuccino	3.4
Mocha	3.6
Hot Chocolate	3.9
Chai Latte	3.6

OAT MILK -SOYA - ALMOND - COCONUT .50P
ALL SYRUPS .30P

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	4.5
Iced Strawberry Matcha Latte	5

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		
San Pellegrino Sparkling 750ml	5.5	all 200ml	

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BACINO PIZZA & CICHETTI
Panels, 15 Parker Street, Liverpool,
L1 1DQ