



**A VENESSIA TI M'HA SCROCA' UN BASETO
PER PISSEGARME EL CUOR**

IN VENICE. YOU STOLE A KISS FROM ME
TO TWEAK MY HEART

Open Tuesday until Sunday 8am - 3:30pm

Dinners: Thursday Friday and Saturday
5:30pm until late

We organize special event and birthday party

Contact us: 0499 146 578

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ENTRÉE

Pane & Dukkah **\$7.50**

Local organic bread served w homemade dukkah spiced, extra virgin olive oil and balsamic vinegar.
(add mixed Australian olives marinated \$ 3.00)

Pane all'Aglio **\$8.90**

Local sourdough garlic bread,with garlic olive oil and parsley mix.

Antipasto (GF optional) **\$21.00**

24 months San Daniele prosciutto, mortadella, local sopressa, artisan gorgonzola gelato from Tyalgum, mixed Australian olives marinated in chilli and garlic, pickles, home made dip, served w Sourdough organic bread.

Antipasto Vegetariano (V) **\$18.00**

A platter of local grilled seasonal vegetables, italian cherry tomatoes bruschetta, preserved artichokes, "Cheeses Loves You" our local cheese, pickles, basil pesto dip & sourdough organic bread. (ve option)

Capesante Gratinata **\$18.50**

Oven baked scallops on the shell w fresh parsley, garlic & bread crumbed.

Polenta e funghi (GF / V) **\$12.90**

Grilled polenta w cooked garlic and parsley sautéed mushrooms & shaved grana parmigiano (ve option)

Carpaccio di manzo **\$22.00**

Local raw beef tenderloin served with extra virgin olive oil and lemon, topped with fresh baby rocket, shaved parmesan and cracked black pepper.

Provola Affumicata (V / GF) **\$15.50**

Smoked mozzarella, melted italian cheese, topped with tomato, fresh basil, extra virgin olive oil and parmesan.

GF = Gluten Free

V = Vegetarian

VF = Vegan



PRIMI

- Tagliolini alla Busara** **\$22.00**
Hand-made long and thick pasta with grilled local prawns cooked in tomato sauce.
- Tagliatelle** **\$18.00**
Hand-made pasta w bolognese sauce, served w a slice of bread
- Malfatti al Pesto (vegetarian)** **\$17.50**
Hand-made thick pasta, with basil, pesto alla Genovese and parmesan.
- Gnocchi al Gorgo & Noci** **\$21.00**
Hand-made gnocchi w gorgonzola cheese and crushed walnuts.
- Gnocchi al Ragu** **\$19.50**
Hand-made gnocchi with an Italian style bolognese sauce served with a slice of bread.
- Pasta alla Vongole** **\$22.50**
Hand-made pasta with pippies and fresh chilli.
- Parmigiana** **\$20.50**
Layered grilled eggplant w mozzarella, Napoli sauce, basil & parmesan.
(GF and VE option)
- Cansunsiei (V)** **\$22.00**
Typical venetian hand-made ravioli.
Filled pasta w beetroot and fresh ricotta, cooked in a sauce of organic butter & poppy seed.

SECONDI

- Polpette della Nonna** **\$18.50**
Traditional nonna's recipe meatballs with a diced tomato Napoli sauce, served with roasted potatoes and green salad.
- Maiale al latte (GF)** **\$24.50**
Free range Roast pork cooked in milk, served with crispy skin, roast pumpkin topped with pine nut rosemary roasted potatoes
- Peperoni Ripieni (Vegan/GF)** **\$21.00**
Stuffed capsicum filled with seasonal vegetable cook in a creamy potato sauce, fresh oregano with a side of green salad.
- Scaloppine al Limone** **\$21.90**
Veal scaloppine, thinly slice veal, cooked in lemon juice served with seasonal vegetables, potatoes and sautéed mushrooms.
- Ossobuco al Vino** **\$26.50**
6hours of slow cook Ossobuco, topped with a sauce of seasonal vegetable cooked in wine, served with mashed potatoes and a fennel and green salad.
- Pesce del Giorno (GF)** **\$23.50**
Market fish, grilled with cherry tomatoes, capers and black olives. Served with cooked creamy fennel and zucchini salad.
- Seppie in Umido (GF)** **\$18.00**
Local baby squid stew, is a typical venetian dish, served with white polenta.
- Pollo alla Cacciatora** **\$22.50**
Free range, slow cooked chicken drumstick in a tomato, olives, capers -served with roasted potato & seasonal greens

CONTORNI

Insalata di rucola	\$9.00
Salad of Rocket, glaze of balsamic vinegar, grated parmesan and extra virgin olive oil.	
Insalata verde	\$8.00
Bowl of green salad, cucumber and tomato.	
Patate al Forno	\$10.50
Roasted potatoes, dried rosemary, olive oil and salt.	
Patate fritte	\$7.50
Bowl of fried chips with rosemary.	
Zucca Arrosto	\$8.90
Roasted pumpkin, parmesan, sage and pine nut burnt butter.	

KIDS MENU'

For kids under 14 years old only	\$12.50
Polpette w fried chips	
Tagliatelle w Bolognese sauce or passata (napoli sause)	
Hand-made Gnocchi w Bolognese sauce	

Buon appetito!

DOLCI (SWEETS)

- Tiramisu** **\$9.50**
Home-made Tiramisu a traditional italian dessert with mascarpone whipped with eggs, savoiardi biscuits and cacao powder.
- Salame al cioccolato** **\$7.50**
Crunchy chocolate roll with dried cookies.
- Vanilla gelato & cherry** **\$8.00**
Local vanilla gelato w cherry syrup.
- Strudel con gelato** **\$7.50**
Fresh apples and sultanas wrapped in a filo pastry served w ice cream.
- Affogato** **\$12.50**
Vanilla gelato with a side of a espresso coffee and liquor of your choice.
- Vanilla Panna Cotta** **\$12.00**
Dark chocolate and vanilla infused panna cotta served with hot mix berry sauce.
- Cake of the day** **\$8.00**
Please ask your waiter.
- Sorbeto all Arancia Rossa (vegan)** **\$9.00**
Local blood orange sorbet made with organic oranges, from Tyalgum Gelato.
- Piatto di Formaggi (Cheese Platter)** single **\$10.50** trio **\$21.00**
Parmigiano: 18 month aged parmesan from Italy
Gorgonzola dolce: d.o.p. cow's milk cheese from italy with a sharp finish.
Triple cream brie: local artisan brie, a bloomy white mould cheese crafted from cow's milk.
Local blue cheese; buffalo milk with a mild blue taste, a creamy finish.
The cheeses will be served with lavosh crackers and fig jam.