



as perfect as a kiss...

*Our food is unforgettable.
My Mamma, my Papa, my Nonna,
Brothers, Sisters, Friends.
Birthdays, Sundays, Weddings, Parties.
Love, Laughter, Tears,
Hugs & Kisses all in a bite.
Food creates life's best moments.*

Pino

*Time is the essential ingredient when
creating a masterpiece. A successful artist
always takes time, like our chef who
succeeds in making every dish special.*

Stefano Galbiati



Aperitivi Al Bacio



Cocktails

£7.50

Prosecco

200ml £9.95

Dry Martini

Gin, martini dry

Spritzer Martini

Martini dry, prosecco,
orange slice

Negroni

Gin, bitter campari,
martini rosso

Minmosa

Prosecco, fresh,
orange juice

Bellini

Prosecco, fresh,
peach purée

Aperol Spritz

Aperol, prosecco,
slice of orange

Negroni Sbagliato

Prosecco, martini rosso,
campari, angostura,
slice of orange

Margarita

Tequila, cointreau,
lemon

Smoked Martini

Gin, vodka,
martini dry



Stuzzichini

£4.50 each or 3 for £12

Marinated olives & homemade
salt & rosemary focaccia (V)

Bread and organic rolls

Salt & pepper calamari rings
with garlic mayonnaise

Goats cheese crostini with
caramelised red onion (V)

Marinated baby peppers
stuffed with feta cheese (V)

Pâté of aubergines with
Sardinian bread (V)

Vizi & Sfizi

Homemade Bread

(V)

(Extra butter, 25p)

£1.95

Bruschetta Alla Romana

(V)

(Toasted bread freshly topped with tomato, garlic & basil)

£4.10

Focaccia

(Flat bread with olive oil, rosemary & maldon salt)

£4.75

Bruschetta Con Formaggio Di Capra (V)

(Toasted bread with pepper, garlic & goats cheese)

£4.75

Bruschetta Al Bacio

(Toasted bread with parma ham, rocket & parmesan cheese)

£5.20

Garlic Bread (V)

(Garlic pizza bread in three combinations - plain, tomato or cheese)

£5.50

Antipasti

Zuppa Del Giorno (V)

(Homemade soup of the day)

£5.95

Carpaccio Di Salmon

(Smoked salmon with fresh mango & orange, mixed salad and chocolate)

£6.75

Zuppa Lobster

(Homemade Lobster bisque served with croutons)

£6.95

Girelle Di Melanzane (V)

(Tomato, smoked scamorza cheese & fresh basil wrapped in sliced aubergines)

£6.95

Salsiccia, Peperoni e Finocchietto

(Traditional Italian sausages grilled with peppers & fennel seeds)

£7.20

Caprese Al Bacio (V)

(Slices of tomato, bufala mozzarella, avocado & basil pesto)

£7.50

Calamari Fritti

(Deep fried calamari served with baby leaves, sweet paprika and lemon maio)

£7.50

Fantasia Di Arancini

(Rice ball)

£7.50

Bresaola Valtellina

(Thin sliced cured beef with rocket salad, parmesan shavings & extra virgin olive oil)

£8.25

Antipasto Della Casa

(Italian antipasto with salami, parma ham & Italian cheese, houmous and home made bread)

£8.50

Please let a member of staff know if you have any allergies

Prosciutto Mozzarella Al Tartufo

(Buffalo mozzarella, parma ham and toast with truffle sauce)

£9.50

There is a discretionary 10% service charge for parties of 4 or more (evenings only)

Pasta & Risotto

Lasagne

(Our fresh made lasagne)

Starter ~ £5.95

Main ~ £8.95

Tagliatelle Ragù

(Pasta ribbons with beef & tomato ragù)

Starter ~ £5.50

Main ~ £8.95

Spaghetti Carbonara

(Spaghetti with bacon, egg yolk & parmesan cheese)

Starter ~ £5.50

Main ~ £8.95

Trofie Crab

(Crab with tomato sauce, fresh chilli, taggiasche olives and capers)

£9.95

Tagliatelle Porcini (V)

(Homemade fresh pasta with porcini mushrooms and a touch of fresh garlic and chilli, cherry tomatoes, taggiasche olives and fresh basil)

£8.95

Ravioli Ricotta e Spinaci (V)

(Ravioli with spinach, ricotta bufala served with rocket & cherry tomato sauce)

£10.25

Carbonara Tartufata

(fresh homemade pasta with bacon, egg yolk, asparagus, parmesan cheese & truffle)

£10.95

Paccheri Napoletani

(Big tubes of pasta with monkfish, garlic, chilli, & a touch of fresh tomato)

£10.95

Tagliolini Gamberi

(Homemade fresh pasta with prawns, crispy bacon, spinach pesto, white wine, a touch of fresh chilli and shaves of parmesan)

£12.50

Linguine Scoglio

(Flat spaghetti pasta with mixed fresh seafood, garlic, a touch of chilli and tomato sauce)

£13.95

Risotto Nero

(Black ink risotto with scallops, squid & battarga)

£13.95

Risotto Al Bacio (V)

(Smoked cheese & Champagne)

£12.50

Gluten free pasta is available on request

Pizza

Pizza Margherita (Fior di latte mozzarella, Italian tomato sauce & basil) (V) £6.95

Focaccia Pino (Bufala mozzarella, rocket & fresh cherry tomatoes) £7.95

Pizza Parmigiana

(Italian tomato sauce, fior di latte mozzarella, aubergine, courgettes, cherry tomatoes, & parmesan) (V) £8.95

Pizza Bianca (Fior di latte mozzarella, sausage, potatoes, dolce latte cheese & rosemary) £8.95

Pizza Fuoco (Italian tomato sauce, fior di latte mozzarella, onion, spicy hot sausage & chilli) £8.95

Pizza Hawaii (Tomato sauce, fior di latte, ham and pineapple) £8.95

Pizza Prosciutto e Funghi (Italian tomato sauce, fior di latte mozzarella, ham & fresh mushrooms) £8.95

Pizza Nordica (Fior di latte mozzarella, parmesan, baby prawns, smoked salmon & rocket) £9.95

Pizza Al Bacio (Italian tomato sauce, fior di latte mozzarella, Parma ham, rocket & parmesan) £10.95

Pizza Bufala (Italian tomato sauce, bufala mozzarella, cherry tomato, shaved parmesan & fresh basil) (V) £10.95

Calzone (Folded pizza with tomato, mozzarella, spinach, salami & ham) £11.50

Secondi

Pollo Regina

(Chicken breast with Italian sausage, peppers, tomato sauce & basil)

£14.95

Anatra All'Arancia

(Pan fried duck breast served with orange & mango sauce)

£15.95

Pollo & Gamberoni

(Chicken and jumbo prawns grilled served with seasonal salad and fresh and spicy Al Bacio sauce)

£16.95

Vitello Milanese

(Fried veal in breadcrumbs served with fresh cherry tomatoes and rocket)

£15.95

Agnello Al Bacio

(Roast lamb cutlets with onions & tarragon sauce)

£16.95

Straccetti di Manzo

(Strips of beef sautéed with white wine, garlic, rosemary and served with rocket, balsamic vinegar and shaves of parmesan cheese)

£16.50

Coda di Rospo Patate e Gamberoni

(Monk fish with potatoes, prawns and garlic sauce)

£21.95

Filetto Al Pepe Verde

(Fillet steak served with brandy & green peppercorn sauce)

£22.95

Tagliata Di Filetto

(Fillet steak served with porcini mushrooms and reduction of spicy red wine sauce)

£22.95

Please let a member of staff know if you have any allergies
There is a discretionary 10% service charge for parties of 4 or more (evenings only)

Contorni

Piselli (Petis pois ~ with onion & bacon).....	£3.60
Patate Saltate (Sauté potatoes with garlic & rosemary).....	£3.60
Patatine Fritte (French fries).....	£3.60
Spinaci Al Burro (Spinach ~ with garlic & chilli).....	£3.60
Zucchine (Courgettes ~ fried courgettes in breadcrumbs).....	£3.60
Insalata Di Rucola (Rocket salad with parmesan & cherry tomatoes).....	£3.95
Insalata Mista (Mixed salad).....	£3.60
Insalata Di Pomodoro e Cipolla (Tomato & onion salad).....	£3.60
Fagiolini (French beans, salt and extra virgin olive oil).....	£3.60



Wine List



White Wine



	175ml glass	bottle
Trebbiano Del Rubicone	£5.10	£16.95
Fiano Lunate, Botter <i>Sicily, Italy. One for the senses; deep golden colour, tropical aromatics & a palate that bursts with flavours of mango & pineapple. Crisp, dry & harmonious</i>	£5.95	£19.50
Chardonnay	£5.95	£20.95
Silenzi Vermentino <i>A fresh young wine with good intensity, showing crisp clean notes of apple, pear, citrus and herbs</i>	£5.50	£19.95
Pinot Grigio, Laroma, Araldica <i>Venezie, Italy. Fresh, dry & delicate with a gentle floral and citrus aromas. A classic Italian white wine</i> ...	£5.90	£21.95
Falanchina <i>Straw yellow colour, strong and fruity. The fruity nuances increase progressively leaving a well balanced, pleasant and refreshing finish</i>		£22.95
Pinot Grigio Fantinel <i>Luminous, slightly copper white. This refined wine bestows balance & genuine tones</i>		£25.95
Orvieto Classico		£22.95
Sauvignon Doc Borgo Tesis "Fantinel" <i>Radiant white with delicate aroma of pepper. Lean & velvety taste</i>	£6.20	£24.95
Fiano Salento Puglia Masseria Altemura <i>Deep straw yellow. The wine perfumes are restrained and are based on distinctly fruity notes</i>		£25.95
Stellato Vermentino		£31.95
Gavi Di Gavi DOCG "La Ghibellina" <i>This typology is reputed to be among the best Italian white wine. Reminiscent of lemon. Dry & velvety</i>		£33.95
Pecorino <i>A pure yet lively aroma with mineral and lime leaf notes, leads to an immediately charming palate that is both delicate and persistent</i>		£26.95
Conte Della Vipera (Sauvignon Blanc/Chardonnay) <i>Marchesi Antinori, Umbria IGT, Italy - 80% Sauvignon Blanc, 20% Semillon. Antinori's take on the classic white bordeaux blend showing expressive sauvignon aromas of peach, herbs & melon, backed up by citrusy semillon. Dry & zesty yet with ample weight & richness in the mouth</i>		£52.00
Pietra Bianca (Chardonnay/Fiano) <i>Tormaresca, Famiglia Antinori, Castel Del Monte, Italy - 90% Chardonnay, 10% Fiano. Full, intense & structured with notes of white peach, ripe apple, & vanilla wood on the nose. The palate is powerful yet retains impressive precision & elegance</i>	£11.50	£44.50



Rosé



	175ml glass	bottle
Pinot Grigio Rosato, Tanti Petali, Botter <i>Italy. Very light & refreshing with a delicate pear-drop fruit. Absolutely bright & fresh, terrifically easy to drink</i>	£5.40	£20.95

Zinfandel Blush, Island Fox

This is Italy's take on the ever-popular sweet Zinfandel rosé that California does

so well! It is sweet & juicy with fruit salad flavours, a lighter body & lower alcohol £5.40 £20.95



Red Wine



	175ml glass	bottle
Montepulciano <i>A smooth & easy drinking red wine with a delicate aroma & flavour of red fruits</i>	£5.10	£16.95
Visconti Della Rocca Primitivo <i>Botter, Puglia, Italy - 100% Primitivo. One for the senses; deep golden colour, tropical aromatics & a palate that bursts with flavours of mango & pineapple. Crisp, dry & harmonious.</i>	£5.95	£21.50
Salice Salentino		£21.95
Castel Firmian Cabernet Sauvignon <i>Mezzacorona, Trentino, Italy - 100% Cabernet Sauvignon. Intense, complex flavour with spicy notes, hints of eucalyptus & sweet fruit & a fragrant scent of oak. Well balanced & full bodied</i>		£22.95
Bonacosta Valpolicella Classico <i>Masi, Veneto, Italy - 70% Corvina, 25% Rondinella, 5% Molinara. On the nose, there are aromas of violets, roses & mint combined with cherries & spices such as cinnamon & cloves. Well-structured, fresh & full-bodied</i>		£25.95
Chianti Classico DOCG "Selvole" <i>Sangiovese grape at its best. Full bodied with good acidity. Some feel of liquorice & lasting bouquet</i> ...	£6.60	£26.50
Ripasso Valpolicella <i>Very moreish and very much a junior amarone</i>		£28.95
Sasseo Primitivo Salento IGT (Masseria Altemura) <i>100% Primitivo aged for 12 months in French oak barrels with a further refining period in bottle. Dark ruby red with intense note of plums, wildberry jam & sweet spice. On the palate is warm & enveloping with hints of ripe red fruit</i>		£29.95
Barolo DOCG Franco Conterno <i>A big wine. Full bodied made from nebbiolo grape. This example has an ample & pleasant taste</i>	£11.50	£48.00
Amarone Doc "Fratta Pasini" <i>Made with semi-dried grapes to enhance power & smoothness. Velvety & dry, hides very well its alcohol volume</i>		£65.00
Marchese Antinori Chianti Classico Riserva <i>Marchesi Antinori, Tuscany, Italy - 90% Sangiovese, 10% Cabernet Sauvignon & others. Spicy hints of cinnamon & cloves, alongside oaky & piquant peppery aromas. A rounded, creamy, sweet & well-balanced palate is followed by an aftertaste of incense, balsamic notes & cherry</i>		£45.95
Brunello Di Montalcino DOCG "Tenuta Oliveto" <i>For many Brunello is the king of Italian red wine. Made from sangiovese grosso variety & full bodied. Purposely left unfiltered to enhance all its qualities</i>		£69.95
Barolo Black Label		£99.00
Tignanello Tuscany		£120.00

Prosecco

200ml bottle bottle

Prosecco Zonin £9.95

Prosecco Borgo San Leo

Very fine bubbles. Intense floral fruity bouquet. A wonderfully fresh and well balanced apple palate with just a hint of delicate almond £25.95

Sparkling Rosé Prosecco

The perfect party fizz. Fresh cut raspberries and strawberries plus creamy bubbles £6.90 £24.95

Prosecco Doc "Fantinel"

Very fine bubbles. A sparkling that can accompany any meal. Dry & clean taste £33.95

Prosecco Rosé Fantinel

Colle de'Salici, Italy - 100% Raboso Del Piave. A charming pastel pink colour, aromas of red fruit & pears & a refreshing cherry palate are lifted by a fine delicate sparkle £10.95 £33.95

Champagne

200ml bottle bottle

House Champagne £11.95 £44.95

Champagne Rosé £12.95 £46.95

Möet Chandon £52.00

Veuve Clicquot £75.00

Laurent Perrier £95.00

Dom Perignon £195.00

Beers

Peroni (bottle) £3.30

Peroni (pint) £4.95

Peroni (1/2 pint) £3.00

Magners Dry Cider £3.30

Soft Drinks

Orange Juice £2.95 **Coke** £2.95

Pineapple Juice £2.95 **Diet Coke** £2.95

Peach Juice £2.95 **Appletiser** £2.95

Cranberry Juice £2.95 **Lemonade** £2.95

Tomato Juice £2.95 **Tonic Water** £2.95

Apple Juice £2.95 **Still Water** £3.30

Fresh Orange Juice £3.40 **Sparkling Water** £3.30

~ x ~

Now enjoy making memories.

~ x ~

al bacio

