

DELICATESSEN

Cold Cuts



FINOCCHIONA SBRICOLONA
with "Scrocchiarella" bread and Agnoni pickles .. **14,00 €**

LONZINO
with "Scrocchiarella" bread and Agnoni pickles .. **14,00 €**

SALUMIFICIO FEDERICI - MARCHE

CIAUSCOLO AND LIVER SAUSAGE
with white "Pizza" and fruit compotes **13,00 €**

BOLOGNA PISTACHIO
ARTISANAL MORTADELLA
With flakes of Parmigiano Reggiano over "30 months aged" **13,00 €**

SELECTION OF CURED MEATS
FROM ITALIAN TRADITION
A journey from the North to the South, across all the Peninsula **18,00 €**



Spanish and Italian Mams



	TAPAS	PORTION
JAMÓN IBÉRICO DE BELLOTA TORREÓN 36 MONTHS	(50 Gr.)	(100 Gr.)
Hand-cut, Pan y Tomate, extra vergin olive oil	15,00 €	22,00 €

JAMÓN IBÉRICO DE BELLOTA TORREÓN 48 MONTHS	(50 Gr.)	(100 Gr.)
Hand-cut, Pan y Tomate, extra vergin olive oil	17,00 €	26,00 €

LANGHIRANO RAW HAM 28 months "Zuarina"		16,00 €
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CHEESE & MILK PRODUCTS

BURRATINA ANDRIA with a selection of "Agnoni" pickles in olive oil **12,00 €**

BUFFALO BURRATINA WITH OSCIETRA IMPERIAL "GIAVERI" CAVIAR (15 Gr.) and melon jelly **35,00 €**

"DAILY CHEESE" PLATE FROM ITALIAN AND FRENCH TRADITION
Cow, goat and sheep milk; honey and jams **16,00 €**

CHEESE AND CURED MEATS GRAND ASSIETTE FROM ITALIAN AND FRENCH TRADITION
Chef choice **26,00 €**

BUFFALO MOZZARELLA

(150 Gr. / 10,00 €)

CASEIFICIO AURIEMMA - CAPUA

CAPRESE STYLE
with fresh tomatoes and basil **15,00 €**

WITH SALMON
Scottish smoked salmon **FOODLAB** **19,00 €**

WITH ANCHOVIES FILLETS
from Cantabria Sea "Nardin" Selection **18,00 €**

WITH CURED HAM
Langhirano 28 months "Zuarina" **16,00 €**

FROM THE SEA

SCOTTISH SMOKED SALMON **FOODLAB** with "Fait Maison" brioche and Loire butter **22,00 €**

CANTABRIAN SEA FILLETS ANCHOVIES "NARDIN" SELECTION
Cantabrian Sea anchovies "Nardin" selection, Loire butter, "bruschetta" of Pan brioche **18,00 €**

GALICIAN PILCHARD with Andria's Burratina and "Scrocchiarella" bread **17,00 €**

MULLET BOTTARGA with Andria's burratina **20,00 €**

DEAR CUSTOMERS PLEASE NOTE THAT ALLERGENS ARE PRESENT IN OUR BUSINESS,
THEREFORE ALLERGIC AND / OR INTOLERANT PEOPLE ARE INVITED TO REQUEST INFORMATION FROM THE STAFF.

ENTRÉE

FASSONA PIEMONTESE "OBERTO" TARTARE COOKED AT THE TABLE <i>Organic eggs, Worcester sauce, Meaux mustard, spring onion, lemon, anchovies, parsley</i>	23,00 €
GIUDIA'S ARTICHOKE ANCIENT ROMAN JEWISH RECIPE <i>Roman artichoke, Maldon salt, Sarawak pepper</i>	7,00 €
OUR CROISSANT WITH BUTTER, ANCHOVIES AND "PORCHETTA" <i>Mini croissants (2 pcs.), French butter, Cantabrian anchovies and Ariccina pork</i>	14,00 €
FRIED ANCHOVIES WITH EGGPLANT <i>Anchovies from the Cantabrian Sea, panko bread, aubergine puree</i>	14,00 €
COD TRIPE, CHICKPEA POLENTA AND SMOKED RICOTTA CHEESE <i>Tripe of Icelandic cod, chickpea polenta, flakes of smoked cow's milk ricotta cheese</i>	16,00 €
AUBERGINE PARMIGIANA WITH COURGETTE FLOWERS <i>San Marzano tomato sauce, Agerola mozzarella cheese and basil, Parmesan 36 months</i>	13,00 €
COCKLES AU GRATIN WITH CAPONATA <i>Cockles au gratin with Sicilian aubergine caponata</i>	15,00 €
BAKED ONION, RACLETTE AND BOLOGNA MORTADELLA <i>Baked Cannara onion, Raclette fromage fondue and Bologna PGI mortadella</i>	13,00 €

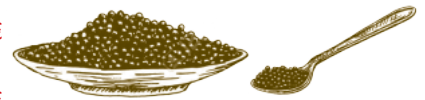
BACCANO CAVIAR

GOLDEN STERLET CAVIAR "GIAVERI" (30 Gr.)
wholemeal bread, Normandy butter, sour cream, hard-boiled egg, parsley, blinis

70,00 €

HOMEMADE TAGLIOLINO WITH CAVIAR AND AROMATIC BUTTER
herb butter, Siberian Imperial Caviar "Giaveri" (15 Gr.)

35,00 €



PASTA

RIGATONI "CAVALIERI" CARBONARA <i>Marans egg, Pecorino Romano Dop, Parmigiano Reggiano 36 months, bacon, Sarawak pepper</i>	15,00 €
SPAGHETTI "TRAFILA ORO" VERRIGNI WITH BUTTER AND ANCHOVIES <i>Normandy butter, Cantabrian Sea anchovies</i>	18,00 €
SHELLFISH SOUP, "CIAUSCOLO" AND CRISPY BREAD <i>Shellfish of the day, Federici "ciauscolo", crunchy bread</i>	20,00 €
½ MANICHE "MANCINI" AMATRICIANA <i>Bio San Marzano tomato, bacon, Pecorino Romano DOP</i>	15,00 €
RIGATONE "CAVALIERI" WITH BOTTARGA, 24 KT GOLD AND YUZU BUTTER <i>Mullet bottarga, 24 Kt Gold, Yuzu butter</i>	24,00 €
TORTELLINI FROM BOLOGNA	
• IN CAPON BROTH <i>Fresh artisan tortellini from Bologna in capon broth</i>	19,00 €
• DOUBLE CREAM WITH 36 MONTHS PARMESAN <i>Fresh artisan tortellini from Bologna, Parmigiano Reggiano 36 months</i>	20,00 €
CREAM OF ONION AND SHALLOT WITH BURRATA AND OYSTERS <i>Cannara onion, shallot, Andria's Burrata, oyster tartare and beetroot chips</i>	18,00 €
HOMEMADE TONNARELLO "CACIO E PEPE" <i>Pecorino Romano PDO, Sarawak pepper</i>	14,00 €

ALL FRESH PASTAS ARE HOME MADE

THE FOIE GRAS

by Nabil

CROQUE MONSIEUR WITH FOIE GRAS <i>With Annurche apples in pain d'épices, shallot glazed with thyme</i>	22,00 €
OUR TERRINE WITH PEARS AND SAFFRON <i>Terrine with glazed pears and saffron pistils, fig bread</i>	32,00 €
CODFISH "TORTELLO", FOIE GRAS AND MUST <i>"Tortello" filled with creamed cod with foie gras sauce and grape must</i>	24,00 €

LOBSTER



LOBSTER CATALANA "BACCANO" STYLE <i>Lobster, prawns and steamed prawns, scallops, Camone tomato, Avezzano potatoes, Tropea red onion, basil, Barolo vinegar, black garlic roux, extra virgin olive oil</i>	38,00 €
LOBSTER BURGER <i>Lobster, brioche bread, New-Burg sauce, mixed salad, sweet potato chips</i>	19,00 €
LINGUINE "CAVALIERI", ROASTED LOBSTER AND TURNIP GREENS SAUCE <i>With "Primo Sale" (sheep's milk cheese), lavender flowers</i>	25,00 €

	3 OYSTERS	
&		
	1 GLASS OF CHAMPAGNE	
25,00 €		

BAR A HUITRES ET COQUILLAGES



ALL OUR PLATEAUX ARE ACCOMPANIED BY LOIRE BUTTER, HAUTE COUTURE LEMON, MIGNONETTE

OYSTER BAR

	EACH	12 Pz.	24 Pz.
TARBOURIECH PERLA DEL DELTA N° 3 – VENETO, ITALY.....	7,00 €	70,00 €	110,00 €
OSTRA REGAL SELECTION OR N° 3 – BANNOW BAY, IRELAND.....	8,00 €	80,00 €	120,00 €
GILLARDEAU N° 3 – MARENNES, FRANCE.....	6,00 €	60,00 €	100,00 €
LE MARIE MORGANES N° 2 – BRITAIN, FRANCE.....	7,00 €	70,00 €	110,00 €
PLEIADE N° 2 – NORMANDY, FRANCE.....	7,00 €	70,00 €	110,00 €
OYSTER “DU JOUR”.....	6,00 €	60,00 €	100,00 €

OYSTER GRATIN WITH GREEN APPLE AND ITS JUICE (2 PCS.) 12,00 €

THE RAW

SIX RAW TASTES “OF THE DAY”

A return path from fishing, the daily offer is made by the creation of our kitchen 24,00 €

CARPACCIO “OF THE DAY” 25,00 € Each portion

FISH TARTARE “OF THE DAY” 25,00 € Each portion

PLATEAU DU JOUR

2 SHRIMPS, 2 RED SHRIMPS, 2 PURPLE PRAWNS, 8 GOBETTI SHRIMPS, 2 REGAL OYSTERS, 1 TARTARE 40,00 €

RAW FISH MAY VARY DUE TO MARKET AVAILABILITY

ALL FISH PRODUCTS INTENDED TO BE EATEN RAW HAVE BEEN SUBJECTED TO A PREVENTIVE REMEDIATION TREATMENT BY THE REG. CE 853/04

MAIN DISHES

RACK OF LAMB, POTATOES AND BLACK TRUFFLE SAUCE
Rack of lamb with herbs, new potatoes Provencal style 26,00 €

BEEF CHEEK IN BAROLO WINE, POTATOES WHIPPED
IN EXTRA VIRGIN OLIVE OIL AND CRISPY BACON
Beef cheek with Barolo, Avezzano potatoes and bacon 24,00 €

“MILANESE” VEAL CUTLET
“HOMAGE TO GUALTIERO MARCHESE”
Veal cutlet, potato croquette and spicy mayo 28,00 €

SLICE STEAK OF THE DAY,
BABY VEGETABLES AND SWEET AND SOUR SAUCE 27,00 €

COD FILLET, WRAPPED IN PORK NET AND VEGETABLES
Icelandic cod wrapped in pork net and tempura vegetables 26,00 €

SOLE
• “BACCANO” STYLE
Panko breading and mashed potatoes 10,00 € (Each 100 Gr.)
• “MUGNAIA” STYLE
With Yuzu butter 10,00 € (Each 100 Gr.)

CATCH OF THE DAY

BY WEIGHT (IN THE MAIN ROOM)

SEA BASS 9,00 € (Each 100 Gr.)
SEA BREAM 9,00 € (Each 100 Gr.)
AMBERJACK 9,00 € (Each 100 Gr.)
GURNARD 9,00 € (Each 100 Gr.)

LOBSTER 11,00 € (Each 100 Gr.)
SHRIMPS 12,00 € (Each 100 Gr.)
RED PRAWNS 13,00 € (Each 100 Gr.)

GRILL

SCOTTONA BEEF
BACCANO “ROYAL BURGER”
*Bun, tomatoe, green salad, 230 gr. of Scottona “The original”
beef, cheddar cheese, bacon, Pink Mayo sauce, pommes frites* 18,00 €



SCOTTONA BEEF with Bernese sauce 26,00 €

“PRUSSIAN” T BONE “DRY AGED”
(1.200 Gr. / 40 DAY AGEING)
*Bernese sauce, sautéed chicory, Roman-style artichoke,
roasted new potatoes* 7,00 € (EACH 100 Gr. / BY WEIGHT)

SALADS

CAESAR SALAD *Lettuce, chicken slices, bacon, bio eggs,
toasted bread, Parmigiano Reggiano, Caesar dressing* 15,00 €

NICOISE SALAD
*With tuna from the Amalfi coast, potatoes from Avezzano,
green beans, olives, tomatoes, eggs and anchovies* 15,00 €

HERB SALAD
Black grapes, sweet gorgonzola flakes and toasted hazelnuts 15,00 €

Side Dishes

ROMAN STYLE ARTICHOKE
Extra virgin olive oil, mint, parsley, garlic, wine 8,00 €

FRENCH FRIES
Potatoes, Maldon salt 7,00 €

SAUTÉED CHICORY
Extra virgin olive oil, red garlic, chilli 7,00 €

BAKED SMALL FRESH POTATOES
Extra virgin olive oil, rosemary, red garlic 7,00 €

DESSERT

LITTLE FRIEDS KRAPPEN <i>Eggnog cream, raspberries coulis, hazelnut chocolate sauce</i>	10,00 €
TIRAMISU <i>Mascarpone, bio eggs, savoiardo Baccano®, espresso coffe</i>	10,00 €
LEMON TARTLET, RED FRUITS AND WHITE CHOCOLATE <i>Yuzu creamy, white chocolate sauce, berries</i>	10,00 €
NATURAL WILD BERRY SALAD <i>Blackberries, raspberries, strawberries, blueberries, mint, lime</i>	10,00 €
BRONTE PISTACHIO CRÈME BRÛLÉE	10,00 €
CREAMY "EARL GRAY" TEA CAKE <i>Jivara 40% milk chocolate, custard, "Earl Gray"</i>	10,00 €
CHEESECAKE WITH BERRIES <i>With berries coulis</i>	10,00 €
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WATER (<i>San Pellegrino, Panna, Nepi</i>)	3,00 €
COFFEE	2,50 €

Dessert Wine

MOSCATO D'ASTI <i>Moscato - Saracco, Piedmont</i>	6,00 €
AUR TRAMINER PASSITO 2016 <i>Traminer aromatico Ronco del Gelso, Friuli</i>	7,00 €
RIES VIGNA PEZZOLO V.T.B., MARCHESE DI MONTALTO <i>Riesling - Montalto Pavese, Lombardy</i>	7,00 €
VIN SANTO CARMIGNANO RISERVA 2011 <i>Trebbiano - Capezzana, Tuscany</i>	10,00 €
DON P.X. GRAN RESERVA 1990 <i>Pedro Ximenez, Bodegas de Toro Albalà</i>	10,00 €



Cocktails

HANKY PANKY <i>Gin, Red Vermouth, Fernet</i>	10,00 €
MANHATTAN <i>Rye Whiskey, Red Vermouth Angostura</i>	10,00 €
OLD FASHIONED <i>Bourbon, Sugar, Angostura Bitter</i>	10,00 €
SIDECAR <i>Cognac, Cointreau, Lemon</i>	10,00 €
MARGARITA <i>Tequila, Cointreau, Lime</i>	10,00 €
GIN TONIC <i>Gin, Tonic Water</i>	10,00 €

ALLERGENS

CEREALS WITH GLUTEN	FISH	CELERY	DRIED FRUITS (Walnuts, Hazelnuts, Almonds...)
SHELLFISH	MOLLUSCS	MUSTARD	SULFITES
EGGS	SOY	SESAME SEEDS	LUPINS
	MILK AND LACTOSE	PEANUTS	

VEGETARIAN

VEGAN

GLUTEN FREE

ICED

BREAD FROM FORNO ROSCIOLI AND ANTICO FORNO RIPOSATI (BREAD p.p.) 3,00 €

FOR ALL THE DISHES WE USE EXTRA VERGINE OLIVE OIL FROM AZIENDA DANIELE GALLOTTI