

# CURED HAM & CHEESES

## Italian Hams

ARTISANAL BOLOGNA MORTADELLA WITH PISTACHIO FROM BRONTE <i>with Parmigiano Reggiano flakes over "30 months"</i> .....	13,00 €
ARTISANAL BOLOGNA MORTADELLA WITH TRUFFLES <i>with Parmigiano Reggiano flakes over "30 months"</i> .....	14,00 €
"PIO TOSINI" CULATELLO DI ZIBELLO .....	35,00 €
"PIO TOSINI" PARMA HAM 30 MONTHS <i>Baccano selection</i> .....	22,00 €
"CINTA SENESE" HAM <i>Hand-cut</i> .....	35,00 €
"BRESAOLA" OF CHIANTINA MEAT <i>with rocket, aged Piave cheese and vinaigrette</i> .....	17,00 €
SELECTION OF CURED HAMS FROM ITALIAN TRADITION <i>A journey from the North to the South, across all the Peninsula</i> .....	25,00 €

## Spanish Hams

	<i>Tapas</i>	<i>Portion</i>
PATANEGRA "5J" SANCHEZ ROMERO <i>Hand-cut, Pan y Tomate, extra vergin olive oil</i> .....	22,00 €	40,00 €
PATANEGRA ALBA REAL 5 YEARS <i>Hand-cut, Pan y Tomate, extra vergin olive oil</i> .....	20,00 €	38,00 €
IBERIAN EXCELLENCES <i>Patanegra, Salsiccion, Chorizo, Caña de Lomo</i> .....	16,00 €	30,00 €

## Cheeses

CHEESE AND CURED HAMS ASSIETTE .....	25,00 €
SELECTION OF CHEESES FROM ITALIAN TRADITION <i>Chef choice</i> .....	16,00 €
SELECTION OF CHEESES FROM FRENCH TRADITION <i>Chef choice</i> .....	18,00 €

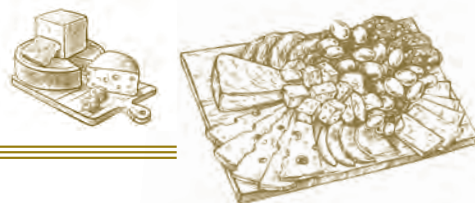
## BUFFALO MOZZARELLA

- LA PERLA DEL MEDITERRANEO -

BUFFALO MOZZARELLA "TORN BY HAND" <i>from Paestum National Park (150 Gr.)</i> .....	10,00 €
• "CAPRESE" STYLE <i>with fresh datterino tomatoes, basil and olives</i> .....	17,00 €
• WITH SCOTTISH SMOKED SALMON <b>FOOD LAB</b> <i>and wild fennel</i> .....	20,00 €
SMALL MOZZARELLA WITH CABRAS MULLET BOTTARGA (3 x 50 Gr.) .....	18,00 €
SMALL MOZZARELLA WITH CANTABRIAN ANCHOVIES (3 x 50 Gr.) ..	18,00 €
SMALL MOZZARELLA WITH RAW HAM (3 x 50 Gr.) .....	17,00 €
SMALL MOZZARELLA WITH SEMI DRY CHERRY TOMATOES (3 x 50 Gr.) .....	17,00 €

## BURRATA

- BURRATA WITH  
SEMI DRY CHERRY TOMATOES .....
- BURRATA WITH  
CABRAS MULLET BOTTARGA .....
- BURRATA WITH  
CANTABRIAN ANCHOVIES (Caliber Ø) .....



SELECTION OF AGNONI'S PICKLES <i>Borettana onion in balsamic oil, aubergines, courgettes, dried tomatoes, olives and Roman artichoke</i> .....	12,00 €
TRIS OF GRILLED ROMAN ARTICHOKE IN OIL .....	12,00 €

MEDITERRANEAN RED TUNA <i>with artichoke in oil and olives</i> .....	18,00 €
CANTABRIAN ANCHOVIES (Caliber Ø) <i>with Demi-Sel butter curls and toasted bread</i> .....	18,00 €
SCOTTISH SMOKED SALMON <b>FOOD LAB</b> <i>with homemade brioche and Demi-Sel butter</i> .....	22,00 €
CABRAS MULLET BOTTARGA <i>and "Scrocchiarella" with Evo oil</i> .....	20,00 €

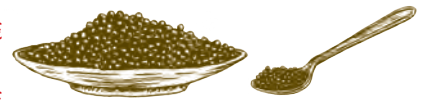
DEAR CUSTOMERS PLEASE NOTE THAT ALLERGENS ARE PRESENT IN OUR BUSINESS,  
THEREFORE ALLERGIC AND / OR INTOLERANT PEOPLE ARE INVITED TO REQUEST INFORMATION FROM THE STAFF.

# ENTRÉE

<b>FASSONA PIEMONTESE "OBERTO" TARTARE</b> <b>PREPARED AT THE TABLE</b> <i>Organic eggs, Worcester sauce, Meaux mustard, spring onion, lemon, anchovies, parsley</i> .....	23,00 €
<b>GIUDIA'S FRIED ROMAN ARTICHOKE</b> <b>ANCIENT ROMAN JEWISH RECIPE</b> <i>Roman artichoke, Maldon salt, Sarawak pepper</i> .....	7,00 €
<b>OUR CROISSANT WITH BUTTER, ANCHOVIES AND "PORCHETTA"</b> <i>Mini croissants (2 pcs.), French butter, Cantabrian anchovies and Ariccina pork</i> .....	14,00 €
<b>FRIED ANCHOVIES WITH EGGPLANT</b> <i>Anchovies from the Cantabrian Sea, panko bread, aubergine puree</i> .....	14,00 €
<b>COD TRIPE, CHICKPEA POLENTA AND SMOKED RICOTTA CHEESE</b> <i>Tripe of Icelandic cod, chickpea polenta, flakes of smoked cow's milk ricotta cheese</i> .....	16,00 €
<b>AUBERGINE PARMIGIANA WITH COURGETTE FLOWERS</b> <i>San Marzano tomato sauce, Agerola mozzarella cheese and basil, Parmesan 36 months</i> .....	13,00 €
<b>TEMPURA: FISH AND VEGETABLES</b> <i>Squid, prawns, anchovies, cod, mixed vegetables</i> .....	20,00 €
<b>BAKED STUFFED ONION, RACLETTE AND BOLOGNA MORTADELLA</b> <i>Baked Cannara onion, Raclette fromage fondue and Bologna PGI mortadella</i> .....	13,00 €

## BACCANO CAVIAR

<b>GOLDEN STERLET WHITE CAVIAR "GIAVERI"</b> (30 Gr.) <i>wholemeal bread, Normandy butter, sour cream, hard-boiled egg, parsley, blinis</i> .....	70,00 €
<b>HOMEMADE TAGLIOLINO WITH CAVIAR AND AROMATIC BUTTER</b> <i>herb butter, Siberian Imperial Caviar "Giaveri" (15 Gr.)</i> .....	35,00 €



## PASTA

<b>RIGATONI "CAVALIERI"</b> <b>CARBONARA</b> <i>Marans egg, Pecorino Romano Dop, Parmigiano Reggiano 36 months, bacon, Sarawak pepper</i> .....	15,00 €
<b>SPAGHETTI "TRAFILA ORO" VERRIGNI</b> <b>WITH BUTTER AND ANCHOVIES</b> <i>Normandy butter, Cantabrian Sea anchovies</i> .....	18,00 €
½ <b>MANICHE "MANCINI"</b> <b>AMATRICIANA</b> <i>Bio San Marzano tomato, bacon, Pecorino Romano DOP</i> .....	15,00 €
<b>SPAGHETTI "TRAFILA ORO" VERRIGNI</b> <b>WITH WHILDE SARDINIAN CLAMS</b> <i>100% fresh whilde Sardinian clams, garlic, extra virgin olive oil, leek cream and cooking juices</i> .....	25,00 €
<b>RIGATONE "CAVALIERI"</b> <b>WITH BOTTARGA,</b> <b>24 KT GOLD AND YUZU BUTTER</b> <i>Mullet bottarga, 24 Kt Gold, Yuzu butter</i> .....	24,00 €
<b>TORTELLINI FROM BOLOGNA</b> • <b>IN CAPON BROTH</b> <i>Fresh artisan tortellini from Bologna in capon broth</i> .....	19,00 €
• <b>DOUBLE CREAM WITH 36 MONTHS PARMESAN</b> <i>Fresh artisan tortellini from Bologna, Parmigiano Reggiano 36 months</i> .....	20,00 €
<b>HOMEMADE TONNARELLO</b> <b>"CACIO E PEPE"</b> <i>Pecorino Romano PDO, Sarawak pepper</i> .....	14,00 €

ALL FRESH PASTAS ARE HOME MADE

## THE FOIE GRAS

### by Nabil

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

## LOBSTER



<b>LOBSTER CATALANA "BACCANO" STYLE</b> <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 €
<b>LOBSTER BURGER</b> <i>Lobster, brioche bread, New-Burg sauce, mixed salad, sweet potato chips</i> .....	19,00 €
<b>LINGUINE "CAVALIERI" AND ROASTED LOBSTER</b> <i>lobster, datterini tomatoes</i> .....	28,00 €

		<b>3 OYSTERS</b>	
&			
<b>1 GLASS OF CHAMPAGNE</b>			
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 ..... 45,00 €

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 €

### OSSOBUCO WITH MILANESE RISOTTO

Marrow of ossobuco, “Acquerello” rice, saffron pistils,  
Echiré butter, Evo oil, shallot, wine ..... 29,00 €

### “MILANESE” VEAL CUTLET

“HOMAGE TO GUALTIERO MARCHESI”  
Veal cutlet, potato croquette and spicy mayo ..... 28,00 €

### MIXED BOILED MEAT WITH ARTISAN MUSTARD FROM CREMONA

Beef, pork, tongue, muscle, “bondiola”, capon, shoulder ..... 28,00 €

### THE “BOUILLABAISSE”, SEAFOOD SOUP WITH CROUTONS

Gurnard, scorpion fish, sea bass, garlic, Evo olive oil, shallot, wine ..... 28,00 €

### FISH FILLET OF THE DAY,

BABY VEGETABLES AND SWEET AND SOUR SAUCE ..... 27,00 €

## CATCH OF THE DAY

BY WEIGHT (Price each 100 Gr.)

SOLE “BACCANO” STYLE  
panko breading and mashed potatoes ..... 10,00 €

SOLE “MUGNAIA” STYLE  
with Yuzu butter, flour ..... 10,00 €

SEA BASS SALT OR BAKED ..... 9,00 €

SEA BREAM SALT OR BAKED ..... 9,00 €

AMBERJACK BAKED ..... 9,00 €

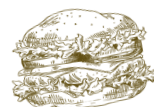
GURNARD “GUAZZETTO” STYLE ..... 9,00 €

LOBSTER GRILLED OR STEAMED ..... 12,00 €

SHRIMPS GRILLED ..... 12,00 €

RED PRAWNS GRILLED ..... 13,00 €

## GRILL



### BACCANO

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

SCOTTONA BEEF STEAK 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 €

### LA NIZZARDA

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

### MIXED DATTERINI TOMATO SALAD

with Greek basil and extra virgin olive oil ..... 12,00 €

## Side Dishes

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

FRENCH FRIES Potatoes, Maldon salt ..... 7,00 €

SAUTÉED CHICORY Evo oil, red garlic, chilli ..... 7,00 €

ROMAN PUNTARELLE  
with anchovy sauce from the Cantabrian Sea ..... 8,00 €

BAKED SMALL POTATOES  
Evo oil, rosemary, red garlic ..... 7,00 €

HOMEMADE POTATOES PURÉE butter, parmesan .. 8,00 €

# DESSERT

TIRAMISU <i>Mascarpone, bio eggs, savoiardo Baccano®, espresso coffee</i> .....	10,00 €
LITTLE FRIED KRAPPENS <i>Eggnog cream, raspberries coulis, hazelnut chocolate sauce</i> .....	10,00 €
YUZU AND MANDARIN CREAMY TARTLET <i>with vanilla ice cream</i> .....	10,00 €
NATURAL WILD BERRY SALAD <i>Blackberries, raspberries, strawberries, blueberries, mint, lime</i> .....	10,00 €
BRONTE PISTACHIO CRÈME BRÛLÉE .....	10,00 €
70% VALRHONA CHOCOLATE CAKE WITH DARK HEART <i>with mandarin sorbet</i> .....	10,00 €
CREAMY "EARL GRAY" TEA CAKE <i>Jivara 40% milk chocolate, custard, "Earl Gray"</i> .....	10,00 €
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