

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 €
"BRESAOLA" OF CHIANTINA MEAT <i>with rocket, aged Piave cheese and vinaigrette</i>	17,00 €
SELECTION OF CURED HAM FROM ITALIAN TRADITION <i>A journey from the North to the South, across all the Peninsula</i>	25,00 €

Spanish Hams

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

BUFFALO MOZZARELLA

- THE PEARL OF THE MEDITERRANEAN SEA -

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 FOODLAB <i>and wild fennel</i>	25,00 €
SMALL MOZZARELLA WITH CABRAS MULLET BOTTARGA (3 x 50 Gr.)	20,00 €
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.)	15,00 €

BURRATA

• BURRATA WITH SEMI DRY CHERRY TOMATOES	17,00 €
• BURRATA WITH CABRAS MULLET BOTTARGA	20,00 €
• BURRATA WITH CANTABRIAN ANCHOVIES (Caliber Ø)	22,00 €

Cheeses

CHEESE AND CURED HAM ASSIETTE	26,00 €
SELECTION OF CHEESES FROM ITALIAN TRADITION <i>Chef choice</i>	18,00 €
SELECTION OF CHEESES FROM FRENCH TRADITION <i>Chef choice</i>	20,00 €



OUR "GIARDINIERA" WITH "AGNONI" PICKLES	12,00 €
TRIS OF GRILLED ROMAN ARTICHOKE IN OIL	12,00 €

"OSIETRA" STURGEON FILLET IN OLIVE OIL <i>with artichoke in oil, olives and semi-dry cherry tomatoes</i>	18,00 €
CANTABRIAN ANCHOVIES (Caliber Ø, n. 6 fillets) <i>with Demi-Sel butter curls and toasted bread</i>	21,00 €
SCOTTISH SMOKED SALMON FOODLAB <i>with homemade brioche and Demi-Sel butter</i>	22,00 €
CABRAS MULLET BOTTARGA <i>and "Scrocchiarella" with Evo oil</i>	20,00 €

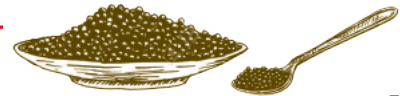
DEAR CUSTOMERS PLEASE NOTE THAT ALLERGENS ARE PRESENT IN OUR BUSINESS,
THEREFORE ALLERGIC AND / OR INTOLERANT PEOPLE ARE INVITED TO REQUEST INFORMATION FROM THE STAFF.

ENTRÉE

FASSONA PIEMONTESE "OBERTO" TARTARE PREPARED AT THE TABLE <i>Organic eggs, Worcester sauce, Meaux mustard, spring onion, lemon, anchovies, parsley</i>	23,00 €
ARTICHOKE STUFFED WITH "CORATELLA", FOIE GRAS AND CHEESE AND PEPPER SAUCE <i>Roman artichoke, Parmigiano Reggiano, Pecorino Romano, Maldon salt, Sarawak pepper</i>	18,00 €
CHICKPEA PANELLA WITH BURRATA, VEAL TONGUE, GREEN SAUCE AND SEMI-DRY CHERRY TOMATOES <i>Chickpea flour, burrata from Andria, red garlic from Sulmona, basil, parsley</i>	16,00 €
OUR CROISSANT WITH BUTTER, ANCHOVIES AND "PORCHETTA" <i>Mini croissants (2 pcs.), French butter, Cantabrian anchovies and Ariccia pork</i>	14,00 €
RED MULLET WITH 4 SPICES, ENDIVE, ORANGES AND MUSTARD <i>Red mullet in Epice bread, endive and fresh orange salad, Dijon mustard in grains and citrus sauce</i>	15,00 €
STEAMED SQUID, FRIGGITELLI PESTO AND EXOTIC FRUITS <i>Squid salad, Friggittello sweet pepper, fresh exotic fruit sauce, aromatic herbs</i>	18,00 €
FRIED ANCHOVIES WITH LIME TZATZIKI SAUCE <i>Anchovies from the Cantabrian Sea, panko bread, yogurt, aromatic herbs and lime</i>	14,00 €
AUBERGINE PARMIGIANA WITH COURGETTE FLOWERS <i>San Marzano tomato sauce, Agerola mozzarella and basil, 36 months Parmesan</i>	13,00 €

BACCANO CAVIAR

GOLDEN STERLET WHITE CAVIAR "GIAVERI" (30 Gr.) <i>wholemeal bread, Normandy butter, sour cream, hard-boiled egg, parsley, blinis</i>	70,00 €
HOMEMADE TAGLIOLINO WITH CAVIAR AND AROMATIC BUTTER <i>herb butter, Siberian Imperial Caviar "Giaveri" (15 Gr.)</i>	35,00 €
THE THREE CAVIARS <i>Tasting of Siberian Imperial caviar, Golden Sterlet and Beluga Imperial "Giaveri" (3 x 30 Gr.)</i> <i>with wholemeal bread, Normandy butter, sour cream, boiled egg, parsley, blinis</i>	240,00 €



LASAGNA

by **BACCANO**

COW'S TAIL RAGOUT, BÉCHAMEL AND PARMESAN

18,00 €

PASTA

RIGATONI "CAVALIERI" CARBONARA <i>Marans egg, Pecorino Romano Dop, Parmigiano Reggiano 36 months, bacon, Sarawak pepper</i>	16,00 €
RIGATONE "CAVALIERI" WITH BOTTARGA, 24 KT GOLD AND YUZU BUTTER <i>Mullet bottarga, 24 Kt Gold, Yuzu butter</i>	24,00 €
½ MANICHE "MANCINI" AMATRICIANA <i>Bio San Marzano tomato, bacon, Pecorino Romano DOP</i>	15,00 €
SPAGHETTI "CAVALIERI" BUTTER AND ANCHOVIES <i>Butter from Normandy, anchovies from the Cantabrian Sea</i>	19,00 €
TUBETTI RIGATI "CAVALIERI" WITH SEAFOOD <i>Mixed seafood and fish pulp, red garlic, extra virgin olive oil, tomato and basil</i>	24,00 €
HOMEMADE FETTUCCINE WITH SHELLFISH <i>Black garlic, lime and caramelized ginger</i>	20,00 €
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 €
LENTILS CREAM AND FOIE GRAS MORCEAUX <i>shallots and herbs</i>	24,00 €

LOBSTER

Menu

LOBSTER CATALANA "BACCANO" STYLE <i>Lobster, prawns, scallops, Datterini tomatoes, 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" AND ROASTED LOBSTER <i>lobster, Datterini tomatoes</i>	28,00 €

		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, ORANGE BUTTER AND CHAMPAGNE (2 PZ.) 12,00 €

THE RAW

SIX RAW TASTES “DU JOUR” **The daily offer is made by the creation of our kitchen** 26,00 €
 FISH CEVICHE “DU JOUR” (Upon market availability) 28,00 €
 FISH CARPACCIO “DU JOUR” **or** FISH TARTARE “DU JOUR” 25,00 € each portion

PLATEAU DU JOUR

2 SCAMPI, 2 RED PRAWNS, 2 PURPLE PRAWNS, 2 OYSTERS “DU JOUR”, TUNA SASHIMI, SEA TRUFFLES, CUTTLEFISH JULIENNE 60,00 €

GRAND PLATEAU DU JOUR

4 SCAMPI, 4 RED PRAWNS, 4 PURPLE PRAWNS, 2 OYSTERS OF THE DAY, 2 OYSTERS REGAL OR, TARTARE “DU JOUR”, SASHIMI “DU JOUR”, SEAFOOD, CUTTLEFISH JULIENNE, SCALLOPS, 1 STEAMED LOBSTER

160,00 €

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

“MORA ROMAGNOLA” BLACK PIG BELLY
 DEVIL STYLE
 with a variation of carrots and aromatic herbs 22,00 €

“MILANESE” VEAL CUTLET
 “HOMAGE TO GUALTIERO MARCHESI” (450 Gr.)
 Veal cutlet, potato croquette and spicy mayo 30,00 €

FILLET OF “FASSONA” BEEF ROSSINI STYLE
 with Foie Gras escalope, black truffle and morel mushrooms 42,00 €

MONKFISH “OSSOBUCO”
 with “agretti”, cashews and celeriac 26,00 €

VIGNAROLA STYLE FISH STEAK “DU JOUR”
 Broad beans, peas, artichokes and spring onion 28,00 €

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 €

ROSSINI BURGER 230 Gr. of Scottona “The original”,
 Foie Gras escalope, black truffle and morel mushrooms 30,00 €

BEEF FILLET
 200 Gr. with Bernese sauce and roast potatoes 28,00 €

SCOTTONA BEEF STEAK 350 Gr. with Bernese sauce .. 26,00 €

PRUSSIAN T-BONE DRY AGED
 (1.200 Gr. / 40 DAY AGEING) Bernese sauce and mixed side dishes 7,00 €
 (Each 100 gr. / By Weight)

SALADS

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

GREEK sliced salad, tomatoes, cucumbers, onion, olives, feta and tzatziki 14,00 €

STEAMED SHRIMP SALAD
 sliced salad, avocado, confit lemon 16,00 €

STEAMED ASPARAGUS mimosa egg, baby lettuce, salted almonds, tamarind sauce, Raclette cheese 15,00 €

Side Dishes

ROASTED VEGETABLES with herbs 9,00 €

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

FRENCH FRIES Potatoes, Maldon salt 7,00 €

ROMAN STYLE ARTICHOKE 8,00 €

BAKED 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>	12,00 €
LITTLE FRIED KRAPPENS <i>Eggnog cream, raspberries coulis, hazelnut chocolate sauce</i>	10,00 €
70% DULCE DE LECHE CHOCOLATE BROWNIE <i>with sautéed caramel ice cream</i>	10,00 €
RIFLE AND DARK CHOCOLATE FLAKES <i>with Alchermes</i>	12,00 €
COLD FRUIT SOUP INFUSED WITH VERBENA	10,00 €
“PANNA COTTA” WITH BASIL, STRAWBERRIES AND COCONUT CRUMBLE.....	10,00 €
ARTISANAL FRESH FRUIT SHERBETS.....	9,00 €
.....	
WATER (<i>San Pellegrino, Panna, Nepi</i>)	3,00 €
COFFEE	2,50 €

Dessert Wine

PASITHEA ROSA 2017 GIRLAN <i>Moscato Rosa, Cornaiano (BZ), Alto Adige</i> ..	14,00 €
MOSCATO D'ASTI 2020 VIGNAIOLI DI SANTO STEFANO <i>Moscato Bianco,</i> <i>S. Stefano Belbo (CN), Piedmont</i>	12,00 €
PASSITO STILLATO 2017 PRINCIPE PALLAVICINI <i>Malvasia del Lazio, Colonna (RM), Lazio</i> ...	10,00 €
SAUTERNES 2016 CHATEAU PIADA <i>Semillon, Sauvignon Blanc, Muscadelle</i> <i>Bordeaux, France</i>	16,00 €
AUSLESE CUVÉE 2018 KRACHER <i>Welschriesling, Chardonnay</i> <i>Burgenland, Austria</i>	14,00 €
SHERRY VALDESPINO PEDRO XIMENEZ “EL CANDADO” <i>Macharnudo (Jerez de la Frontera), Spain</i> ...	14,00 €



Cocktails

HANKY PANKY <i>Gin, Red Vermouth, Fernet</i>	10,00 €
MANHATTAN <i>Rye Whiskey, Red Vermouth</i> <i>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