

CURED HAM & CHEESES

Italian Hams

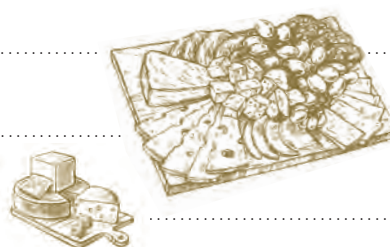
ARTISANAL BOLOGNA MORTADELLA WITH PISTACHIO FROM BRONTE ^{9,11,12}	14,00 €
ARTISANAL BOLOGNA MORTADELLA WITH BLACK TRUFFLE ^{9,11,12}	15,00 €
“PIO TOSINI” PARMA HAM 30 MONTHS WITH “WINTER” MELON	18,00 €
“PIO TOSINI” PARMA HAM 30 MONTHS <i>Baccano Selection</i>	19,00 €
“BRESAOLA” OF CHIANTINA MEAT <i>with mixed salad, aged Piave cheese and vinaigrette</i>	18,00 €
SELECTION OF CURED HAM FROM ITALIAN TRADITION ^{9,11,12} <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 ALMA REAL 5 YEARS <i>Hand-cut, Pan y Tomate, extra vergin olive oil</i>	20,00 €	38,00 €
CECINA DE LEON WITH MIMOLETTE <i>with mixed salad, citronette and Sarawak pepper</i>	23,00 €	
IBERIAN EXCELLENCES <i>Salchichon, Chorizo, Caña de Lomo, Morcón</i>	16,00 €	30,00 €

Cheeses

CHEESES AND CURED HAM ASSIETTE ^{7,9,11,12}	26,00 €
SELECTION OF CHEESES FROM ITALIAN TRADITION ^{7,12} <i>Chef choice</i>	20,00 €
SELECTION OF CHEESES FROM FRENCH TRADITION ^{7,12} <i>Chef choice</i>	22,00 €



LA BUFALA

- THE PEARL OF THE MEDITERRANEAN SEA -

BUFFALO MOZZARELLA ⁷ “TORN BY HAND” <i>from Paestum National Park (150 Gr.)</i>	10,00 €
• “CAPRESE” STYLE ⁷ <i>with fresh datterino tomatoes, basil and olives</i>	17,00 €
• WITH RAW HAM ⁷ <i>“Pio Tosini” Parma ham 30 months</i>	23,00 €
• WITH SCOTTISH SALMON ^{4,7} <i>Smoked “Loch Fyne” salmon</i>	25,00 €
• WITH MULLET BOTTARGA FROM CABRAS ^{4,7}	20,00 €
• WITH CANTABRIAN ANCHOVIES FILLET ^{4,7} ..	23,00 €
• WITH SEMI DRY CHERRY TOMATOES ⁷ ..	16,00 €

BURRATA

• BURRATA WITH SEMI DRY CHERRY TOMATOES ⁷	17,00 €
• BURRATA WITH MULLET BOTTARGA FROM CABRAS ^{4,7}	20,00 €
• BURRATA WITH CANTABRIAN ANCHOVIES FILLET ^{4,7} (<i>Caliber Ø</i>).....	22,00 €

TRIS OF GRILLED ROMAN ARTICHOKE IN OIL ^(VGN)	12,00 €
BORDIER YUZU BUTTER <i>or</i> DEMI-SEL ⁷	2,00 €

CANTABRIAN ANCHOVIES FILLET ^{1,4,12} (<i>Caliber Ø, n. 6 fillets</i>) <i>with Demi-Sel butter curls and toasted bread</i>	21,00 €
SCOTTISH SMOKED SALMON ^{1,4,12} <i>with homemade brioche and Demi-Sel butter</i>	22,00 €
MULLET BOTTARGA FROM CABRAS ⁴ <i>with mixed salad, olives and 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

PIEDMONTESE "MACELLERIA OBERTO" FASSONA BEEF TARTARE ^{3,4,9,(GF)} TABLE SIDE SERVICE <i>Organic eggs, Worcestershire sauce, Beaun mustard, chives, shallots, lemon, anchovies, capers, extra virgin olive oil, salt, Sarawak black pepper and tabasco</i>	26,00 €
"VITEL TONNÉ" ^{3,4,9,(GF)} <i>Piedmontese "Macelleria Oberto" veal, quail egg, tuna sauce and caper leaves</i>	20,00 €
PORCINI MUSHROOM SOUP AND ROASTED STINGRAY FISH ^{1,3,4,7,8} <i>cream of porcini mushrooms, seared porcini mushroom and roasted sprightly, chlorophyll oil and bread crumble</i>	19,00 €
OUR CROISSANT WITH "PORCHETTA", BUTTER AND ANCHOVIES SAUCE (2 Pz.) ^{1,3,4,7,12} <i>Croissant, warm "Ariccia" pork, French butter from Loire and anchovy sauce from the Cantabrian Sea</i>	13,00 €
CUTTLEFISH CROQUETTE AND POTATO MOUSSE ^{1,3,4,5,7} <i>Mousse of potatoes and "Puttanesca" powder</i>	16,00 €
"TIRADITO" OF SCALLOPS AND LECHE DE TIGRE "AJI AMARILLO" ^{4,5,8} <i>Roasted scallops, sweet potato variation and "Aji Amarillo" emulsion</i>	20,00 €
FRIED ANCHOVIES WITH TUNA SAUCE ^{1,3,4,9} <i>Anchovies from the Cantabrian Sea, panko bread, mayonnaise, capers, tabasco and lime</i>	14,00 €
"GIUDIA" FRIED ARTICHOKE ^(VGN) <i>Roman artichoke cooked with ancient Jewish recipe</i>	10,00 €

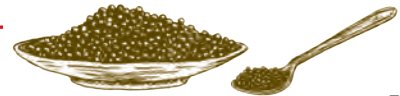
BACCANO CAVIAR

GOLDEN STERLET WHITE CAVIAR "GIAVERI" (30 Gr.)

wholemeal bread, Normandy butter, sour cream, hard-boiled egg, parsley, blinis 70,00 €

TAGLIOLINO PASTA WITH CAVIAR AND AROMATIC BUTTER^{1,3,4,12} *herb butter, Siberian Imperial Caviar "Giaveri" (15 Gr.)* ... 35,00 €

"THE THREE CAVIARS" EXPERIENCE^{3,4,7} *Tasting of Siberian Imperial caviar, Golden Sterlet and Beluga Imperial "Giaveri" (3 x 30 Gr.) with wholemeal bread, Normandy butter, sour cream, boiled egg, parsley, blinis* 240,00 €



THE PARMIGIANA

by BACCANO

AUBERGINE PARMIGIANA
WITH COURGETTE FLOWERS^{7(VEG)}

San Marzano tomato sauce, Agerola mozzarella and basil, 36 months Parmesan

16,00 €

THE FOIE GRAS

by Nabil

CROQUE MONSIEUR WITH FOIE GRAS^{1,3,7,12,13}

With Annurche apples in pain d'épices, shallot glazed with thyme..... 22,00 €

OUR TERRINE WITH PEARS AND SAFFRON^{1,3,7,12,13}

Terrine with glazed pears and saffron pistils, fig bread..... 32,00 €

HOMEMADE OXTAIL TORTELLO^{1,2,3,7,12,13}

Oxtail, caviar butter, flakes of foie gras..... 26,00 €

PASTA

RIGATONI "CAVALIERI" CARBONARA^{1,3,7,12}

Marans egg, Pecorino Romano Dop, Parmigiano Reggiano 36 months, bacon, Sarawak pepper 16,00 €

SPAGHETTONE "CAVALIERI" WITH BUTTER, PARMESAN CHEESE AND BOTTARGA^{1,4,7,12}

mullet bottarga, demi-sel butter, "Vacche Rosse" Parmesan 24,00 €

½ MANICHE "MANCINI" AMATRICIANA^{1,7,12}

Bio San Marzano tomato, bacon, Pecorino Romano DOP..... 16,00 €

"RISOTTO MILANESE" AND OSSOBUCO^{1,7,8,13}

rice from the "San Massimo" Reserve, saffron pistils and veal Ossobuco (Cooking time 20')..... 30,00 €

LINGUINE "CAVALIERI" WITH SEA URCHINS AND NECK SWEETBREADS^{1,5,8,13}

sea urchins from the Latium coast and braised veal sweetbreads 26,00 €

TORTELLINI FROM BOLOGNA

● IN CAPON BROTH^{1,3,7,8,12}

Fresh artisan tortellini from Bologna stuffed with beef, Mortadella and Parmesan cheese in capon broth 19,00 €

● DOUBLE CREAM WITH 36 MONTHS PARMESAN^{1,3,7,12}

Fresh artisan tortellini from Bologna stuffed with beef, Mortadella and Parmesan cheese 22,00 €

HOMEMADE TONNARELLO

"CACIO E PEPE"^{1,3,7,12}

Pecorino Romano PDO, Sarawak pepper 15,00 €

TUTTE LE PASTE FRESCHE SONO FATTE IN CASA

LOBSTER

Menu

LOBSTER CATALANA "BACCANO" STYLE^{2,5,8,13(GF)}

Lobster, prawns, scallops, Datterini tomatoes, Avezzano potatoes, Tropea red onion, basil, Barolo vinegar, black garlic roux, extra virgin olive oil..... 38,00 €

LOBSTER ROLL^{1,2,3,7,12,13} *lobster, brioche bread,*

Lobster sauce, mixed salad, fried sweet potatoes..... 28,00 €

LINGUINE "CAVALIERI" PASTA WITH ROASTED LOBSTER^{1,2,7,8,12,13}

lobster, Datterini tomatoes..... 28,00 €



26,00 €



BAR A HUITRES

ET COQUILLAGES ^{2,4,5,6,7,13}



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 YUZU BUTTER AND CHAMPAGNE (2 Pz.) ^{1,6,7,12} 12,00 €

PLATEAU DU JOUR

2 LANGOUSTINES, 2 RED PRAWNS, 2 PURPLE PRAWNS, 2 OYSTERS “DU JOUR”, TUNA SASHIMI, SEA TRUFFLES, TARTARE “DU JOUR” 60,00 €

GRAND PLATEAU DU JOUR

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

160,00 €

THE RAW

SIX RAW TASTES “DU JOUR” **The daily offer is made by the creation of our kitchen** 30,00 €
 FISH CARPACCIO “DU JOUR” or FISH TARTARE “DU JOUR” (Upon market availability) 25,00 € each portion
 FISH CEVICHE “DU JOUR” (Upon market availability) 28,00 €

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

- BEEF FILLET IN GREEN PEPPERCORN SAUCE** ^{7,8,13,(GF)}
Sakura beef fillet, emulsified potatoes in oil, green pepper from Kerala 32,00 €
- “SALTIMBOCCA BACCANO”** ^{7,8,13,(GF)}
“Macelleria Oberto” LTC veal fillet, “Pio Tosini” ham chips and black cabbage 26,00 €
- “MILANESE” VEAL CUTLET**
“TRIBUTE TO GUALTIERO MARCHESI” ^{1,3,6}
Fried veal cutlet and sautéed potatoes with herbs 30,00 €
- GURNARD FILLET AND JAPANESE SAUCE** ^{4,6,8,(GF)}
Gurnard fillet, demi-glace with Miso and Sake, sautéed Cardoncelli and sautéed pak-choi in sesame oil 28,00 €
- FISH FILLET “DU JOUR” WITH SWEET AND SOUR ONION** ^{4,12,13,(GF)}
Braised onion, red vinegar and raisins 27,00 €

CATCH OF THE DAY

BY WEIGHT

- SOLE “BACCANO” STYLE** ^{1,4,6,7,12,13}
Panko breading and mashed potatoes 12,00 | Each 100 Gr. €
- SOLE “MUGNAIA” STYLE** ^{1,4,7,13}
with Yuzu butter 12,00 | Each 100 Gr. €
- SEA BASS SALT OR BAKED** ⁴ 10,00 | Each 100 Gr. €
- SEA BREAM SALT OR BAKED** ⁴ 10,00 | Each 100 Gr. €
- TURBOT BAKED** ⁴ 10,00 | Each 100 Gr. €
- GURNARD “GUAZZETTO” STYLE** ⁴ 10,00 | Each 100 Gr. €
- LOBSTER GRILLED or STEAMED** ² 14,00 | Each 100 Gr. €
- LANGOUSTINES GRILLED or RAW** ² 13,00 | Each 100 Gr. €
- RED PRAWNS GRILLED or RAW** ² 14,00 | Each 100 Gr. €

Our staff will be happy to communicate the exact size of the catch

GRILL



- BACCANO ROYAL BURGER** ^{3,7,12}
230 Gr. of Scottona “The original” beef, cheddar cheese, bacon, tomato, lattuce leaf, bun, french fries 20,00 €
- FASSONA BEEF SKIRT STEAK** ^{3,7,19}
 (MACELLERIA OBERTO)
Beef diaphragm (300 Gr.) with Bernese sauce and roasted potatoes 28,00 €
- SAKURA BEEF TOMAHAWK** ^{3,7,13}
 (~1.200 Gr. / 40 DAYS AGED)
Bernese sauce and mixed side dishes 8,00 | Per 100 Gr. €

SALADS

- CAESAR SALAD** ^{1,3,4,9}
Mixed salad, small cherry tomatoes, chicken slices, bacon, organic eggs, toasted bread, Parmigiano Reggiano, Caesar dressing 16,00 €
- GREEK SALAD** ^{7 (VEG)}
Sliced salad, tomatoes, cucumbers, onion, olives, feta and tzatziki 15,00 €
- NICOISE SALAD** ^{3,4,13}
Mixed salad, quail eggs, “Callipo” tuna, onion in red wine, roasted artichoke, potatoes and Taggiasca olives 16,00 €

Side Dishes

- FRENCH FRIES** *Potatoes, Maldon salt* 7,00 €
- ROASTED POTATOES** *Evo oil, rosemary, red garlic* 8,00 €
- SAUTÉED CHICORY** *Evo oil, red garlic, chilli* 8,00 €
- SWEET AND SOUR “PEPERONATA”** ¹³ 8,00 €
- “BROCCOLO ROMANESCO” AND CAULIFLOWER VARIATION**
sauteed with oil, garlic, pepper, anchovies and mint 8,00 €
- HOMEMADE POTATOES PURÉE** *butter, parmesan* 8,00 €
- “PUNTARELLE”** ^{13,14} *with anchovy sauce* 10,00 €

DESSERT

TIRAMISU "BACCANO" ^{1,3,7,12,13} Mascarpone, bio eggs, savoiardo Baccano®, espresso coffee, chocolate	14,00 €
BABÀ WITH FLOR DE CAÑA 12 Y. RUM ^{1,3,7,12,13} and chantilly cream	12,00 €
LITTLE FRIED KRAPPENS ^{1,3,7,11,12} Eggnog cream, raspberries coulis, hazelnut chocolate sauce	10,00 €
BRETON SHORTCRUST AND HAZELNUT VARIATION ^{1,3,7,11,12} Hazelnut creamy, hazelnut ice cream, caramelized hazelnut and hazelnut sponge	12,00 €
BIGNÈ "BACCANO" (FINISHED AT THE TABLE) ^{1,3,7,12} Bourbon vanilla ganache with Komuntu 80% Valhrona chocolate sauce	10,00 €
HOMEMADE FRESH ICECREAM OR SHERBETS ^{3,7,12} from fresh fruit	10,00 €
CHEESE TASTING IN PAIRING WITH... ^{4,9,12,13} Chef choice cheese selection (3 Pcs.) with Ries Millesimato 2013 Marchesi di Montalto	18,00 €

WATER (San Pellegrino, Panna, Nepi)	3,50 €
ESPRESSO COFFEE	3,00 €
CAFETERIA	5,00 €
SOFT DRINK	5,00 €

Dessert Wine

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



Cocktails

HANKY PANKY Seven Hills, Punt e Mes, Fernet Branca ..	12,00 €
MANHATTAN Bulleit Rye, Cocchi Storico, Angostura, Maraschino	12,00 €
OLD FASHIONED Bulleit Bourbon, Sugar, Angostura Bitter	12,00 €
SIDECAR Courvoisier VSOP, Cointreau, Lemon	12,00 €
MARGARITA Calle 23, Cointreau, Lime	12,00 €
GIN TONIC Tanqueray, Tonic Water	10,00 €

ALLERGENS

1 CEREALS WITH GLUTEN	4 FISH	8 CELERY	12 DRIED FRUITS (Walnuts, Hazelnuts, Almonds...)
2 SHELLFISH	5 MOLLUSCS	9 MUSTARD	13 SULFITES
3 EGGS	6 SOY	10 SESAME SEEDS	14 LUPINS
	7 MILK AND LACTOSE	11 PEANUTS	

Ⓥ VEGETARIAN (VEG)

Ⓥ VEGAN (VGN)

Ⓧ GLUTEN FREE (GF)

Ⓢ ICED

BREAD FROM FORNO ROSCIOLI AND ANTICO FORNO RIPOSATI (BREAD p.p.) 3,50 €

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