

CURED HAM & CHEESES

Italian Hams

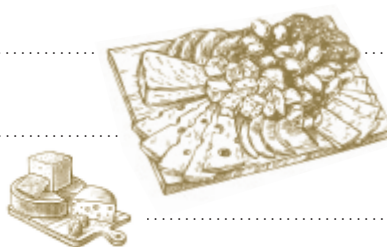
ARTISANAL BOLOGNA MORTADELLA WITH PISTACHIO FROM BRONTE ^{9,11,12}	14,00 €
ARTISANAL BOLOGNA MORTADELLA WITH BLACK TRUFFLE ^{9,11,12}	15,00 €
“PIO TOSINI” PARMA HAM 30 MONTHS WITH YELLOW WINTER MELON	22,00 €
“PIO TOSINI” PARMA HAM 30 MONTHS <i>Baccano Selection</i>	19,00 €
“BRESAOLA” OF CHIANTINA BEEF <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 virgin olive oil</i>	22,00 €	40,00 €
PATANEGRA ALMA REAL 5 YEARS <i>Hand-cut, Pan y Tomate, extra virgin olive oil</i>	20,00 €	38,00 €
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 €



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

CANTABRIAN ANCHOVY FILLETS ^{1,4,12} (<i>Caliber Ø, n. 6 fillets</i>) <i>with Demi-Sel butter curls and toasted bread</i>	21,00 €
SMOKED DANISH SOCKEYE SALMON ^{1,4,12} <i>with homemade brioche and Demi-Sel butter</i>	24,00 €
MULLET BOTTARGA FROM CABRAS ⁴ <i>with mixed salad, olives and Evo oil</i>	20,00 €

LA BUFALA

- THE PEARL OF THE MEDITERRANEAN SEA -

BUFFALO MOZZARELLA ⁷ <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 CURED HAM ⁷ <i>“Pio Tosini” Parma ham 30 months</i>	23,00 €
• WITH SMOKED DANISH SALMON ^{4,7} <i>Smoked Sockeye 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 €

DEAR GUEST, PLEASE, BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS,
DON'T HESITATE TO REQUEST ADDITIONAL INFORMATION TO OUR 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 €
FRIED CODFISH WITH LEEK AND POTATOES MOUSSE ⁴ <i>Fried codfish fillet, leeks, potatoes and "Puttanesca" powder</i>	22,00 €
OUR CROISSANT WITH "PORCHETTA", BUTTER AND ANCHOVY 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 €
ROASTED OCTOPUS TENTACLES IN HOLLANDAISE SAUCE WITH GREEN TURNIPS ^{3,5,7,9,12,13,(GF)} <i>Roasted octopus, green turnips in olive oil, garlic and chilipepper</i>	20,00 €
BEAN SOUP WITH ROASTED PUMPKIN AND MUSSELS ^{3,5,8,13} <i>Risina bean soup from Spello, roasted pumpkin and sauted mussels</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>Fried Roman artichoke done with an ancient Jewish recipe</i>	10,00 €

BACCANO CAVIAR

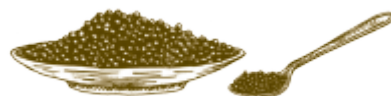
GOLDEN STERLET WHITE CAVIAR "GIAVERI" (30 Gr.)

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 €

PASTA

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

Marans egg, Pecorino Romano PDO, Parmigiano Reggiano 36 months, cured pork cheeks, Sarawak pepper .. 16,00 €

SPAGHETTO "CAVALIERI" WITH ONION SAUCE, ROASTED PINK PRAWNS AND ROASTED ARTISANAL MORTADELLA^{1,2,3,8,12,13}

Sweet onion from Cannara sauce, Mediterranean pink prawns and slices of artisanal Bologna Mortadella..... 22,00 €

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

Bio San Marzano tomato, cured pork cheeks, Pecorino Romano PDO .. 16,00 €

RISOTTO WITH BUTTER AND ANCHOVIES, HAZELNUT CRUMBLE AND LEMON SEA^{1,4,5,7,12,13}

Riserva San Massimo rice, Cantabrian anchovies, sweet Normandy butter (Cooking time: 20')..... 30,00 €

CHICKPEA VELOUTÉ WITH RAW LANGOUSTINES AND BLACK TRUFFLE SLICES^{2,3,8} *Chickpeas*

from Spello, Tirrenian langoustines and black truffle from Norcia... 28,00 €

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 OLD PARMESAN^{1,3,7,12} *Fresh artisan tortellini from Bologna stuffed with beef, Mortadella and Parmesan cheese* 22,00 €

VODKA PENNETTE "CAVALIERI"^{1,7,8,13}

San Secondo pork shoulder ham and Ketel One Vodka 18,00 €

HOMEMADE GNOCCHI "CACIO E PEPE"^{1,7}

Avezzano potatoes gnocchi, Pecorino Romano PDO, Sarawak pepper .. 15,00 €

ALL FRESH PASTA ARE HOMEMADE

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 TORTELLO CODFISH^{1,3,4,7,8,12,13}

Homemade tortello stuffed with codfish cooked with foie gras sauce and grape must 28,00 €



3 OYSTERS
&
1 GLASS OF CHAMPAGNE LOMBARD

Champagne Lombard 1^{er} Cru Extra Brut
Chardonnay, Pinot Noir, Pinot Meunier
Epernay, Côte des Blancs

30,00 €

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, french fries 28,00 €

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

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

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 IN CHAMPAGNE AND YUZU BUTTER FLAVOUR (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, SEAFOODS 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, 1 STEAMED LOBSTER

160,00 €

THE RAW

SIX RAW TASTES “DU JOUR” **Tasting tour composed in 6 small plates picked by our Chef** 30,00 €
 FISH CARPACCIO “DU JOUR” **or** FISH TARTARE “DU JOUR” (Upon market availability) 25,00 € each portion
 MIXED FISH CEVICHE “DU JOUR” *Octopus, red prawns, scallops, amberjack, mussels (Upon market availability)* 32,00 €

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

SLICED DUCK'S BREAST, APPLE CONCASSÉ, BLACK TRUFFLE SAUCE,
 MARINATED RADISH AND ANCHOVIES CRUMBLE 1, 4, 7, 8, 12, 13

Annurche apples, black truffle Norcia, radish from Treviso and Cantabrian sea anchovies 36,00 €

BAKED SUCKLING PIG SHANK IN “IPA” BEER SAUCE 8, 9, 10, 13, (GF)

Black Nebrodi pig, celeriac salad, green apples, “Ipa” beer sauce from Baladin® brewery 28,00 €

“MILANESE” VEAL CUTLET

“TRIBUTE TO GUALTIERO MARCHESI” 1, 3, 6
Fried veal cutlet and sautéed potatoes with herbs 30,00 €

“BLACK COD” CODFISH FILLET IN SALMOREJO 1, 4, 8, 13

Codfish fillet, parsley and basil crumble 32,00 €

FISH FILLET “DU JOUR” WITH BABAGANOUSH SAUCE 4, 6, 10, 12, (GF)

Typical homemade oriental sauce made with aubergines and toasted sesame, baby roasted aubergines 28,00 €

CATCH OF THE DAY

BY WEIGHT

SOLE “BACCANO” STYLE <small>1, 4, 6, 7, 12, 13</small> <i>Panko breading and mashed potatoes</i> 12,00	Each 100 Gr. €
SOLE “MUGNAIA” STYLE <small>1, 4, 7, 13</small> <i>with Yuzu butter</i> 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 <i>or</i> STEAMED ² 14,00	Each 100 Gr. €
LANGOUSTINES GRILLED <i>or</i> RAW ² 13,00	Each 100 Gr. €
RED PRAWNS GRILLED <i>or</i> 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”, cheddar, bacon chips, tomato, “Cappuccina” salad, bun, french fries 20,00 €

FASSONA BEEF SKIRT STEAK 3, 7, 19

(MACELLERIA OBERTO)
with Provençal potatoes and Teriyaki “Baccano” sauce (300 Gr.) 28,00 €

BLACK ANGUS ENTRECÔTE 3, 7, 13

100% BLACK ANGUS BEEF (350 Gr.)
with Provençal potatoes and hollandaise sauce 40,00 €

SALADS

CAESAR SALAD 1, 3, 4, 9

Mixed salad, small cherry tomatoes, chicken slices, bacon, organic eggs, toasted bread, Parmigiano Reggiano, Caesar dressing 15,00 €

GREEK SALAD ^{7 (VEG)}

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

NICOISE SALAD 3, 4, 13

Mixed salad, quail eggs, “Callipo” tuna, onion in red wine, Cantabrian anchovy fillets, roasted artichoke, potatoes and Taggiasca olives 16,00 €

TUNA TATAKI SALAD 4, 9, 10

Mixed salad with red tataki tuna, orange sauce, avocado and “Datterini” tomatoes 18,00 €

PUNTARELLE ^{13, 14}

Cantabrian anchovy sauce, garlic and white wine vinegar 10,00 €

Side Dishes

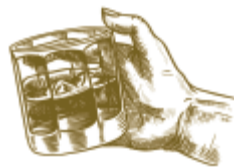
FRENCH FRIES <i>Potatoes, Maldon salt</i> 7,00 €
ROASTED POTATOES <i>Evo oil, rosemary, red garlic</i> 8,00 €
SAUTÉED CHICORY <i>Evo oil, red garlic, chilli</i> 8,00 €
ROMAN ARTICHOKE ¹³ <i>Garlic, mint, parsley, olive oil, Maldon salt and black pepper</i> 10,00 €
HOMEMADE POTATO PURÉE ⁷ <i>butter and parmesan</i> 8,00 €

DESSERT

TIRAMISU "BACCANO" ^{1,3,7,12,13} Mascarpone, bio eggs, Savoiardo Baccano®, espresso coffee, chocolate TABLE SIDE SERVICE	14,00 €
BABÀ WITH FLOR DE CAÑA 12 Y. RUM ^{1,3,7,12,13} and chantilly cream COMPLETED AT THE TABLE	12,00 €
LITTLE FRIED KRAPPENS ^{1,3,7,11,12} Eggnog cream, raspberries coulis, hazelnut chocolate sauce	10,00 €
24 KT GOLD APPLE TARTE TATIN ^{1,3,7,12,13} Annurche apples and Bourbon vanilla ice cream	12,00 €
PAIRING WITH <i>Zucupa</i> 23 14,00 €	
HOMEMADE "BACCANO" CAKE "DU JOUR" (Our staff will show you the possible allergens)	10,00 €
ESOTIC FRUIT COMPOSÉ ⁷ with Gorgonzola cheese icecream	10,00 €
HOMEMADE FRESH ICE CREAM 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 €
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WATER (San Pellegrino, Panna, Nepi)	3,50 €
ESPRESSO COFFEE	3,00 €
CAFETERIA	5,00 €
SOFT DRINK	5,00 €

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), Latium</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 PEDRO "DON GUIDO" SOLERA ESPECIAL 20 Y.O. <i>Pedro Ximenez</i> <i>Jerez de la Frontera, Spain</i>	15,00 €



Cocktail Bar

HANKY PANKY <i>Seven Hills, Punt e Mes, Fernet Branca</i> ..	12,00 €
MANHATTAN <i>Bulleit Rye, Cocchi Storico,</i> <i>Angostura, Maraschino</i>	12,00 €
OLD FASHIONED <i>Bulleit Bourbon, Zucchero,</i> <i>Angostura Bitter</i>	12,00 €
MARGARITA <i>Altos Blanco, Cointreau, Lime</i>	12,00 €
DAIQUIRI <i>Havana 3, Lime, Sugar</i>	12,00 €
COSMOPOLITAN <i>Ketel One, Cointreau, Lime, Cranberry</i> ...	12,00 €

**Our staff will be happy to show you
our Spirits Selection
and our Cocktails Signature List**

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 VIRGIN OLIVE OIL FROM AZIENDA DANIELE GALLOTTI