

# CURED HAM & CHEESES

## Italian Hams

ARTISANAL MORTADELLA "BIDINELLI" WITH PISTACHIO FROM BRONTE <sup>9,11,12</sup> .....	15,00 €
ARTISANAL MORTADELLA "BIDINELLI" WITH BLACK TRUFFLE <sup>9,11,12</sup> .....	16,00 €
"CULATTA" PARMA HAM WITH CANTALOUPE MELON .....	25,00 €
"PIO TOSINI" PARMA HAM 30 MONTHS AGED <i>Baccano Selection</i> .....	20,00 €
"CULATTA" PARMA HAM .....	22,00 €
CHIANINA BEEF "BRESAOLA" <i>with mixed salad, aged Piave cheese and vinaigrette</i> .....	19,00 €
SELECTION OF CURED HAM FROM ITALIAN TRADITION <sup>9,11,12</sup> <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 EXCELLENCE SELECTION <i>of Salchichon, Chorizo, Caña de Lomo, Morcón</i> .....	16,00 €	30,00 €

## Cheeses

CHEESES AND CURED HAM ASSIETTE <sup>7,9,11,12</sup> .....	27,00 €
SELECTION OF CHEESES FROM ITALIAN TRADITION <sup>7,12</sup> <i>Chef choice</i> .....	22,00 €
SELECTION OF CHEESES FROM FRENCH TRADITION <sup>7,12</sup> <i>Chef choice</i> .....	23,00 €



TRIS OF ROMAN ARTICHOKE IN OIL <sup>(VGN)</sup> .....	12,00 €
BEURRE "DE BARATTE DEMI-SEL" FROM "FROMAGERIE LE GASLONDE" <i>Lessay, Normandie</i> <sup>7</sup> .....	2,50 €

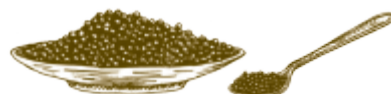
CANTABRIAN ANCHOVY FILLETS <sup>1,4,12</sup> ( <i>Caliber Ø, n. 6 fillets</i> ) <i>with Demi-Sel butter curls and toasted bread</i> .....	21,00 €
SMOKED DANISH SOCKEYE SALMON <sup>1,4,12</sup> <i>with homemade brioche and Demi-Sel butter</i> .....	25,00 €
MULLET BOTTARGA FROM CABRAS <sup>4</sup> <i>with mixed salad, olives and Evo oil</i> .....	20,00 €
MULLET RED TUNA BOTTARGA FROM MEDITERRANEAN SEA <sup>4</sup> <i>with mixed salad, olives and Evo oil</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 <sup>3, 4, 9, (GF)</sup> <b>TABLE SIDE SERVICE</b> <i>Organic eggs, Worcestershire sauce, Beaun mustard, chives, shallots, lemon, anchovies, capers, extra virgin olive oil, salt, Sarawak black pepper and tabasco</i> .....	28,00 €
"VITEL TONNÉ" <sup>3, 4, 9, (GF)</sup> <i>Piedmontese "Macelleria Oberto" veal, quail egg, tuna sauce and caper leaves</i> .....	20,00 €
CHICKPEA HUMUS AND ROASTED RED MULLET <sup>4, 8, 10</sup> <i>Red mullet, pico de Gallo, glasswort and chlorophyll oil</i> .....	18,00 €
OUR CROISSANT WITH "PORCHETTA", BUTTER AND ANCHOVY SAUCE (2 Pz.) <sup>1, 3, 4, 7, 12</sup> <i>Croissant, warm "Ariccia" pork, French butter from Loire and anchovy sauce from the Cantabrian Sea</i> .....	14,00 €
WHITE FISHBALLS IN MELON GAZPACHO (3 Pz.) <sup>3, 4, 10, 13</sup> <i>white fishballs breaded in sesame, melon gazpacho and baby basil</i> .....	16,00 €
FRIED EGG AND RED TUNA BOTTARGA <sup>1, 3, 4, 6, 12</sup> <i>bluefin tuna roe from Mediterranean Sea, Marans egg, cream of peas and basil</i> .....	16,00 €
FRIED ANCHOVIES WITH TUNA SAUCE <sup>1, 3, 4, 9</sup> <i>Anchovies from Cantabrian Sea, panko bread, mayonnaise, capers, tabasco and lime</i> .....	14,00 €

## 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>TAGLIOLINO PASTA WITH CAVIAR AND AROMATIC BUTTER</b> <sup>1, 3, 4, 12</sup> <i>herb butter, Siberian Imperial Caviar "Giaveri" (15 Gr.)</i> ...	35,00 €
<b>"THE THREE CAVIARS" EXPERIENCE</b> <sup>3, 4, 7</sup> <i>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</i> .....	240,00 €
<b>RED PRAWN'S CARPACCIO AND WHITE CAVIAR</b> <sup>2, 4</sup> <i>seaweed sauce, mango and Albino Golden Sterlet "Giaveri" caviar</i> .....	50,00 €

## THE PARMIGIANA

by **BACCANO**

AUBERGINE PARMIGIANA  
WITH COURGETTE FLOWERS <sup>7 (VEG)</sup>

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

16,00 €

## THE FOIE GRAS

by **Nabil**

<b>CROQUE MONSIEUR WITH FOIE GRAS</b> <sup>1, 3, 7, 12, 13</sup> <i>With Annurche apples in pain d'épices, shallot glazed with thyme</i> .....	22,00 €
<b>OUR TERRINE WITH PEARS AND SAFFRON</b> <sup>1, 3, 7, 12, 13</sup> <i>Terrine with glazed pears and saffron pistils, fig bread</i> .....	32,00 €
<b>HOMEMADE TORTELLO CODFISH</b> <sup>1, 3, 4, 7, 8, 12, 13</sup> <i>Homemade tortello stuffed with codfish cooked with foie gras sauce and grape must</i> .....	28,00 €

## PASTA

<b>RIGATONI "CAVALIERI" CARBONARA</b> <sup>1, 3, 7, 12</sup> <i>Marans egg, Pecorino Romano PDO, Parmigiano Reggiano 36 months, cured pork cheeks, Sarawak pepper</i> ..	17,00 €
<b>SPAGHETTI "CAVALIERI" WITH SICILIAN RED PESTO AND RED TUNA</b> <sup>1, 4, 12</sup> <i>Bluefin tuna belly grilled and breaded with almonds</i> .....	22,00 €
<b>MEZZE MANICHE "MANCINI" AMATRICIANA</b> <sup>1, 7, 12</sup> <i>Bio San Marzano tomato sauce, cured pork cheeks, Pecorino Romano PDO</i> .....	17,00 €
<b>RISOTTO WITH BUTTER AND PARMESAN CHEESE, CRUSTACEANS COOKED STOCK AND RAW "GOBBETTI" PRAWNS</b> <sup>2, 7</sup> <i>Cook stock of mix crustaceans (Upon market availability) and raw "Gobbetti" prawns (Cooking time 20')</i> .....	26,00 €
<b>SPAGHETTI "CAVALIERI" WITH "THREE TOMATOES" AND BURRATA</b> <sup>1, 7 (VEG)</sup> <i>Datterino, Camone and Piennolo tomato sauce, with Burrata and red basil</i> .....	18,00 €
<b>LINGUINE "CAVALIERI" WITH SARDINIAN CLAMS</b> <sup>1, 5, 7, 12</sup> <i>Sardinian clams, pea pesto and black garlic crumble</i> .....	24,00 €
<b>HOMEMADE PAPPARDELLE WITH PARMESAN SAUCE AND ASPARAGUS</b> <sup>1, 3, 7, 8, 13</sup> <i>Brown meet cooking stock, "Spugnole" mushrooms, "Vacche Bianche" Parmesan sauce and wild asparagus</i> .....	22,00 €
<b>HOMEMADE TONNARELLI "CACIO E PEPE"</b> <sup>1, 3, 7</sup> <i>Pecorino Romano PDO, Sarawak pepper</i> .....	15,00 €

ALL FRESH PASTA ARE HOMEMADE

	<b>3 OYSTERS</b>	
&		
	<b>1 GLASS OF</b>	
<b>CHAMPAGNE LOMBARD</b>		
Champagne Lombard Extra Brut Chardonnay, Pinot Noir, Pinot Meunier Epernay, Côte des Blancs		
30,00 €		

## LOBSTER

**Menu**

<b>LOBSTER CATALANA "BACCANO" STYLE</b> <sup>2, 5, 8, 13 (GF)</sup> <i>Lobster, prawns, scallops, Datterini tomatoes, Avezzano potatoes, Tropea red onion, basil, Barolo vinegar, black garlic roux, extra virgin olive oil</i> .....	38,00 €
<b>LOBSTER ROLL</b> <sup>1, 2, 3, 7, 12, 13</sup> <i>lobster, brioche bread, Lobster sauce, mixed salad, french fries</i> .....	28,00 €
<b>LINGUINE "CAVALIERI" PASTA WITH ROASTED LOBSTER</b> <sup>1, 2, 7, 8, 12, 13</sup> <i>lobster, Datterini tomatoes</i> .....	28,00 €

# BAR A HUITRES



## ET COQUILLAGES <sup>2,4,5,6,7,13</sup>



### 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 €

**OSTRICA “DU JOUR” COOKED WITH “CINTA SENESE” PORK LARD, HOLLANDAISE SAUCE AND BASIL OIL (2 Pz.)** <sup>1,6,7,12</sup> ..... 12,00 €

### PLATEAU DU JOUR

2 LANGOUSTINES, 2 RED PRAWNS, 2 PURPLE PRAWNS, 2 OYSTERS “DU JOUR”, TUNA SASHIMI, SEAFOODS AND TARTARE “DU JOUR”..... 65,00 €

### 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 WITH CRUSTACEANS MAYO

180,00 €

### 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 € a porzione

**BACCANO FISH CEVICHE** with octopus, 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

**PIEMONTESE VEAL ESCALOPES “BACCANO”** <sup>7,8,13</sup>  
*“Macelleria Oberto” cube of veal cooked at low temperature, sautéed in Demi-Sel butter, agretti and white wine sauce.....* 30,00 €

**“NEBRODI” BLACK PORK FILLET MARINATED WITH BEETS** <sup>1,7,8,13</sup>  
*with sweet and sour apple in St. Germain flavor, asparagus and coffee crumble.....* 26,00 €

**“MILANESE” VEAL CUTLET “TRIBUTE TO GUALTIERO MARCHESI”** <sup>1,3,6</sup>  
*Fried veal cutlet and sautéed potatoes with herbs.....* 30,00 €

**GURNARD FILLET IN “VIGNAROLA” STYLE** <sup>4</sup> (Contains broad beans)  
*in vignarola stew and pea sprouts.....* 32,00 €

**FISH FILLET “DU JOUR” WITH COURGETTE VARIATION** <sup>4,13</sup>  
*cream of courgettes and slices of courgettes in “Scapecce” style.....* 28,00 €

### CATCH OF THE DAY

#### BY WEIGHT

<b>SOLE “BACCANO” STYLE</b> <sup>1,4,6,7,12,13</sup> <i>Panko breading and mashed potatoes.....</i>	12,00	Each 100 Gr. €
<b>SOLE “MUGNAIA” STYLE</b> <sup>1,4,7,13</sup> <i>with Yuzu butter.....</i>	12,00	Each 100 Gr. €
<b>SEA BASS SALT OR BAKED</b> <sup>4</sup> .....	11,00	Each 100 Gr. €
<b>SEA BREAM SALT OR BAKED</b> <sup>4</sup> .....	11,00	Each 100 Gr. €
<b>TURBOT BAKED</b> <sup>4</sup> .....	11,00	Each 100 Gr. €
<b>GURNARD “GUAZZETTO” STYLE</b> <sup>4</sup> .....	11,00	Each 100 Gr. €
<b>LOBSTER GRILLED or STEAMED</b> <sup>2</sup> .....	14,00	Each 100 Gr. €
<b>LANGOUSTINES GRILLED or RAW</b> <sup>2</sup> .....	13,00	Each 100 Gr. €
<b>RED PRAWNS GRILLED or RAW</b> <sup>2</sup> .....	14,00	Each 100 Gr. €

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

## GRILL

**BACCANO ROYAL BURGER** <sup>3,7,12</sup>   
*230 Gr. of Scottona “The original”, cheddar, bacon chips, tomato, salad, bun, french fries.....* 20,00 €

**FASSONA BEEF SKIRT STEAK** <sup>3,7,19</sup>  
 (MACELLERIA OBERTO)  
*with grilled corn cob and Chimichurri sauce.....* 28,00 €

**BLACK ANGUS ENTRECÔTE** <sup>3,7,13</sup>  
 100% BLACK ANGUS BEEF (350 Gr.)  
*with Provençal roasted potatoes and Hollandaise sauce.....* 40,00 €

## SALADS

**CAESAR SALAD** <sup>1,3,4,9</sup>  
*Mixed salad, small cherry tomatoes, chicken slices, bacon, organic eggs, toasted bread, Parmigiano Reggiano, Caesar dressing.....* 16,00 €

**GREEN BEAN, PEACH AND “PRIMO SALE” CHEESE SALAD** <sup>7</sup> (VEG)  
*“Primo sale” sheep’s cheese, walnuts, lemon and mint emulsion.....* 14,00 €

**TOMATOES VARIATION, ASPARAGUS AND STEAMED PRAWNS** <sup>2,13</sup>  
*Mixed salad with steamed prawns, red, yellow and Camone datterino tomatoes, vinaigrette with Jerez vinegar.....* 16,00 €

**TUNA SALAD** <sup>4,9,10</sup>  
*Mixed salad with red tuna, eggplant sauce, Scapecce zucchini and avocado.....* 18,00 €

### Side Dishes

<b>FRENCH FRIES</b> Potatoes, Maldon salt <sup>(VGN)</sup> .....	8,00 €
<b>ROASTED POTATOES</b> Evo oil, rosemary, red garlic <sup>(VGN)</sup> .....	9,00 €
<b>SAUTÉED CHICORY</b> Evo oil, red garlic, chilli <sup>(VGN)</sup> .....	9,00 €
<b>HOMEMADE POTATO PURÉE</b> <sup>7</sup> butter and parmesan <sup>(VEG)</sup> .....	9,00 €
<b>SAUTÉED SNOW PEAS</b> and confit tomato <sup>(VGN)</sup> .....	9,00 €
<b>VIGNAROLA</b> <sup>(Contains broad beans)</sup> broad beans, peas, asparagus and romaine lettuce (seasonal dish) <sup>(VGN)</sup> .....	12,00 €

# DESSERT

TIRAMISU "BACCANO" <sup>1, 3, 7, 12, 13</sup> Mascarpone, bio eggs, Savoiaro Baccano®, espresso coffee, chocolate	<b>TABLE SIDE SERVICE</b> ..... 14,00 €
ALMOND DACQUOISE WITH BASIL CREAM <sup>1, 3, 7, 12</sup> praline almonds and homemade passion fruit ice cream	..... 12,00 €
"BACCANO" FERRIS WHEEL OF FRIED KRAPFENS <sup>1, 3, 7, 11, 12</sup> with eggnog cream, raspberries coulis, hazelnut chocolate sauce	... 10,00 €
PISTACHIO CRÈME BRÛLÉE <sup>3, 7, 12</sup> with Bronte PDO pistachios	..... 10,00 €
STRAWBERRIES AND CREAM <sup>3, 7</sup> strawberry meringue, French vanilla Chantilly, homemade strawberry ice cream and lemongrass with strawberry "tartare"	10,00 €
COMPOSÉ OF MIXED FRESH FRUITS INFUSED WITH LAVENDER FLOWERS and homemade sherbet "Du Jour"	... 10,00 €
HOMEMADE FRESH ICE CREAM with chocolate crumble	..... 10,00 €
HOMEMADE SHERBETS <sup>3, 7, 12</sup> from fresh fruit with coconut crumble	..... 10,00 €
CHEESE'S TASTING IN PAIRING WITH... <sup>4, 9, 12, 13</sup> Chef choice cheese selection (3 Pcs.) paired with Ries Millesimato 2013 Marchesi di Montalto (Montalto Pavese, PV)	..... 20,00 €
<hr style="border-top: 1px dashed #000;"/>	
WATER (San Pellegrino, Panna, Nepi)	..... 3,50 €
ESPRESSO COFFEE	..... 3,50 €
CAFETERIA	..... 5,00 €
SOFT DRINK	..... 5,00 €

## Dessert Wine

VINO SANTO 2019 AZ. AGRICOLA SALVETTA <i>Nosiola, Sarche (TN), Trentino Alto Adige .. (0,75 L.)</i>	<b>70,00 €</b> <b>16,00 €</b>
MOSCATO D'ASTI 2020 VIGNAIOLI DI SANTO STEFANO <i>Moscato Bianco, S. Stefano Belbo (CN), Piedmont .. (0,75 L.)</i>	<b>40,00 €</b> <b>12,00 €</b>
PASSITO STILLATO 2017 PRINCIPE PALLAVICINI <i>Malvasia del Lazio, Colonna (RM), Lazio .. (0,375 L.)</i>	<b>36,00 €</b> <b>10,00 €</b>
SOLEGGIATO PERPETUO AGRICOLA MARABINO <i>Moscato Bianco, Noto (SR), Sicily (0,75 L.)</i>	<b>80,00 €</b> <b>16,00 €</b>
SAUTERNES 2016 CHATEAU PIADA <i>Semillon, Sauvignon Blanc, Muscadelle Bordeaux, France .. (0,75 L.)</i>	<b>70,00 €</b> <b>16,00 €</b>



## After Dinner

HANKY PANKY <i>Seven Hills, Punt e Mes, Fernet Branca ..</i>	12,00 €
MANHATTAN <i>Bulleit Rye, Cocchi Storico, Angostura, Maraschino ..</i>	12,00 €
OLD FASHIONED <i>Bulleit Bourbon, Zucchero, 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

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

**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 (TIVOLI - RM)