

CURED HAM & CHEESES

Italian Hams

ARTISANAL MORTADELLA "BIDINELLI" WITH PISTACHIO FROM BRONTE ^{9, 11, 12}	17,00 €
ARTISANAL MORTADELLA "BIDINELLI" WITH BLACK TRUFFLE 7% ^{9, 11, 12}	18,00 €
"CULATTA" PARMA HAM WITH WHITE WINTER MELON	26,00 €
"PIO TOSINI" PARMA HAM 30 MONTHS AGED <i>Baccano Selection</i>	22,00 €
"CULATTA" PARMA HAM	22,00 €
CHIANINA BEEF "BRESAOLA" <i>with mixed salad, aged Piave cheese and vinaigrette</i>	20,00 €
SELECTION OF CURED HAM FROM ITALIAN TRADITION ^{9, 11, 12} <i>A journey from the North to the South, across all the Peninsula</i>	26,00 €

Spanish Hams

	Tapas	Portion
PATANEGRA "5J" SANCHEZ ROMERO <i>Hand-cut, Pan y Tomate, extra virgin olive oil</i>	25,00 €	42,00 €
PATANEGRA ALMA REAL 5 YEARS <i>Hand-cut, Pan y Tomate, extra virgin olive oil</i>	23,00 €	40,00 €
IBERIAN EXCELLENCES SELECTION <i>of Salchichon, Chorizo, Caña de Lomo, Morcón</i>	20,00 €	34,00 €

Cheeses

CHEESES AND CURED HAM ASSIETTE ^{7, 9, 11, 12}	27,00 €
SELECTION OF CHEESES FROM ITALIAN TRADITION ^{7, 12} (VEG) <i>Chef choice</i>	25,00 €
SELECTION OF CHEESES FROM FRENCH TRADITION ^{7, 12} (VE) <i>Chef choice</i>	25,00 €



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

CANTABRIAN ANCHOVIES FILLET ^{1, 4, 12} (<i>Caliber Ø, n. 6 fillets</i>) <i>with Demi-Sel butter curls and toasted bread</i>	22,00 €
SMOKED SCOTTISH SALMON ^{1, 4, 12} <i>sashimi cut salmon with Demi-Sel butter and pan brioche fait-maison</i>	25,00 €
MULLET ROE FROM CABRAS ⁴ <i>with mixed salad, olives and Evo oil</i>	20,00 €

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.

STARTERS

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>	30,00 €
"VITEL TONNÉ" ^{3,4,9,(GF)} <i>Piedmontese "Macelleria Oberto" veal, quail egg, tuna sauce and caper leaves</i>	22,00 €
FRIED CUTTLEFISH CROQUETTES ^{1,4,7} with potatoes mousse and "Puttanesca" powder.....	20,00 €
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>	15,00 €
ROASTED OCTOPUS ^{1,4,7} mashed broccoli and Cetara anchovy oil.....	18,00 €
ROASTED SCALLOPS WITH TOPINAMBUR SAUCE AND PASSION FRUIT PULP ⁷	20,00 €
FRIED ANCHOVIES WITH TUNA SAUCE ^{1,3,4,9} Anchovies from Cantabrian Sea, panko bread, mayonnaise, capers, tabasco and lime.....	15,00 €
GIUDIA STYLE ARTICHOKE ^(VGN) Roman artichoke fried according to ancient Jewish recipe.....	10,00 €

BACCANO CAVIAR

GOLDEN STERLET WHITE CAVIAR "GIAVERI" (30 Gr.) <i>wholemeal bread, Normandy butter, sour cream, hard-boiled egg, parsley, blinis</i>	70,00 €
TAGLIOLINO PASTA WITH CAVIAR AND AROMATIC BUTTER ^{1,3,4,12} herb butter, Siberian Imperial Caviar "Giaveri" (15 Gr.) ...	35,00 €
"THE THREE CAVIAR" EXPERIENCE ^{3,4,7} Tasting of Siberian Imperial caviar, <i>Golden Sterlet and Beluga Imperial "Giaveri" (3 x 30 Gr.) with wholemeal bread, Normandy butter, sour cream, boiled egg, parsley, blinis</i>	240,00 €
RED TUNA SASHIMI, GOLDEN CAVIAR AND AJI AMARILLO ^{4,10} <i>Leche de Tigre, Sesame oil and Golden Sterlet Caviar "Giaveri"</i>	50,00 €



THE PARMIGIANA by BACCANO

AUBERGINE PARMIGIAN WITH COURGETTE FLOWERS^{7(VEG)}
*San Marzano tomato sauce, Agerola mozzarella and basil,
36 months Parmesan and roasted courgette flowers*

16,00 €

PASTA

RIGATONI "PASTIFICIO CAVALIERI" CARBONARA ^{1,3,7,12} <i>Marans egg, Pecorino Romano PDO, Parmigiano Reggiano 36 months, cured pork cheeks, Sarawak pepper</i> ..	18,00 €
ARTISANAL TORTELLINI FROM BOLOGNA • IN CAPON BROTH ^{1,3,7,8,12} <i>Artisan tortellini (stuffed with Mortadella, beef meat and Parmesan cheese) from "Pastificio La Lanterna" cooked in capon broth</i>	22,00 €
• DOUBLE CREAM AND 36 MONTHS PARMESAN ^{1,3,7,12} <i>Artisan tortellini (stuffed with Mortadella, beef meat and Parmesan cheese) from "Pastificio La Lanterna" cooked with cream</i>	24,00 €
MEZZE MANICHE "PASTIFICIO MANCINI" AMATRICIANA ^{1,7,12} <i>Bio San Marzano tomato sauce, cured pork cheeks, Pecorino Romano PDO</i>	18,00 €
"RISOTTO MILANESE" AND VEAL OSSOBUCO ^{1,7,8,13} <i>"San Massimo" Reserve rice, saffron pistils and veal Ossobuco (20' Cooking time)</i>	33,00 €
SPAGHETTI "PASTIFICIO CAVALIERI" WITH MULLET ROE AND 'NDUJA ^{1,4,8} <i>Mullet roe from Cabras and black pork 'Nduja from Spilinga</i>	25,00 €
VODKA PENNETTE ^{1,7,8,13} <i>Pennette "Pastificio Mancini", tomato, Parmesan cream, San Secondo shoulder smoked ham "Ketel One" Vodka</i>	20,00 €
PORCINI MUSHROOMS AND STINGRAY SOUP ^{1,4,8} <i>Tubetti pasta "Pastificio Mancini", porcini mushrooms cooked in low temperature in infusion of Katsuoibushi and seared Adriatic Sea Stingray fish</i>	24,00 €
HOMEMADE TONNARELLI "CACIO E PEPE" ^{1,3,7} <i>Pecorino Romano PDO, Sarawak pepper</i>	16,00 €

ALL FRESH PASTA ARE HOMEMADE

THE FOIE GRAS by Nabil

CROQUE MONSIEUR WITH FOIE GRAS ^{1,3,7,12,13} <i>With Annurche apples in pain d'épices, shallot glazed with thyme</i>	25,00 €
OUR TERRINE WITH PEARS AND SAFFRON ^{1,3,7,12,13} <i>Terrine with glazed pears, saffron pistils and fig bread</i>	33,00 €
HOMEMADE TORTELLO CODFISH ^{1,3,4,7,8,12,13} <i>Homemade tortello stuffed with codfish cooked with foie gras sauce and grape must</i>	30,00 €

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

LOBSTER



LOBSTER CATALANA "BACCANO" STYLE ^{2,5,8,13 (GF)} <i>Lobster, prawns, scallops, Datterini tomatoes, Avezzano potatoes, Tropa red onion, basil, Barolo vinegar, black garlic roux, extra virgin olive oil</i>	38,00 €
LOBSTER ROLL ^{1,2,3,7,12,13} lobster, brioche bread, <i>Lobster sauce, mixed salad, french fries</i>	28,00 €
LINGUINE "CAVALIERI" PASTA WITH ROASTED LOBSTER ^{1,2,7,8,12,13} <i>lobster, Datterini tomatoes</i>	30,00 €

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 €

OUR OYSTER AU GRATIN ^{1,5,7} (French butter, Parmesan 36 month old, Pecorino Romano DOP, Worcestershire and lime) 14,00 €

PLATEAU DU JOUR

2 LANGOUSTINES, 2 RED PRAWNS, 2 PURPLE PRAWNS, 2 OYSTERS “DU JOUR”, SCALLOP TARTARE, TUNA SASHIMI, CEVICHE 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 CEVICHE, TARTARE “DU JOUR”, SCALLOP TARTARE, TUNA SASHIMI, 1 STEAMED LOBSTER

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 CLASSIC MIX FISH CEVICHE with octopus, prawns, scallops, white fish (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

LAMB CHOP IN “PORCHETTA” FLAVOUR ^{8,12,13}
Chestnut cream and marinated pumpkin cubes 28,00 €

PORK BELLY “NERO DEI NEBRODI” ^{8,13} Cooked in low temperature
with burnt leek, Porcini mushrooms, spearmint and spicy sauce 24,00 €

“MILANESE” VEAL CUTLET
“TRIBUTE TO GUALTIERO MARCHESI” ^{1,3}
Fried veal cutlet, roasted potatoes with herbs and artisanal Mayo 30,00 €

BEEF FILLET IN GREEN PEPPERCORN SAUCE ^{7,13}
“Macelleria Oberto” Fassona beef in Kerala green peppercorn sauce
and roasted “Novelle” potatoes 33,00 €

TURBOT FISH FILLET ^{4,7,8}
Mediterranean Sea Turbot cooked in low temperature and roasted celeriac,
roasted chard with olive oil, garlic and chili pepper 30,00 €

FISH FILLET “DU JOUR” ⁴ with cauliflower variation 28,00 €

CATCH OF THE DAY

BY WEIGHT

SOLE “BACCANO” STYLE ^{1,4,7}
Panko breading and mashed potatoes 12,00 | Each 100 Gr. €

SOLE “MUGNAIA” STYLE ^{1,4,7,13}
with Yuzu butter and mashed potatoes 12,00 | Each 100 Gr. €

SEA BASS SALT OR BAKED ⁴ 11,00 | Each 100 Gr. €

SEA BREAM SALT OR BAKED ⁴ 11,00 | Each 100 Gr. €

TURBOT BAKED ⁴ 11,00 | Each 100 Gr. €

GURNARD “GUAZZETTO” STYLE ⁴ 11,00 | 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 Scotttona “The original”, cheddar,
bacon chips, tomato, salad, bun, french fries 22,00 €

BLACK ANGUS ENTRECÔTE ^{3,7,13}
100% “BLACK ANGUS” BEEF (350 Gr.)
with “Novelle” 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 dressin 17,00 €

COOKED AND RAW ARTICHOKE SALAD ^{7,8,12,13}
with rocket, flakes of Parmigiano Reggiano and toasted pine nuts 18,00 €

GREEK SALAD WITH SWEET AND SOUR PEPPERONATA ^{4,7,13}
Mixed salad, black olives from Taggia, Feta cheese,
baked Datterini tomatoes, red onion from Tropea, pickled caper leaves ... 16,00 €

TUNA SALAD ^{4,9,10}
Mixed salad with red tuna,
eggplant sauce, Scapece zucchini and avocado 18,00 €

Side dishes

FRENCH FRIES Potatoes, Maldon salt (VGN) 8,00 €

NOVELLE POTATOES Evo oil, rosemary, red garlic (VGN) ... 9,00 €

HOMEMADE POTATOES PURÉE Butter and parmesan ⁷ 9,00 €

SAUTÉED CICORY Evo oil, red garlic, chili (VGN) 9,00 €

SAUTÉED BROCCOLI Evo oil, red garlic, chili ⁴ 9,00 €

PUNTARELLE ^{13,14} with anchovy emulsion 10,00 €

DESSERT

TIRAMISU "BACCANO" ^{1,3,7,12,13} Mascarpone, bio eggs, Savoiaro Baccano®, espresso coffee, chocolate TABLE SIDE SERVICE	14,00 €
DARK "VALRHONA" CHOCOLATE CAKE ^{1,3,7,12} with Marrons Glacés and citrus sherbet	14,00 €
"BACCANO" FERRIS WHEEL OF FRIED KRAPFENS ^{1,3,7,11,12} with egnog cream, raspberries coulis, hazelnut chocolate sauce ...	12,00 €
"POIRE BELLE HÉLÈNE" WITH VANILLA ICE CREAM ^{7,13} pear cooked in white wine and glazed with dark chocolate	12,00 €
APPLE STRUDEL ^{7,12,13} Annurche apples, pine nuts, raisins and artisanal pistachio ice cream	12,00 €
WILD BERRIES plain or with vanilla ice cream	12,00 €
HOMEMADE FRESH ICE CREAM ^{1,3,7,12} with chocolate crumble	10,00 €
HOMEMADE SHERBETS ^{1,3,7,12} from fresh fruit with coconut crumble	10,00 €
CHEESE'S TASTING IN PAIRING WITH... ^{4,9,12,13} Chef choice cheese selection (3 Pcs.) paired with Ries Millesimato 2017 Marchesi di Montalto (Montalto Pavese, Lombardy, Italy)	20,00 €
WATER (San Pellegrino, Panna, Nepi)	3,50 €
ESPRESSO COFFEE	3,50 €
CAFETERIA	5,00 €
SOFT DRINK	5,00 €

After Dinner Wine

VINO SANTO 2018 AZ. AGRICOLA SALVETTA <i>Nosiola,</i> Sarche (TN), Trentino Alto Adige ... (0,375 L.)	70,00 € 16,00 €
MOSCATO D'ASTI 2022 FABIO PERRONE <i>Moscato Bianco,</i> S. Stefano Belbo (CN), Piedmont ... (0,75 L.)	40,00 € 10,00 €
PASSITO STILLATO 2017 PRINCIPE PALLAVICINI <i>Malvasia del Lazio,</i> Colonna (RM), Lazio	30,00 € 8,00 €
SOLEGGIATO PERPETUO AGRICOLA MARABINO <i>Moscato Bianco, Noto (SR), Sicily ...</i> (0,75 L.)	70,00 € 15,00 €
SAUTERNES 2020 CHÂTEAU BASTOR - LA MONTAGNE <i>Sémillon, Sauvignon Blanc</i> Preignac - Bordeaux, France	70,00 € 16,00 €



Baccano's Spirit Experience

DISCOVER OURS TASTING ITINERARIES

ISLAY EXPERIENCE (3 different types).....	25,00 €
HIGHLAND EXPERIENCE (3 different types) ..	25,00 €
SPEYSIDE EXPERIENCE (3 different types)....	25,00 €
JAPAN EXPERIENCE (3 different types).....	30,00 €
NEW MAKE EXPERIENCE (4 different types) .	30,00 €
RUM EXPERIENCE (3 different types) ..	20,00 / 25,00 €

Our staff will be happy to show you our Spirits Selection

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 (TIVOLI - RM)