

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 €
"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 ALMA REAL 5 YEARS <i>Hand-cut, Pan y Tomate, extra virgin olive oil</i>	23,00 €	42,00 €
IBERIAN EXCELLENCES SELECTION <i>of Salchichon, Chorizo, Caña de Lomo, Morcón</i>	20,00 €	35,00 €

Cheeses

CHEESES AND CURED HAM ASSIETTE ^{7, 9, 11, 12}	28,00 €
SELECTION OF CHEESES FROM ITALIAN TRADITION ^{7, 12} <i>Chef choice</i>	26,00 €
SELECTION OF CHEESES FROM FRENCH TRADITION ^{7, 12} (VEG) <i>Chef choice</i>	26,00 €



26,00 €

TRIS OF ROMAN ARTICHOKE 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 €

BUFALA

- THE PEARL OF THE MEDITERRANEAN SEA -

BUFFALO MOZZARELLA ⁷ (VEG) <i>from Paestum National Park (150 Gr.)</i>	14,00 €
• "CAPRESE" ⁷ (VEG) <i>with fresh datterino tomatoes, basil and olives</i>	18,00 €
• WITH RAW HAM ⁷ <i>"Pio Tosini" Selection 30 months aged</i>	23,00 €
• WITH SCOTTISH SALMON ^{4, 7} <i>smoked Scottish Salmon</i>	26,00 €
• WITH MULLET ROE FROM CABRAS ^{4, 7}	25,00 €
• WITH CANTABRIAN ANCHOVIES FILLET ^{4, 7}	25,00 €
• WITH SEMI DRY CHERRY TOMATOES "DE CARLO" AND BASIL ⁷ (VEG)	20,00 €

BURRATA

• BURRATA WITH SEMI DRY CHERRY TOMATOES "DE CARLO" AND BASIL ⁷ (VEG)	18,00 €
• BURRATA WITH MULLET ROE FROM CABRAS ^{4, 7}	24,00 €
• BURRATA WITH SCOTTISH SALMON ^{4, 7} <i>smoked Scottish Salmon</i>	26,00 €
• BURRATA WITH CANTABRIAN ANCHOVIES FILLET ^{4, 7} (<i>Caliber Ø</i>)	24,00 €

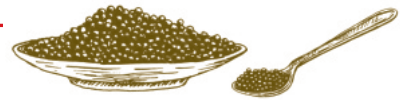
DEAR GUEST, PLEASE, BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS,
DON'T HESITATE TO REQUEST ADDITIONAL INFORMATION TO OUR STAFF.

STARTERS

PIEDMONTESE "MACELLERIA OBERTO" FASSONA BEEF TARTARE ^{3,4,9,(GF)} TABLE SIDE SERVICE <i>Organic eggs, Worcestershire sauce, Beau mustards, chives, shallots, lemon, anchovies, capers, extra virgin olive oil, salt, Sarawak black pepper and tabasco</i>	32,00 €
"VITEL TONNÉ" ^{3,4,9,(GF)} Piedmontese "Macelleria Oberto" veal, quail egg, tuna sauce and caper leaves	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>	16,00 €
ROASTED OCTOPUS WITH ASPARAGUS SAUCE AND BAKED POTATOES ^{5,7} <i>seared octopus tentacles in asparagus sauce, garlic, extra virgin olive oil and chilli pepper</i>	20,00 €
FRIED ANCHOVIES WITH TUNA SAUCE ^{1,3,4,9} Anchovies from Cantabrian Sea, panko bread, mayonnaise, capers, tabasco and lime	15,00 €
ROASTED SCALLOPS, MANGO SAUCE AND GLASSWORT ^{1,5,7,} <i>Scallop nuts seared in extra virgin olive oil, mango coulis, shallots and thyme</i>	22,00 €
SALTY "MARITONZO" WITH ROMAN-STYLE TRIPE AND PECORINO CHEESE MOUSSE (2 Pz.) ^{1,7,8,13} <i>Salty Marittonzo, traditional tripe, organic San Marzano tomato, mint and Pecorino Romano DOP "Coccia Nera"</i>	14,00 €

BACCANO CAVIAR

GOLDEN STERLET WHITE CAVIAR "GIAVERI" (30 Gr.) <i>wholemeal bread, Normandy butter, sour cream, hard-boiled egg, parsley, blinis</i>	70,00 €
"THE THREE CAVIAR" EXPERIENCE ^{3,4,7} <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 €
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)} <i>San Marzano tomato sauce, Agerola mozzarella and basil, 36 month aged Parmesan and roasted courgette flowers</i>	17,00 €
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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>	19,00 €
HOMEMADE "GNOCCHI" WITH BASIL PESTO AND ROASTED SQUIDS ^{1,4,5,7} <i>Potato and smoked scamorza gnocchi, basil pesto, Parmigiano Reggiano 36 months, capers from Pantelleria and seared Adriatic Sea squid</i>	24,00 €
MEZZE MANICHE "PASTIFICIO MANCINI" AMATRICIANA ^{1,7,12} <i>Bio San Marzano tomato sauce, cured pork cheeks, Pecorino Romano PDO</i>	19,00 €
LANGOSTINE CREAM RISOTTO WITH GRATINED LANGOSTINE IN BUTTER AND ANCHOVIES <i>Riserva "San Massimo" rice, citrus zest, scampi from the Tyrrhenian Sea with Echirè butter from the Loire and anchovies from the Cantabrian Sea (Cooking time 20')</i> ^{1,2,4,7,8,13}	30,00 €
HOMEMADE TONNARELLI "CACIO E PEPE" ^{1,3,7} <i>Pecorino Romano PDO, Sarawak pepper</i>	16,00 €
SPAGHETTI "PASTIFICIO CAVALIERI" WITH BUTTER AND ANCHOVIES ^{1,4,7} <i>with Echirè butter from Loire and anchovies from the Cantabrian Sea</i>	22,00 €
HOMEMADE FETTUCCINE WITH TRADITIONAL RAGU ^{1,3,7,8,13} <i>blended with wine, Fassona beef "Macelleria Oberto", Nero dei Nebrodi pork, organic chicken livers, carrot, celery, onion, Echirè butter from Loire, organic San Marzano tomato and Parmigiano Reggiano 36 months</i>	24,00 €

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>	26,00 €
OUR TERRINE WITH PEARS AND SAFFRON ^{1,3,7,12,13} <i>Terrine with glazed pears, saffron pistils and fig bread</i>	33,00 €

3 OYSTERS

1 GLASS OF CHAMPAGNE LOMBARD ^{1,3,7,12,13} <i>Champagne Lombard Extra Brut Chardonnay, Pinot Noir, Pinot Meunier Epernay, Côte des Blancs</i>	36,00 €
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LOBSTER



LOBSTER CATALANA "BACCANO" STYLE ^{2,5,8,13 (GF)} <i>Lobster, prawns, scallops, Datterini tomatoes, Avezzano potatoes, Tropea red onion, basil, Barolo vinegar, black garlic roux, extra virgin olive oil</i>	45,00 €
LOBSTER ROLL ^{1,2,3,7,12,13} <i>lobster, brioche bread, 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>	45,00 €

BAR A HUITRES



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



OYSTER BAR

	EACH
TARBOURIECH PERLA DEL DELTA N° 3 – VENETO, ITALY	8,00 €
OSTRA REGAL SELECTION OR N° 3 – BANNOW BAY, IRELAND	9,00 €
GILLARDEAU N° 3 – MARENNES, FRANCE	8,00 €
LE MARIE MORGANES N° 2 – BRETAGNE, FRANCE	8,00 €
PLEIADE N° 2 – NORMANDY, FRANCE	8,00 €

OUR OYSTER AU GRATIN ^{1, 5, 7} (French butter, Parmesan 36 month old, Pecorino Romano DOP, Worcestershire and lime) 16,00 €

PLATEAU DU JOUR

4 LANGOUSTINES, 4 RED PRAWNS, 2 OYSTERS “DU JOUR”, SCALLOP TARTARE, TUNA SASHIMI, CEVICHE AND TARTARE “DU JOUR” 70,00 €

GRAND PLATEAU DU JOUR

6 LANGOUSTINES, 4 RED PRAWNS, 2 OSTRICHE DEL GIORNO, 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” (Upon market availability)	25,00 € a porzione
FISH TARTARE “DU JOUR” (Upon market availability)	28,00 € 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

SECONDI

VEAL BREAST “FORNARA” STYLE WITH WHITE WINE PEACHES AND ASPARAGUS ^{8, 13} veal breast, peach and asparagus	26,00 €
BEEF CHEEK BRAISED IN WHITE WINE, APRICOT CHUTNEY AND BEETROOT AND WALNUT SALAD ^{8, 12, 13} beef cheek cooked in white wine with apricot chutney, red beets and Macadamia nuts	28,00 €
“MILANESE” VEAL CUTLET “TRIBUTE TO GUALTIERO MARCHESI” ^{1, 3} Fried veal cutlet, “Provençal” potatoes and artisanal mayo	32,00 €
REDFISH FILLET FROM MEDITERRANEAN SEA ⁴ with red pepper cream and fried “Friggittelli” peppers	30,00 €
FISH FILLET “DU JOUR” ⁴ with sautéed spinach, garlic, extra virgin olive oil and chilli pepper	33,00 €

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	14,00	Each 100 Gr. €
RED PRAWNS GRILLED or RAW ²	15,00	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, cheddar, bacon chips, tomato, salad, bun, french fries	22,00 €
COCKEREL “BACCANO” STYLE ¹³ 450g cooked free-range cockerel at low temperature with baked Avezzano potatoes	38,00 €

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 €
SEARED RED TUNA SALAD ^{1, 4, 6, 10} mixed salad, slices of tuna from the Mediterranean Sea seared with sesame and soy, datterini tomatoes, black Taggia olives, avocado, cucumbers and citrus sauce	18,00 €
MARINATED SALMON SALAD ^{4, 7, 13} dry marinated salmon (sugar, salt and dill), mixed salad, cherry tomatoes, avocado, cucumbers	18,00 €
GREEK SALAD ^{4, 7, 13} mixed salad, black Taggia olives, feta, cucumbers, fresh oregano, spring onion, datterini tomatoes and Tzatziki sauce	16,00 €

Side dishes

FRENCH FRIES Potatoes, Maldon salt ^(VGN)	8,00 €
NOVELLE POTATOES Evo oil, rosemary, red garlic ^(VGN) ...	9,00 €
POTATOES PURÉE Butter and parmesan ⁷	9,00 €
SAUTÉED CICORY Evo oil, red garlic, chili ^(VGN)	9,00 €
TOMATO SALAD with camone tomatoes, red and yellow date tomatoes, zebriini, capers, olives and basil ^(VGN) ...	9,00 €

DESSERT

TIRAMISU "BACCANO" ^{1,3,7,12,13} Mascarpone, bio eggs, Savoiaro Baccano®, espresso coffee, chocolate TABLE SIDE SERVICE	14,00 €
"BACCANO" FERRIS WHEEL OF FRIED KRAPPENS ^{1,3,7,11,12} with eggnog cream, raspberries coulis, hazelnut chocolate sauce ...	14,00 €
CRÈME CARAMEL ^{3,7} with strawberry salad	12,00 €
CLAFOUTIS AUX MÛRES ^{1,3,7,12} traditional clafoutis filled with wild blackberries	12,00 €
FRESH FRUIT SALAD IN LAVENDER INFUSION ^(VEG) with seasonal fruit and lavender from Provence	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 Riesling Auslese 2022 Dr. Von Bassermann Jordan (Pfalz, Germany)	22,00 €

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

After Dinner Wine

AUSLESE 2022 DR. VON BASSERMANN JORDAN Riesling Pfalz, Germany	(0,375 L.)	60,00 €
		15,00 €
SAUTERNES 2020 CHÂTEAU BASTOR - LA MONTAGNE Sémillon, Sauvignon Blanc Preignac - Bordeaux, France	(0,75 L.)	70,00 €
		16,00 €
MOSCATO D'ASTI 2022 FABIO PERRONE Moscato Bianco, S. Stefano Belbo (CN), Piedmont	(0,75 L.)	40,00 €
		10,00 €
PASSITO STILLATO 2018 PRINCIPE PALLAVICINI Malvasia del Lazio, Colonna (RM), Lazio	(0,50 L.)	30,00 €
		8,00 €
MALVASIA DELLE LIPARI DOC PASSITO CANTINE COLOSSI Malvasia, corinto, Salina (ME), Sicily ..	(0,75 L.)	40,00 €
		10,00 €



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)