

# CURED HAM & CHEESES

## Italian Hams

ARTISANAL MORTADELLA "BIDINELLI" WITH PISTACHIO FROM BRONTE <sup>9, 11, 12</sup> .....	17,00 €
ARTISANAL MORTADELLA "BIDINELLI" WITH BLACK TRUFFLE 7% <sup>9, 11, 12</sup> .....	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 <sup>9, 11, 12</sup> <i>A journey from the North to the South, across all the Peninsula</i> .....	26,00 €

## Spanish Hams

	<i>Tapas</i>	<i>Portion</i>
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 <sup>7, 9, 11, 12</sup> .....	28,00 €
SELECTION OF CHEESES FROM ITALIAN TRADITION <sup>7, 12</sup> <i>Chef choice</i> .....	26,00 €
SELECTION OF CHEESES FROM FRENCH TRADITION <sup>7, 12</sup> (VEG) <i>Chef choice</i> .....	26,00 €



26,00 €

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

# ENTRÉE

PIEDMONTESE "MACELLERIA OBERTO" FASSONA BEEF TARTARE <sup>3,4,9,(GF)</sup> <b>TABLE SIDE SERVICE</b> <i>Organic eggs, Worcestershire sauce, Beaune mustard, chives, shallots, lemon, anchovies, capers, extra virgin olive oil, salt, Sarawak black pepper and tabasco</i> .....	<b>33,00 €</b>
"VITEL TONNÉ" <sup>3,4,9,(GF)</sup> Piedmontese "Macelleria Oberto" veal, tuna sauce and caper leaves .....	<b>24,00 €</b>
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> .....	<b>16,00 €</b>
ROASTED OCTOPUS WITH TURNIP TOPS AND AVOCADO MAYONNAISE <sup>5,6</sup> <i>Grilled octopus tentacles with turnip tops, Evo oil, chilli and homemade avocado mayonnaise</i> .....	<b>23,00 €</b>
FRIED ANCHOVIES WITH "TONNÈ" SAUCE <sup>1,3,4,9</sup> Anchovies from Cantabrian Sea, panko bread, mayonnaise, capers, tabasco and lime .....	<b>16,00 €</b>
RAZOR CLAMS SAUTÉ <sup>1,5</sup> Sprinkled with fresh cherry tomatoes, razor clams, bread crouton, chives, garlic, evo oil and chilli .....	<b>20,00 €</b>
FRIED CODFISH FILLET WITH ROMAN BROCCOLI SAUCE (3 PZ.) <sup>1,4</sup> <i>Tempura fried cod fillets from the Mediterranean Sea on a roman broccoli sauce</i> .....	<b>19,00 €</b>
GIUDIA FRIED ARTICHOKE <sup>(VGN)</sup> Fried roman artichoke in jewish tradition recipe .....	<b>10,00 €</b>

## BACCANO CAVIAR

<b>SIBERIAN CLASSIC CAVIAR "GIAVERI"</b> <sup>3,4,7</sup> (30 Gr.) <i>with yuzu butter, sour cream, hard-boiled egg, chives, raspberry onion and blinis</i> .....	<b>70,00 €</b>
<b>"THE THREE CAVIAR" EXPERIENCE</b> <sup>3,4,7</sup> Tasting of Beluga Imperial, Golden Sterlet and Osietra Imperial caviar "Giaveri" (3 x 20 Gr.) <i>with yuzu butter, sour cream, hard-boiled egg, chives, raspberry onion and blinis</i> .....	<b>240,00 €</b>
<b>SHELLFISH TARTARE, BURRATA, MULLET ROE AND CAVIAR</b> <sup>2,3,4,7</sup> <i>Shellfish tartare (depending on catch availability), Burrata from Andria, Cabras mullet roe and Golden Sterlet caviar "Giaveri"</i> .....	<b>45,00 €</b>
<b>STUFFED "CAUSA" WITH CRAB AND CAVIAR</b> <sup>4,10</sup> <i>Potato, Aji Amarillo, crab, crab mayonnaise, onion brunoise, cucumber and Osietra Imperial caviar "Giaveri"</i> .....	<b>40,00 €</b>



## LA PARMIGIANA by BACCANO

AUBERGINE PARMIGIANA WITH COURGETTE FLOWERS <sup>7(VEG)</sup>  
*San Marzano tomato sauce, Agerola mozzarella and basil,  
36 month aged Parmesan and roasted courgette flowers*

**18,00 €**

## THE FOIE GRAS by Nabil

<b>CROQUE MONSIEUR AU FOIE GRAS</b> <sup>1,3,7,12,13</sup> <i>with Annurche apples in pain d'épices, shallot glazed with thyme</i> .....	<b>28,00 €</b>
<b>OUR TERRINE WITH ANNURCHE APPLES</b> <sup>1,3,7,12,13</sup> <i>with confit Annurche apples, fig bread croutons</i> .....	<b>35,00 €</b>

## PASTA

<b>HOMEMADE TONNARELLI "CACIO E PEPE"</b> <sup>1,3,7</sup> <i>Pecorino Romano PDO, Sarawak pepper</i> .....	<b>17,00 €</b>
<b>RIGATONI "PASTIFICIO 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> .....	<b>20,00 €</b>
<b>ONION SOUP VELOUTÈ WITH GOOSE FOIE GRAS AND HAZELNUTS</b> <sup>3,7,8</sup> <i>Vatolla's onion soup, with goose foie gras terrine and roasted Viterbo hazelnuts</i> .....	<b>26,00 €</b>
<b>MEZZE MANICHE "PASTIFICIO MANCINI" AMATRICIANA</b> <sup>1,7,12</sup> Bio San Marzano tomato sauce, cured pork cheeks, Pecorino Romano PDO .....	<b>20,00 €</b>
<b>"RISOTTO MILANESE" AND OSSOBUCO</b> <sup>1,7,8,13</sup> <i>Rice from the "San Massimo" Reserve, saffron pistils and veal Ossobuco (Cooking time 20')</i> .....	<b>35,00 €</b>
<b>ARTISANAL TORTELLINI FROM BOLOGNA</b>	
• <b>IN CAPON BROTH</b> <sup>1,3,7,8,12</sup> <i>Fresh artisan tortellini "Pastificio L'Arte della Pasta" stuffed with beef, Mortadella and Parmesan cheese in capon broth</i> .....	<b>24,00 €</b>
• <b>DOUBLE CREAM WITH 36 MONTHS PARMESAN</b> <sup>1,3,7,12</sup> <i>Fresh artisan tortellini "Pastificio L'Arte della Pasta" stuffed with beef, Mortadella and Parmesan cheese</i> .....	<b>25,00 €</b>
<b>TUBETTI "PASTIFICIO CAVALIERI" PASTA IN BOUILLABAISSE TRADITION, MIXED FISH AND SAUTEED PORCINI MUSHROOMS</b> <sup>1,4,8,13</sup> <i>Bouillabaisse of mixed fish according to Provençal tradition, sautéed celery, onion and carrot, with Tuscan porcini mushrooms</i> .....	<b>28,00 €</b>

IT'S POSSIBLE TO HAVE HALF PORTIONS AT 70% OF THE FULL COST

ALL THE PASTAS ARE HOMEMADE

**3 OYSTERS**  
&  
**1 GLASS OF** **BOLLINGER**  
CHAMPAGNE BRUT "Special Cuvée" Bollinger  
Pinot Noir, Chardonnay, Pinot Meunier  
Aÿ, Vallée de la Marne

**35,00 €**

## SHELLFISH



<b>LOBSTER ROLL</b> <sup>1,2,3,7,12,13</sup> <i>Lobster, brioche bread, Lobster sauce, mixed salad, french fries</i> .....	<b>28,00 €</b>
<b>LINGUINE "CAVALIERI" PASTA WITH ROASTED LOBSTER</b> <sup>1,2,7,8,12,13</sup> <i>Half lobster with its shell and cherry tomatoes</i> .....	<b>45,00 €</b>

## CATALANA

with <b>SPINY LOBSTERS</b> .....	<b>18,00 €</b>	Each 100 Gr.
with <b>LOBSTER</b> .....	<b>14,00 €</b>	Each 100 Gr.
with <b>BLUE LOBSTER</b> .....	<b>17,00 €</b>	Each 100 Gr.
with <b>RED PRAWNS</b> .....	<b>15,00 €</b>	Each 100 Gr.

*with datterini tomatoes, Avezzano potatoes, Tropea red onion,  
basil, Barolo vinegar, Evo oil and orange*

# BAR À HÙÎTRES

## AND SEAFOOD <sup>2,4,5,6,7,13</sup>



### OYSTER BAR

OYSTER "DU JOUR" .....	7,00 €	GILLARDEAU N° 3 – MARENNES, FRANCE .....	8,00 €
TARBOURIECH PERLA DEL DELTA N° 3 – VENETO, ITALY .....	8,00 €	LE MARIE MORGANES N° 2 – BRETAGNE, FRANCE .....	8,00 €
OSTRA REGAL SELECTION OR N° 3 – BANNOW BAY, IRELAND.....	9,00 €	ETOILE N° 2 – NORMANDY, FRANCE .....	8,00 €

### PLATEAU DU JOUR

4 LANGOUSTINES, 4 RED PRAWNS, 2 OYSTERS "DU JOUR", TUNA SASHIMI, CEVICHE AND TARTARE "DU JOUR" .....	80,00 €
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## GRAND PLATEAU DU JOUR

6 LANGOUSTINES, 4 RED PRAWNS, 2 OYSTERS OF THE DAY, 2 OYSTERS REGAL OR, CEVICHE, TARTARE "DU JOUR", SCALLOP TARTARE, TUNA SASHIMI, 1 STEAMED LOBSTER

200,00 €

### RAW AND GRATIN

FOUR RAW TASTES "DU JOUR" <i>Tasting tour composed in 4 small plates picked by our Chef</i> .....	27,00 €
WHITE FISH CARPAGGIO <i>Extra-virgin olive oil, Halen Mon salt, lemon zest (depending on catch availability)</i> .....	25,00 €
TUNA TARTARE <i>with avocado, basil, confit cherry tomatoes and raspberry onion (depending on catch availability)</i> .....	28,00 €
AMBERJACK TARTARE <i>with shiso leaves, candied orange peel and bergamot gel (depending on catch availability)</i> .....	28,00 €
MIXED CEVICHE <i>with octopus, red shrimp, mussels, white fish (depending on catch availability)</i> .....	32,00 €
BAKED OYSTER <i>with seared lard, champagne sauce and lemongrass-flavored oil (2 pieces)</i> .....	20,00 €
SCALLOPS AU GRATIN <i>with pecorino romano Dop and Aji Amarillo mousse, crumble with Morcón Iberico de Bellota (2 pieces)</i> .....	24,00 €

### TESTING OF CEVICHE

Amberjack, lime and Sumac sauce | Mediterranean Red Tuna with Avocado and Jalapeño sauce | Mixed fish and Rocoto sauce

50,00 €

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 CARRÉ AND FRIED KALE <sup>13</sup> <i>Marinated in wine, rosemary, lime, spring onions borettane and fried kale</i> ...	33,00 €
PIGEON, PORCINI MUSHROOMS AND BLACK TRUFFLE <sup>8,12,13</sup> <i>Grilled pigeon with hazelnut cream, sautéed porcini mushrooms, black truffle shavings</i> ...	32,00 €
BEEF FILLET IN GREEN PEPPERCORN SAUCE <sup>1,7</sup> <i>"Macelleria Oberto" Fassona beef in Kerala green peppercorn sauce and baked potatoes</i> .....	35,00 €
"MILANESE" VEAL CUTLET "TRIBUTE TO GUALTIERO MARCHESE" <sup>1,3</sup> <i>Fried veal cutlet, "Provençal" potatoes and artisanal spicy mayo</i> .....	33,00 €
CODFISH FILLET AND CANNELLINI BEANS <sup>8</sup> <i>cod in cooking oil, cannellini bean cream, legume salad and mushrooms</i> .....	33,00 €
SEABASS FILLET (according to catch availability) <sup>1,4</sup> <i>Seared Seabass fillet with winter caponata and bread crumble</i> .....	33,00 €

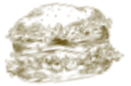
### CATCH OF THE DAY

BY WEIGHT (according to catch availability)

SOLE "BACCANO" STYLE <sup>1,4,7</sup> <i>Panko breading and mashed potatoes</i> .....	12,00 €	Each 100 Gr.
SOLE "MUGNAIA" STYLE <sup>1,4,7,13</sup> <i>with Yuzu butter and mashed potatoes</i> .....	12,00 €	Each 100 Gr.
SEA BASS SALT OR BAKED <sup>4</sup> .....	11,00 €	Each 100 Gr.
SEA BREAM SALT OR BAKED <sup>4</sup> .....	11,00 €	Each 100 Gr.
TURBOT BAKED <sup>4</sup> .....	11,00 €	Each 100 Gr.
GURNARD "GUAZZETTO" STYLE <sup>4</sup> .....	11,00 €	Each 100 Gr.
LOBSTER GRILLED or STEAMED <sup>2</sup> .....	14,00 €	Each 100 Gr.
LANGOUSTINES GRILLED or RAW <sup>2</sup> .....	14,00 €	Each 100 Gr.
RED PRAWNS GRILLED or RAW <sup>2</sup> .....	15,00 €	Each 100 Gr.

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

## GRILL



BACCANO ROYAL BURGER <sup>1,3,7,12</sup> <i>(230 Gr.) Scottona beef, cheddar, bacon chips, tomato, salad, bun, french fries</i> .....	22,00 €
CUBE ROLL, RADICCHIO AND PUMPKIN SAUCE <sup>13</sup> <i>Cube Roll of Fassona Beef "Macelleria Oberto" (300 Gr.) with seared Treviso radicchio and pumpkin sauce</i> .....	40,00 €

## SALADS

BACCANO SALAD <sup>4,6,7,8,9,10,11,12,13</sup> <i>Mixed greens with avocado, Beaufort AOC, dried figs, Pecan nuts and Asakura sauce</i> .....	20,00 €
CAESAR SALAD <sup>1,3,4,9</sup> <i>Mixed greens, datterini tomatoes, chicken slices, bacon, organic eggs, toasted bread, Parmigiano Reggiano, Caesar dressin</i> .....	17,00 €
SEARED RED TUNA SALAD <sup>1,4,6,10,13</sup> <i>Mixed greens, slices of tuna from the Mediterranean Sea seared with sesame and soy, "Scapece" courgettes, avocado, tomatoes, cucumbers, black olives from Taggia and citrus sauce</i> .....	20,00 €
GREEK SALAD <sup>4,7,13</sup> <i>Mixed greens, black olives from Taggia, Feta cheese, cucumbers, fresh oregano, Tropea red onion, datterini tomatoes and Tzatziki sauce</i> .....	16,00 €

### Side dishes

FRENCH FRIES <i>Potatoes, Maldon salt</i> <sup>(VGN)</sup> .....	8,00 €
BAKED POTATOES <i>with aromatic herbs</i> <sup>(VGN)</sup> .....	9,00 €
SAUTÉED CICORY <i>Evo oil, red garlic, chili</i> <sup>(VGN)</sup> .....	9,00 €
"PUNTARELLE" <sup>4,9,13</sup> <i>with anchovies, garlic, vinegar and Evo oil</i> .....	10,00 €

# 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 €
THE "BACCANO" FERRIS WHEEL <sup>1,3,7,11,12</sup> Fried Roman "bombette" with Eggnog cream, raspberry coulis, hazelnut chocolate sauce .....	14,00 €
APPLE TARTE TATIN WITH VANILLA CREAM ICE CREAM <sup>1,3,7</sup> Brisée pastry, Annurche apples, toffee sauce and cream ice cream .....	12,00 €
RUM BABA <sup>1,3,7,12</sup> Chantilly cream and Brugal 1888 Rum .....	12,00 €
BERRIES FRUIT SALAD <sup>(VEG)</sup> berries, lemongrass syrup and red fruit sorbet.....	12,00 €
HOMEMADE FRESH ICE CREAM <sup>1,3,7,12</sup> with chocolate crumble.....	10,00 €
HOMEMADE SHERBETS <sup>1,3,7,12</sup> from fresh fruit with coconut crumble .....	10,00 €
TASTING OF FRENCH CHEESES IN PAIRING WITH... <sup>4,9,12,13</sup> Chef choice French cheese selection (3 Pcs.) paired with Riesling Auslese 2022 Dr. Von Bassermann Jordan (Pfalz, Germany) .....	22,00 €
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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 <i>Riesling</i> Pfalz, Germany .....	(0,375 L.)	60,00 €
SAUTERNES 2020 CHÂTEAU BASTOR - LA MONTAGNE <i>Sémillon, Sauvignon Blanc</i> Preignac - Bordeaux, France .....	(0,75 L.)	70,00 €
MOSCATO D'ASTI "TACCO DODICI" 2023 ANTICA CASA VINICOLA SCARPA <i>Moscato Bianco</i> Acqui Terme (AL), Piedmont .....	(0,75 L.)	40,00 €
PASSITO STILLATO 2018 PRINCIPE PALLAVICINI <i>Malvasia del Lazio</i> Colonna (RM), Lazio .....	(0,50 L.)	30,00 €
MALVASIA DELLE LIPARI DOC PASSITO CANTINE COLOSI <i>Malvasia, Corinto • Salina (ME), Sicily ...</i>	(0,75 L.)	40,00 €



## 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 • VIA DEI CHIAVARI (BREAD p.p.) ..... 3,50 €

FOR ALL THE DISHES WE USE EXTRA VIRGIN OLIVE OIL FROM AZIENDA DANIELE GALLOTTI (TIVOLI - RM)