

# 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 HAMS 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

	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 HAMS 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 (VEG)</sup> <i>Chef choice</i> .....		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 €

## BUFALA

- THE PEARL OF THE MEDITERRANEAN SEA -

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

## BURRATA

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

# 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> .....	33,00 €
"VITEL TONNÉ" <sup>3,4,9,(GF)</sup> Piedmontese "Macelleria Oberto" veal, tuna sauce and caper leaves .....	24,00 €
SCALLOPS ON BUFFALO MOZZARELLA SAUCE, CABRAS MULLET ROE AND SPINACH <sup>4,5,7</sup> <i>seared scallops, buffalo mozzarella sauce, Cabras mullet roe and sautéed spinach with basil</i> .....	25,00 €
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> .....	16,00 €
BEEF MEAT AND FOIE GRAS TERRIN <sup>4,8,9</sup> with mixed vegetables, green sauce and artisanal Cremona mustard .....	28,00 €
AUBERGINE PARMIGIANA WITH COURGETTE FLOWERS <sup>7 (VEG)</sup> <i>San Marzano tomato sauce, Agerola mozzarella and basil, 36 month aged Parmesan and roasted courgette flowers</i> .....	19,00 €
PUMPKIN FLOWERS, SWEETBREADS, MUSHROOMS AND LOBSTER MAYO <sup>1,2,8,13</sup> <i>fried pumpkin flowers stuffed with veal sweetbreads, seared Champignon mushrooms and homemade lobster mayonnaise</i> .....	20,00 €
FRIED ANCHOVIES WITH "TONNÈ" SAUCE <sup>1,3,4,9</sup> Anchovies from Cantabrian Sea, panko bread, mayonnaise, capers, tabasco and lime .....	16,00 €
ROMAN ARTICHOKE <sup>(VGN)</sup> Roman artichoke, Cantabrian Sea anchovies, Roman mint, garlic .....	14,00 €

## BACCANO CAVIAR

SIBERIAN CLASSIC CAVIAR "GIAVERI" <sup>3,4,7</sup> (30g) <i>with yuzu butter, sour cream, hard-boiled egg, chives, raspberry onion and blinis</i> .....	70,00 €
"THE THREE CAVIAR" EXPERIENCE <sup>3,4,7</sup> Tasting of Beluga Imperial, Golden Sterlet and Osietra Imperial caviar "Giaveri" (3 x 20g) with yuzu butter, sour cream, hard-boiled egg, chives, raspberry onion and blinis .....	240,00 €
PEAS, CAVIAR AND RED PRAWNS <sup>2,4,8</sup> <i>with red prawns from Mazara, pea salad, Siberian Classic "Giaveri" caviar and green sauce with basil and parsley</i> .....	42,00 €
STUFFED "CAUSA" WITH RED TUNA AND CAVIAR <sup>3,4,8,13</sup> <i>patata, Aji Amarillo, Mediterranean Sea red tuna, Rocoto mayonnaise, onion brunoise, cucumber and Osietra Imperial caviar "Giaveri"</i> .....	40,00 €



## CARBONARA

### BACCANO

RIGATONI "PASTIFICIO CAVALIERI" <sup>1,3,7,12</sup> .....	20,00 €
<i>Marans egg, Pecorino Romano PDO, Parmigiano Reggiano 36 months, cured pork cheeks, Sarawak pepper</i>	

*The best Carbonara in Rome*

2024

GAMBERO ROSSO

## PASTA

HOMEMADE TONNARELLI "CACIO E PEPE" <sup>1,3,7</sup> <i>Pecorino Romano PDO, Sarawak pepper</i> .....	17,00 €
THE MEDITERRANEAN FISH SOUP <sup>1,4,8,13</sup> <i>with "Pastificio Cavaliere" mixed pasta, mixed fish from Mediterranean sea according to market availability, organic San Marzano tomatoes, basil olive oil and chilli pepper</i> .....	28,00 €
MEZZE MANICHE "PASTIFICIO MANCINI" AMATRICIANA <sup>1,7,12</sup> Bio San Marzano tomato sauce, cured pork cheeks, Pecorino Romano PDO.....	20,00 €
ARTISANAL AGNOLOTTI WITH SHEEP'S RICOTTA IN VIGNAROLA TRADITION <sup>1,3,7</sup> <i>homemade plin stuffed with sheep's milk ricotta flavoured with lemon and mint, traditional Vignarola sauce with fresh broad/fava beans and peas</i> .....	25,00 €
HOMEMADE SPAGHETTI, FRESH ANCHOVIES FROM CANTABRIAN SEA, SEMIDRY TOMATOES <sup>1,4</sup> <i>with olives from Taggia and Pantelleria capers</i> .....	26,00 €
LANGOUSTINES CREAM RISOTTO AND LANGOUSTINE "AU GRATIN" <sup>2,4,7,8</sup> <i>with Eclairè butter from Loire and anchovies from the Cantabrian Sea, "San Massimo" reserve rice, citrus zest, cream of langoustine from the Tyrrhenian Sea (Minimum cooking time 20')</i> .....	32,00 €
TORTELLI, CODFISH, FOIE GRAS AND FIGS GLAZE <sup>1,3,4,7</sup> <i>homemade tortelli stuffed with codfish, Chef Nabil's foie gras sauce and Pugliese figs glaze</i> .....	28,00 €

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

ALL THE PASTAS ARE HOMEMADE

## THE FOIE GRAS

### by Nabil

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

	3 OYSTERS & 1 GLASS OF <b>BOLLINGER</b> CHAMPAGNE BRUT "Special Cuvée" Bollinger Pinot Noir, Chardonnay, Pinot Meunier Aÿ, Vallée de la Marne	
35,00 €		

## SHELLFISH



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

## CATALANA

with SPINY LOBSTERS .....	18,00 €	Each 100g
with LOBSTER .....	14,00 €	Each 100g
with BLUE LOBSTER .....	17,00 €	Each 100g
with RED PRAWNS .....	15,00 €	Each 100g
<i>with datterini tomatoes, Avezzano potatoes, Tropea red onion, basil, Barolo vinegar, Evo oil and orange</i>		

# BAR À HÙÎTRES

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



## OYSTER BAR

OYSTER "DU JOUR" .....	7,00 €	OSTRA REGAL SELECTION OR N° 3 – BANNOW BAY, IRELAND .....	9,00 €
TARBOURIECH PERLA DEL DELTA N° 3 – VENETO, ITALY .....	8,00 €	GILLARDEAU N° 3 – MARENNES, FRANCE .....	8,00 €
"OSTRA BORA" N° 2 – SCARDOVARI, VENETO, ITALY .....	8,00 €	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" .....	90,00 €
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## GRAND PLATEAU DU JOUR

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

200,00 €

## RAW AND GRATIN

FOUR RAW TASTES "DU JOUR" Tasting tour composed in 4 small plates picked by our Chef .....	27,00 €
WHITE FISH CARPAGGIO Extra-virgin olive oil, Halen Mon salt, lemon zest (depending on catch availability) .....	25,00 €
TUNA TARTARE with avocado, basil, confit cherry tomatoes and raspberry onion (depending on catch availability) .....	28,00 €
AMBERJACK TARTARE with almond sauce, wild strawberries and black lemon (depending on catch availability) .....	28,00 €
MIXED CEVICHE with octopus, red shrimp, mussels, white fish (depending on catch availability) .....	32,00 €
OSTRICHE AL FORNO with Suprême, sauce, lemon and sea asparagus (2 pieces) .....	20,00 €
HEAD LOBSTER THERMIDOR with lobster meat, mushrooms, leek and coral Mornay sauce .....	30,00 €

## 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

VEAL CHOP, POTATOES, CHICORY AND BÉARNAISE SAUCE <sup>3,7,13</sup> about 450g of Fassona veal rib-eye steak from "Macelleria Obero" with its cooking juices, Ratte potatoes sautéed in Normandy butter, repassed chicory and béarnaise sauce .....	40,00 €
DUCK BREAST, BLACK TRUFFLE SAUCE AND SPRING VEGETABLES <sup>8,12,13</sup> seared duck breast with Norcia black truffle sauce, spring vegetables and kumquat confit .....	32,00 €
"MILANESE" VEAL CUTLET "TRIBUTE TO GUALTIERO MARCHESI" <sup>1,3</sup> Fried veal cutlet, "Provençal" potatoes and artisanal spicy mayo .....	35,00 €
GRILLED JOHN DORY FISH FILLET (according to market availability) <sup>1,4,8,13</sup> with "perline" eggplant scapece and fish cooking juice .....	36,00 €
GRILLED "FISH OF THE DAY" FILLET (according to market availability) <sup>3,4,7,13</sup> steamed green beans, seaweed salad and salty White Vermouth Martini eggnog .....	35,00 €

## CATCH OF THE DAY

BY WEIGHT (according to catch availability)

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

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

## GRILL

BACCANO ROYAL BURGER <sup>3,7,12</sup> about 230g of Scottona beef, cheddar, bacon chips, tomato, salad, bun, french fries .....	24,00 €
DRY-AGED BEEF SIRLOIN STEAK AND SEASONAL VEGETABLES <sup>3,7,13</sup> about 300g of 30-day aged Baltic Sakura Yoza beef sirloin, with seasonal vegetables and béarnaise sauce .....	40,00 €

## SALADS

OCTOPUS AND POTATOES SALAD <sup>5</sup> mixed salad, roasted octopus, Camone tomato, green beans, saffron potatoes and olives from Taggia .....	23,00 €
CAESAR SALAD <sup>1,3,4,9</sup> Mixed greens, datterini tomatoes, chicken slices, bacon, organic eggs, toasted bread, Parmigiano Reggiano, Caesar dressin .....	17,00 €
GREEN BEANS, PEACHES AND "PRIMO SALE" CHEESE SALAD <sup>7,12,13 (VEG)</sup> mixed salad, sheep "primo sale" cheese, walnuts, lemon and mint emulsion .....	17,00 €
THREE TOMATOES, ASPARAGUS AND STEAMED SHRIMPS SALAD <sup>2,8,13</sup> mixed salad with three kind of organic tomatoes (Camone, red Datterino and yellow Datterino), steamed shrimps and cocktail sauce .....	22,00 €

## Side dishes

FRENCH FRIES Potatoes, Maldon salt (VGN) .....	8,00 €
BAKED POTATOES with aromatic herbs (VGN) .....	9,00 €
SAUTÉED CICORY Evo oil, red garlic, chili (VGN) .....	9,00 €
TOMATO SALAD (VGN) tomatoes, capers, Taggia olives and basil .....	12,00 €
VIGNAROLA (VGN) with peas, broad beans, artichokes, asparagus ..	15,00 €

# 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 €
FRUIT TART <sup>1,3,7,12</sup> with frangipane and pastry cream, jam and Nemi wild strawberries .....	12,00 €
BIGNÈ <sup>1,3,7,12</sup> with lemon chantilly cream, yuzu gel and hazelnut craquelin .....	12,00 €
CRÈME BRÛLÉE <sup>3,7</sup> Madagascar Bourbon vanilla and tarragon .....	14,00 €
STRAWBERRIES AND CREAM <sup>7</sup> strawberries with lemon and sugar, Madagascar Bourbon vanilla, French Chantilly.....	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 Eiswein 2021 Weingut Nigl - Grüner Veltliner (Kirchenberg, Austria).....	22,00 €
WATER (San Pellegrino, Panna, Nepi).....	3,50 €
ESPRESSO COFFEE .....	3,50 €
CAFETERIA.....	5,00 €
SOFT DRINK.....	5,00 €

## After Dinner Wine

BAROLO CHINATO PIO CESARE <i>Nebbiolo • Barolo (CN), Piedmont</i> .....	(0,75 L.)	70,00 €
		15,00 €
MOSCATO D'ASTI "TACCO DODICI" 2023 ANTICA CASA VINICOLA SCARPA <i>Moscato Bianco</i>		
<i>Acqui Terme (AL), Piedmont</i> .....	(0,75 L.)	40,00 €
		10,00 €
CANNELLINO DI FRASCATI "DICIASSETTE UNDICI" 2022 DE SANCTIS <i>Malvasia Puntinata, Greco, Trebbiano</i>		
<i>Frascati (RM), Lazio</i> .....	(0,50 L.)	30,00 €
		8,00 €
EISWEIN 2021 WEINGUT NIGL <i>Grüner Veltliner</i>		
<i>Kirchenberg, Austria</i> .....	(0,375 L.)	40,00 €
		12,00 €
SAUTERNES "CARMES DE RIEUSSEC" 2020 CHÂTEAU RIEUSSEC <i>Sémillon, Sauvignon, Muscadelle</i>		
<i>Sauternes-Barsac, France</i> .....	(0,75 L.)	80,00 €
		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 • VIA DEI GIUBBONARI (BREAD p.p.) ..... 3,50 €

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