

 New Year's Eve in   
**BACCANO**

**GAMBERO ROSSO®**  


**RISTO  
RANTI**  
D'ITALIA

**2025**

**TRE** TAVOLE 

**Baccano**

Roma

# ENTRÉE

<b>CANTABRIAN ANCHOVIES FILLET</b> <sup>1,4,12</sup> (Caliber Ø, n. 6 fillets) <i>with Demi-Sel butter curls and toasted bread</i> .....	<b>28,00 €</b>
<b>SMOKED SCOTTISH SALMON</b> <sup>1,4,12</sup> <i>sashimi cut salmon with Demi-Sel butter and pan brioche fait-maison</i> .....	<b>30,00 €</b>
<b>SHELLFISH TARTARE, BURRATA, MULLET ROE AND CAVIAR</b> <sup>2,3,4,7</sup> <i>Shellfish tartare, Burrata from Andria, Cabras mullet roe and Golden Sterlet caviar "Giaveri"</i> .....	<b>55,00 €</b>
<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>90,00 €</b>
<b>FRIED ANCHOVIES WITH "TONNÈ" SAUCE</b> <sup>1,3,4,9</sup> <i>Anchovies from Cantabrian Sea, panko bread, mayonnaise, capers, tabasco and lime</i> .....	<b>18,00 €</b>
<b>ROASTED OCTOPUS WITH TURNIP TOPS AND AVOCADO MAYONNAISE</b> <sup>5,6</sup> <i>Grilled octopus tentacles with turnip tops, Evo oil, chilli and homemade avocado mayonnaise</i> .....	<b>28,00 €</b>
<b>GIUDIA FRIED ARTICHOKE</b> <sup>(VGN)</sup> <i>Fried roman artichoke in jewish tradition recipe</i> .....	<b>14,00 €</b>
<b>OUR TERRINE WITH ANNURCHE APPLE</b> <sup>1,3,7,12,13</sup> <i>with confit Annurche apples, fig bread croutons</i> .....	<b>38,00 €</b>
<b>PATANEGRA ALMA REAL 5 YEARS</b> <i>Hand-cut, Pan y Tomate, extra virgin olive oil</i> .....	<b>45,00 €</b>
<b>"LIMOUSINE" BEEF BRESAOLA AND COMTÉ DU JURA</b> <i>handcrafted, orange vinaigrette, De Carlo Evo oil and Sarawak black pepper</i> .....	<b>32,00 €</b>
<b>ARTISANAL MORTADELLA "BIDINELLI"</b> <sup>9,11,12</sup> <i>with Bronte Pistachio POD</i> .....	<b>20,00 €</b>
<b>PIEDMONTESE "MACELLERIA OBERTO" FASSONA BEEF TARTARE</b> <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>38,00 €</b>
<b>"VITEL TONNÉ"</b> <sup>3,4,9,(GF)</sup> <i>Piedmontese "Macelleria Oberto" veal, tuna sauce and caper leaves</i> .....	<b>28,00 €</b>
<b>OUR CROISSANT WITH "PORCHETTA", BUTTER AND ANCHOVY SAUCE</b> (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>20,00 €</b>

## PASTA

<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>22,00 €</b>
<b>ARTISANAL TORTELLINI FROM BOLOGNA</b> <sup>1,3,7,8,12</sup> <ul style="list-style-type: none"> <li>• <i>Fresh artisanal Tortellini stuffed with beef, Mortadella and Parmesan cheese in capon broth</i>..... <b>28,00 €</b></li> <li>• <i>Fresh artisanal Tortellini stuffed with beef, Mortadella and Parmesan, double cream and 36 month Parmesan cheese</i>..... <b>26,00 €</b></li> </ul>	
<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>32,00 €</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>55,00 €</b>
<b>SPAGHETTI "PASTIFICIO CAVALIERI" WITH SEA URCHIN AND SWEETBREAD</b> <sup>1,2,4,5,12,13</sup> <i>with Galician sea urchins and veal sweetbreads</i> .....	<b>32,00 €</b>
<b>FETTUCCINE WITH LAMB RAGOUT AND MUSHROOMS</b> <sup>1,3,7,8,13</sup> <i>Homemade fettuccine with lamb ragù and sautéed french mushrooms</i> .....	<b>28,00 €</b>

# BAR À HUÎTRES



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



### HUÎTRERIE

TARBOURIECH PERLA DEL DELTA N° 3 – VENETO, ITALY .....	10,00 €
ETOILE N° 2 – NORMANDY, FRANCE .....	10,00 €
OSTRA REGAL SELECTION OR N° 3 – BANNOW BAY, IRELAND .....	10,00 €

### PLATEAU DU JOUR

4 LANGOUSTINES, 4 RED PRAWNS, 2 OYSTERS “DU JOUR”, TUNA SASHIMI, CEVICHE AND TARTARE “DU JOUR” .....	110,00 €
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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

280,00 €

### RAW AND GRATIN

FOUR RAW TASTES “DU JOUR” Tasting tour composed in 4 small plates picked by our Chef .....	36,00 €
WHITE FISH CARPAGGIO Extra-virgin olive oil, Halen Mon salt, lemon zest (depending on catch availability) .....	34,00 €
TUNA TARTARE with avocado, basil, confit cherry tomatoes and raspberry onion (depending on catch availability) .....	35,00 €
AMBERJACK TARTARE with shiso leaves, candied orange peel and bergamot gel (depending on catch availability) .....	35,00 €
MIXED CEVICH with octopus, red shrimp, mussels, white fish (depending on catch availability) .....	38,00 €
SCALLOPS AU GRATIN with pecorino romano Dop and Aji Amarillo mousse, crumble with Morcón Iberico de Bellota (2 pieces) ...	30,00 €

ALL FISH PRODUCTS INTENDED TO BE EATEN RAW HAVE BEEN SUBJECTED TO A PREVENTIVE REMEDIATION TREATMENT BY THE REG. CE 853/04



### 3 OYSTERS



### 1 GLASS OF

CHAMPAGNE BOLLINGER  
MAISON FONDÉE EN 1829

Champagne Brut “Special Cuvée” Bollinger | Pinot Noir, Chardonnay, Pinot Meunier | Aj, Vallée de la Marne

45,00 €



## MAIN DISHES

FRIED LAMB CHOPS, RADICCHIO AND POMEGRANATE <sup>1,3,6,7,9,12,13</sup> with radicchio from Treviso and pomegranate .....	38,00 €
“MILANESE” VEAL CUTLET “TRIBUTE TO GUALTIERO MARCHESI” <sup>1,3</sup> “Milanese” veal cutlet “tribute to Gualtiero Marchesi” .....	40,00 €
FASSONA BEEF FILLET FROM “MACELLERIA OBERTO” • IN GREEN PEPPERCORN SAUCE <sup>7,13</sup> Fassona beef fillet in Kerala green peppercorn sauce and baked potatoes .....	45,00 €
• “ROSSINI” STYLE <sup>7,13</sup> Fassona beef fillet with pan brioche fait-maison, foie gras escalope, truffle and “Spugnole” mushrooms .....	55,00 €
CROQUE MONSIEUR AU FOIE GRAS <sup>1,3,7,12,13</sup> with Annurche apples in pain d’épices, shallot glazed with thyme .....	35,00 €
CATALANA WITH LOBSTER “BACCANO” STYLE <sup>2,5,8,13(GF)</sup> Whole lobster by weight in its shell with datterini tomatoes, Avezzano potatoes, Tropea red onion, basil, Barolo vinegar, Evo oil and orange .....	20,00 €   Prezzo per 100 Gr.
TURBOT FISH FILLET IN “MUGNAIA” STYLE <sup>1,4,7,13</sup> Turbot fish fillet from Mediterranean Sea with yuzu butter and mashed potatoes .....	38,00 €
SEABASS FILLET <sup>1,4</sup> Seared Seabass fillet with winter caponata and bread crumble .....	36,00 €

### Side dishes

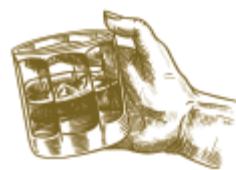
FRENCH FRIES Potatoes, Maldon salt <sup>(VGN)</sup> .....	10,00 €	“PUNTARELLE” with anchovies, garlic, vinegar and Evo oil <sup>13,14</sup> .....	10,00 €
BAKED POTATOE with aromatic herbs <sup>(VGN)</sup> .....	10,00 €	SAUTÉED CICORY Evo oil, red garlic, chili <sup>(VGN)</sup> .....	10,00 €

# DESSERT

TIRAMISU "BACCANO" <sup>1,3,7,12,13</sup> Mascarpone, bio eggs, Savoiaro Baccano®, espresso coffee, chocolate <b>TABLE SIDE SERVICE</b> .....	18,00 €
THE "BACCANO" FERRIS WHEEL <sup>1,3,7,11,12</sup> Fried Roman "bombette" with Egnog cream, raspberry coulis, hazelnut chocolate sauce .....	18,00 €
APPLE TARTE TATIN WITH VANILLA CREAM ICE CREAM <sup>1,3,7</sup> Brisée pastry, Annurche apples, toffee sauce and cream ice cream .....	16,00 €
RUM BABA <sup>1,3,7,12</sup> Chantilly cream and Brugal 1888 Rum .....	16,00 €
TASTE OF "PANETTONE" WITH EGGNOG SAUTERNES <sup>7,12,13</sup> Panettone "Tiri" made with excellent ingredients, served with "Baccano" egnog .....	15,00 €
TASTING OF FRENCH CHEESES IN PAIRING WITH... <sup>4,9,12,13</sup> Chef choice French cheese selection (3 Pz.) paired with Eiswein 2021 Weingut Nigl (Kremstal, Austria).....	32,00 €
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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

EISWEIN 2021 WEINGUT NIGL <i>Grüner Veltliner</i> Kremstal, Austria .....	90,00 € 18,00 €
SAUTERNES 2020 CHÂTEAU BASTOR - LA MONTAGNE <i>Sémillon, Sauvignon Blanc</i> Preignac - Bordeaux, France .....	70,00 € 16,00 €
MOSCATO D'ASTI "TACCO DODICI" 2023 ANTICA CASA VINICOLA SCARPA <i>Moscato Bianco</i> Acqui Terme (AL), Piedmont .....	40,00 € 10,00 €
PASSITO STILLATO 2018 PRINCIPE PALLAVICINI <i>Malvasia del Lazio</i> Colonna (RM), Lazio .....	30,00 € 8,00 €
MALVASIA DELLE LIPARI DOC PASSITO CANTINE COLOSI <i>Malvasia, Corinto • Salina (ME), Sicily</i> .....	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

<ul style="list-style-type: none"> <li> 1 CEREALS WITH GLUTEN</li> <li> 2 SHELLFISH</li> <li> 3 EGGS</li> </ul>	<ul style="list-style-type: none"> <li> 4 FISH</li> <li> 5 MOLLUSCS</li> <li> 6 SOY</li> <li> 7 MILK AND LACTOSE</li> </ul>	<ul style="list-style-type: none"> <li> 8 CELERY</li> <li> 9 MUSTARD</li> <li> 10 SESAME SEEDS</li> <li> 11 PEANUTS</li> <li> 12 DRIED FRUITS (Walnuts, Hazelnuts, Almonds...)</li> <li> 13 SULFITES</li> <li> 14 LUPINS</li> </ul>
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VEGETARIAN (VEG)

VEGAN (VGN)

GLUTEN FREE (GF)

ICED

BREAD FROM FORNO ROSCIOLI • VIA DEI CHIAVARI (BREAD p.p.) ..... 4,00 €

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