

 Christmas in 
BACCANO

GAMBERO ROSSO®


**RISTO
RANTI**
D'ITALIA

2025

TRE TAVOLE 

Baccano

Roma

ENTRÉE

CANTABRIAN ANCHOVIES FILLET ^{1,4,12} (Caliber Ø, n. 6 fillets) <i>with Demi-Sel butter curls and toasted bread</i>	26,00 €
SMOKED SCOTTISH SALMON ^{1,4,12} <i>sashimi cut salmon with Demi-Sel butter and pan brioche fait-maison</i>	28,00 €
SHELLFISH TARTARE, BURRATA, MULLET ROE AND CAVIAR ^{2,3,4,7} <i>Shellfish tartare, Burrata from Andria, Cabras mullet roe and Golden Sterlet caviar "Giaveri"</i>	55,00 €
SIBERIAN CLASSIC CAVIAR "GIAVERI" ^{3,4,7} (30 Gr.) <i>with yuzu butter, sour cream, hard-boiled egg, chives, raspberry onion and blinis</i>	90,00 €
FRIED ANCHOVIES WITH "TONNÈ" SAUCE ^{1,3,4,9} <i>Anchovies from Cantabrian Sea, panko bread, mayonnaise, capers, tabasco and lime</i>	18,00 €
ROASTED OCTOPUS WITH TURNIP TOPS AND AVOCADO MAYONNAISE ^{5,6} <i>Grilled octopus tentacles with turnip tops, Evo oil, chilli and homemade avocado mayonnaise</i>	26,00 €
GIUDIA FRIED ARTICHOKE ^(VGN) <i>Fried roman artichoke in jewish tradition recipe</i>	14,00 €
OUR TERRINE WITH ANNURCHE APPLE ^{1,3,7,12,13} <i>with confit Annurche apples, fig bread croutons</i>	35,00 €
PATANEGRA ALMA REAL 5 YEARS <i>Hand-cut, Pan y Tomate, extra virgin olive oil</i>	45,00 €
"LIMOUSINE" BEEF BRESAOLA AND COMTÉ DU JURA <i>handcrafted, orange vinaigrette, De Carlo Evo oil and Sarawak black pepper</i>	30,00 €
ARTISANAL MORTADELLA "BIDINELLI" ^{9,11,12} <i>with Bronte Pistachio POD</i>	18,00 €
PIEDMONTESE "MACELLERIA OBERTO" FASSONA BEEF TARTARE ^{3,4,9,(GF)} TABLE SIDE SERVICE <i>Organic eggs, Worcestershire sauce, Beaune mustard, chives, shallots, lemon, anchovies, capers, extra virgin olive oil, salt, Sarawak black pepper and tabasco</i>	36,00 €
"VITEL TONNÉ" ^{3,4,9,(GF)} <i>Piedmontese "Macelleria Oberto" veal, tuna sauce and caper leaves</i>	28,00 €
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>	18,00 €

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>	22,00 €
ARTISANAL TORTELLINI FROM BOLOGNA IN CAPON BROTH ^{1,3,7,8,12} <i>Artisanal Tortellini stuffed with beef, Mortadella and Parmesan cheese in capon broth</i>	26,00 €
TUBETTI "PASTIFICIO CAVALIERI" PASTA IN BOUILLABAISSE TRADITION, MIXED FISH AND SAUTEED PORCINI MUSHROOMS ^{1,4,8,13} <i>Bouillabaisse of mixed fish according to Provençal tradition, sautéed celery, onion and carrot, with Tuscan porcini mushrooms</i>	30,00 €
LINGUINE "CAVALIERI" PASTA WITH ROASTED LOBSTER ^{1,2,7,8,12,13} <i>Half lobster with its shell and cherry tomatoes</i>	55,00 €
SPAGHETTI "PASTIFICIO CAVALIERI" WITH SEA URCHIN AND SWEETBREAD ^{1,2,4,5,12,13} <i>with Galician sea urchins and veal sweetbreads</i>	30,00 €
FETTUCCHINE WITH LAMB RAGOUT AND MUSHROOMS ^{1,3,7,8,13} <i>Homemade fettuccine with lamb ragù and sautéed french mushrooms</i>	28,00 €

BAR À HUÎTRES



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



HUÎTRERIE

TARBOURIECH PERLA DEL DELTA N° 3 – VENETO, ITALY	9,00 €
ETOILE N° 2 – NORMANDY, FRANCE	9,00 €
OSTRA REGAL SELECTION OR N° 3 – BANNOW BAY, IRELAND	9,00 €

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

250,00 €

RAW AND GRATIN

FOUR RAW TASTES “DU JOUR” Tasting tour composed in 4 small plates picked by our Chef	30,00 €
WHITE FISH CARPAGGIO Extra-virgin olive oil, Halen Mon salt, lemon zest (depending on catch availability)	30,00 €
TUNA TARTARE with avocado, basil, confit cherry tomatoes and raspberry onion (depending on catch availability)	32,00 €
AMBERJACK TARTARE with shiso leaves, candied orange peel and bergamot gel (depending on catch availability)	32,00 €
MIXED CEVICH with octopus, red shrimp, mussels, white fish (depending on catch availability)	35,00 €
SCALLOPS AU GRATIN with pecorino romano Dop and Aji Amarillo mousse, crumble with Morcón Iberico de Bellota (2 pieces)	28,00 €

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 ^{1,3,6,7,9,12,13} with radicchio from Treviso and pomegranate	35,00 €
“MILANESE” VEAL CUTLET “TRIBUTE TO GUALTIERO MARCHESI” ^{1,3} “Milanese” veal cutlet “tribute to Gualtiero Marchesi”	40,00 €
FASSONA BEEF FILLET FROM “MACELLERIA OBERTO” • IN GREEN PEPPERCORN SAUCE ^{7,13} Fassona beef fillet in Kerala green peppercorn sauce and baked potatoes	40,00 €
• “ROSSINI” STYLE ^{7,13} Fassona beef fillet with pan brioche fait-maison, foie gras escalope, truffle and “Spugnole” mushrooms	50,00 €
CROQUE MONSIEUR AU FOIE GRAS ^{1,3,7,12,13} with Annurche apples in pain d’épices, shallot glazed with thyme	30,00 €
CATALANA WITH LOBSTER “BACCANO” STYLE ^{2,5,8,13(GF)} Whole lobster by weight in its shell with datterini tomatoes, Avezzano potatoes, Tropea red onion, basil, Barolo vinegar, Evo oil and orange	18,00 € Prezzo per 100 Gr.
TURBOT FISH FILLET IN “MUGNAIA” STYLE ^{1,4,7,13} Turbot fish fillet from Mediterranean Sea with yuzu butter and mashed potatoes	35,00 €
SEABASS FILLET ^{1,4} Seared Seabass fillet with winter caponata and bread crumble	35,00 €

Side dishes

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

DESSERT

TIRAMISU "BACCANO" ^{1,3,7,12,13} Mascarpone, bio eggs, Savoiaro Baccano®, espresso coffee, chocolate	TABLE SIDE SERVICE 16,00 €
THE "BACCANO" FERRIS WHEEL ^{1,3,7,11,12} Fried Roman "bombette" with Egnog cream, raspberry coulis, hazelnut chocolate sauce	16,00 €
APPLE TARTE TATIN WITH VANILLA CREAM ICE CREAM ^{1,3,7} Brisée pastry, Annurche apples, toffee sauce and cream ice cream	14,00 €
RUM BABA ^{1,3,7,12} Chantilly cream and Brugal 1888 Rum	14,00 €
TASTE OF "PANETTONE" WITH EGGNOG SAUTERNES ^{7,12,13} Panettone "Tiri" made with excellent ingredients, served with "Baccano" eggnog	15,00 €
TASTING OF FRENCH CHEESES IN PAIRING WITH... ^{4,9,12,13} Chef choice French cheese selection (3 Pz.) paired with Eiswein 2021 Weingut Nigl (Kremstal, Austria)	30,00 €
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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 (0,375 L.)	🍷 90,00 € 🍷 18,00 €
SAUTERNES 2020 CHÂTEAU BASTOR - LA MONTAGNE <i>Sémillon, Sauvignon Blanc</i> Preignac - Bordeaux, France (0,75 L.)	🍷 70,00 € 🍷 16,00 €
MOSCATO D'ASTI "TACCO DODICI" 2023 ANTICA CASA VINICOLA SCARPA <i>Moscato Bianco</i> Acqui Terme (AL), Piedmont (0,75 L.)	🍷 40,00 € 🍷 10,00 €
PASSITO STILLATO 2018 PRINCIPE PALLAVICINI <i>Malvasia del Lazio</i> Colonna (RM), Lazio (0,50 L.)	🍷 30,00 € 🍷 8,00 €
MALVASIA DELLE LIPARI DOC PASSITO CANTINE COLOSI <i>Malvasia, Corinto • Salina (ME), Sicily</i> . (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

<p>🌾 1 CEREALS WITH GLUTEN</p> <p>🐚 2 SHELLFISH</p> <p>🥚 3 EGGS</p>	<p>🐟 4 FISH</p> <p>🐌 5 MOLLUSCS</p> <p>🥛 6 SOY</p> <p>🥛 7 MILK AND LACTOSE</p>	<p>🌿 8 CELERY</p> <p>🍷 9 MUSTARD</p> <p>🌿 10 SESAME SEEDS</p> <p>🥜 11 PEANUTS</p> <p>🌿 12 DRIED FRUITS (Walnuts, Hazelnuts, Almonds...)</p> <p>🔥 13 SULFITES</p> <p>🌿 14 LUPINS</p>
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🌿 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)

www.baccanoroma.com