

LE BAR À HUITRES

ET COQUILLAGES ^{1, 2, 4, 5, 6, 7, 13}



OYSTERS

OYSTER "DU JOUR"	7,00 €
SPECIAL POGET N° 1 – MARENNES, FRANCE.....	8,00 €
UTAH BEACH N° 2 – UTAH BEACH, FRANCE.....	8,00 €
TARBOURIECH PERLA DEL DELTA N° 3 – VENETO, ITALY.....	8,00 €
GILLARDEAU N° 3 – MARENNES, FRANCE.....	8,00 €
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"

100,00 €

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 Poissonier.....	27,00 €
WHITE FISH CARPACCIO Extra-virgin olive oil, Halen Môn 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 mango and its gel, shiso and lemon zest (depending on catch availability).....	28,00 €
MIXED CEVICHE Leche de tigre aji amarillo with squid, shrimp, mussels, white fish, sweet potatoes (depending on availability of the catch).....	32,00 €
CATALAN LOBSTER Half lobster, shrimp, and scallops, with cherry tomatoes, red Tropea onion, saffron potatoes, and Catalan sauce.....	70,00 €
BAKED OYSTER with amberjack cooking juices, tamarind gel, ginger sauce, chives and pil pil (2 Pz.).....	25,00 €
SCALLOPS "AU GRATIN" with buffalo mozzarella foam, "Marinara style" crumble and black lime powder (2 Pz.).....	24,00 €

TASTING OF CEVICHE

Amberjack, lime and sumac sauce and Tropea onion – Scottish salmon, Japanese sauce, charred avocado, fried wonton
Mixed seafood and Rocoto sauce and sweet potato

60,00 €

3 OYSTERS

1 GLASS OF CHAMPAGNE BOLLINGER

Champagne Brut "Special Cuvée" Bollinger
Pinot Noir, Chardonnay, Pinot Meunier
Aj, Vallée de la Marne

40,00 €

3 OYSTERS UTAH BEACH

A GLASS OF CIDRE

Le Cidre Avrolles
Maison Gamet
Champagne, Francia

34,00 €

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

CAVIAR



SIBERIAN CLASSIC CAVIAR "GIAVERI" ^{1, 3, 4, 7, 13} (30g) with yuzu butter, sour cream, hard-boiled egg, chives, raspberry onion and blinis.....	70,00 €
"THE THREE CAVIAR" EXPERIENCE ^{1, 3, 4, 7, 13} 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 €
BROWN CRAB AND CAVIAR (2 Pz.) ^{1, 2, 3, 4, 5, 6, 8, 10, 13} Potato and brown crab mille-feuille, Xo sauce, smoked avocado mayonnaise, onion, cucumber, jalapeño brunoise, and Siberian Classic "Giaveri" caviar....	45,00 €
"PANELLE", SHRIMP AND BURRATA (2 Pz.) ^{1, 2, 4, 7} Sicilian-style fried panelle with burrata, Mazara red prawns, and Osietra Imperial "Giaveri" caviar.....	45,00 €

ENTRÉE

DELI COUNTER

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 aged for at least 30 months.....	25,00 €
"CULATTA" PARMA HAM 24 months aged.....	22,00 €
COPPA DI TESTA "PROSCIUTTIFICIO COCCIA SESTO TUSCIA" with orange citronette, candied kumquats and ginger ..	18,00 €
CHIANINA BEEF "BRESAOLA" ⁷ with mixed salad, aged Piave cheese and vinaigrette.....	20,00 €
SELECTION OF CURED HAMS FROM ITALIAN TRADITION A journey from the North to the South ^{7,9,11,12}	28,00 €
PATANEGRA ALMA REAL 5 YEARS Hand-cut, Pan y Tomate, extra virgin olive oil	Tapas 23,00 € Portion 42,00 €
IBERIAN EXCELLENCE PATANEGRA SELECTION alchichon, Chorizo, Caña de Lomo, Morcón	Tapas 20,00 € Portion 35,00 €

BUFALA

- BUFFALO MOZZARELLA
from Paestum National Park. ^{7 (VEG)}.....
- "CAPRESE"
with fresh datterino tomatoes, basil and olives. ^{7 (VEG)}
- WITH RAW HAM "Pio Tosini" Selection 30 months aged ⁷
- WITH SCOTTISH SALMON
Smoked Scottish Salmon ^{4,7}
- WITH MULLET ROE from Cabras ^{4,7}.....
- WITH CANTABRIAN ANCHOVIES FILLET ^{4,7}.....
- WITH SEMI DRY CHERRY TOMATOES
"De Carlo" e basilico ^{7 (VEG)}.....

BURRATA

- WITH SCOTTISH SALMON
Smoked Scottish Salmon ^{4,7}
- WITH MULLET ROE
from Cabras ^{4,7}.....
- WITH CANTABRIAN ANCHOVIES FILLET^{4,7}.....
- WITH SEMI DRY CHERRY TOMATOES
"De Carlo" e basilico ^{7 (VEG)}.....



CHEESES AND CURED HAMS ASSIETTE Chef choice ^{7,9,11,12}	28,00 €
SELECTION OF CHEESES FROM ITALIAN TRADITION Chef choice ^{7,12 (VEG)}	26,00 €
SELECTION OF CHEESES FROM FRENCH TRADITION Chef choice ^{7,12 (VEG)}	26,00 €
CANTABRIAN ANCHOVIES FILLET ^{1,4,12} (Caliber Ø, n. 6 fillets) with Demi-Sel butter curls and pan brioche fait-maison	22,00 €
SCOTTISH SMOKED SALMON WITH BEECH WOOD AND SALT ^{1,4,12} sashimi-cut salmon with croutons and Demi-Sel butter [🌱]	25,00 €
TRIS OF ROMAN ARTICHOKE IN OIL ^(VGN)	12,00 €
BEURRE "DE BARATTE DOUX" FROM "FROMAGERIE LE GASLONDE" Lessay, Normandie ⁷	2,50 €

NABIL'S FOIE GRAS

CROQUE MONSIEUR ^{1,3,7,12,13} with Annurche apples in pain d'épices, shallot glazed with thyme	28,00 €
TERRINE ^{1,3,7,12,13} with confit Annurche apples, fig bread croutons.....	35,00 €

STARTERS

PIEDMONTESE "MACELLERIA OBERTO" FASSONA BEEF TARTARE **TABLE SIDE SERVICE**

Organic eggs, Worcestershire sauce, Beaune mustard, chives, shallots, lemon, anchovies, capers, extra virgin olive oil, salt, Sarawak black pepper and tabasco ^{3,4,9,(GF)}	34,00 €
"VITEL TONNÉ" Piedmontese "Macelleria Oberto" veal, tuna sauce and caper leaves ^{3,4,9,(GF)}	24,00 €
GRATIN CUTTLEFISH baby cuttlefish from Porto Santo Spirito, Gaetana escarole, Corinth raisins and smoked provola cheese from Agerola served on potatoes cream ^{1,4,5,7,12}	26,00 €
OUR CROISSANT WITH "PORCHETTA", BUTTER AND ANCHOVY SAUCE (2 Pz.) Croissant, warm "Ariccia" pork, French butter from Loire and anchovy sauce from the Cantabrian Sea. ^{1,3,4,7,12}	16,00 €
RISINA BEAN CREAM WITH LANGOUSTINES AND PATANEGRA ^{2,4,8,12} Risina bean cream made with organic small Spello beans, seared scampi and Patanegra	26,00 €
AUBERGINE PARMIGIANA WITH COURGETTE FLOWERS San Marzano tomato sauce, Agerola mozzarella and basil, 36 month aged Parmesan and roasted courgette flowers ^{7 (VEG)}	19,00 €
TEMPURA ZUCCHINI FLOWERS (2 Pz.) Zucchini flowers stuffed with creamed salt cod and served with Tropea mayonnaise ^{1,3,4,13}	18,00 €
FRIED ANCHOVIES WITH "TONNÈ" SAUCE Anchovies from Cantabrian Sea, panko bread, mayonnaise, capers, tabasco and lime ^{1,3,4,9}	16,00 €
ARTICHOKE, LAMB TARTARE, AND PECORINO CHEESE Fried artichoke stuffed with tartare of IGP Lazio lamb, cave-aged Pecorino cheese sauce, and extra-aged "Giusti" balsamic vinegar ^{1,3,7,9,13}	24,00 €
GIUDIA FRIED ARTICHOKE Fried artichoke in jewish tradition recipe ^{1,(VGN)}	12,00 €

PASTA

IT'S POSSIBLE TO HAVE HALF PORTIONS AT 70% OF THE FULL COST
ALL THE PASTAS ARE HOMEMADE

HOMEMADE TONNARELLI "CACIO E PEPE" Pecorino Romano PDO, Sarawak pepper 1,3,7 (VEG)	17,00 €
MEZZE MANICHE "PASTIFICIO MANCINI" AMATRICIANA Bio San Marzano tomato sauce, cured pork cheeks, Pecorino Romano PDO. 1,7,12	20,00 €
ARTISANAL TORTELLINI FROM BOLOGNA IN 36 MONTHS AGED PARMESAN CHEESE CREAM Fresh artisan tortellini stuffed with pork loin, mortadella, nutmeg and Parmesan cheese served with double cheese cream. 1, 3, 7, 8, 12	24,00 €
RISOTTO MILANESE AND OSSOBUCO "San Massimo" reserve rice, saffron pistils, and veal ossobuco (Cooking time approx. 20 minutes) 1, 3, 7, 8, 12	35,00 €
CARBONARA Rigatoni "Pastificio Cavaliere", Marans egg, Pecorino Romano PDO, Parmigiano Reggiano 36 months, cured pork cheeks, Sarawak pepper.....	22,00 €
	La Migliore Carbonara di Roma 2024 GAMBERO ROSSO
THE MEDITERRANEAN FISH SOUP with "Pastificio Mancini" mixed pasta, white and deep-sea fish from the Tyrrhenian Sea, organic San Marzano tomatoes and chilli. 1, 4, 8, 13	28,00 €
PAPPARDELLE WITH BUTTER AND ANCHOVIES Homemade pappardelle with sweet butter from Normandy and "Triple Ø" Reserve anchovies from the Cantabrian Sea 1, 3, 4	26,00 €
RUOTE PAZZE "PASTIFICIO CAVALIERI" IN TRADITIONAL "ACQUA COTTA" Ruote pазze in traditional "Acqua cotta", aged Parmesan cheese, and smoked herring 1, 7, 8, 13	24,00 €
TORTELLI, CODFISH, FOIE GRAS AND FIGS GLAZE Homemade tortelli stuffed with codfish, Chef Nabil's foie gras sauce and Pugliese figs glaze 1, 3, 4, 7	28,00 €
LINGUINE "PASTIFICIO CAVALIERI" WITH ROASTED LOBSTER Half lobster with its shell and tomatoes 1, 2, 7, 8, 12, 13	45,00 €

MAIN DISHES

BEEF FILLET WITH GREEN PEPPER Fassona beef fillet with Kerala green pepper and mashed potatoes 7, 13	38,00 €
RED PIG OF CASTILE Iberian red pig tapilla Cbt seared, fennel salad, oranges, olives, honey mustard sauce with lime and tabasco 7	30,00 €
"MILANESE" VEAL CUTLET "TRIBUTE TO GUALTIERO MARCHESI" Fried veal cutlet, "Provençal" potatoes and artisanal spicy mayo 1, 3	35,00 €
BACCANO BURGER Fassona Piemontese beef from "Macelleria Oberto" (about 230g), cheddar, bacon, tomato, salad, bun, french fries 3, 7, 12	25,00 €
CHARCOAL-GRILLED SIRLOIN Sliced beef sirloin (approx. 300g) extra marbled "Sakura Hanami" wrapped in charcoal, served with a salad of bitter herbs, strawberries 1, 3, 7, 13	45,00 €
LAMB CHOPS "ALLA SCOTTADITO" Irish lamb chops cooked "Scottadito" style, served with slightly spicy chicory	34,00 €
LOBSTER ROLL Lobster, brioche bread, Lobster sauce, mixed salad, french fries 1, 2, 3, 7, 12, 13	28,00 €
SICILIAN-STYLE SWORDFISH Swordfish au gratin with citrus fruits and wrapped in radicchio leaves, served with eggplant caponata 1, 4, 8, 12, 13	34,00 €
FISH OF THE DAY (depending on market availability) with purple artichokes, mint sauce, and caper leaves 4	35,00 €

CATCH OF THE DAY

BY WEIGHT

(according to catch availability)

SOLE "MUGNAIA" or "BACCANO" STYLE 1, 1, 4, 7, 13 Panko breading and mashed potatoes.....	12,00 €	Prezzo per 100g
SEA BASS / SEA BREAM SALT or BAKED 4 ...	12,00 €	Prezzo per 100g
LOBSTER GRILLED or STEAMED 2	15,00 €	Prezzo per 100g
LANGOUSTINES / PRAWNS GRILLED or RAW 22	15,00 €	Prezzo per 100g

SIDE DISHES

FRENCH FRIES Potatoes, Maldon salt 1, (VGN)	8,00 €
BAKED POTATOES with aromatic herbs (VGN)	10,00 €
SAUTÉED CICORY Evo oil, red garlic, chili (VGN)	10,00 €
POTATOES PURÉE 7	10,00 €

SALADS

CHICKEN CAESAR SALAD Mixed greens, datterini tomatoes, chicken slices, bacon, organic eggs, toasted bread, Parmigiano Reggiano, Caesar dressin. 1, 3, 4, 9	17,00 €
PREDAZZO CHEESE, BITTER HERBS AND PEARS Bitter herb salad, grilled Predazzo cheese, pears, pecans and spiced honey citronette 7, 12, (VEG)	20,00 €
SCOTTISH SALMON WITH ORANGES AND AVOCADO Mixed salad, black tea-marinated "Scottish" salmon with oranges, avocado and salted almonds 4, 12	24,00 €

DESSERT

TIRAMISU "BACCANO" TABLE SIDE SERVICE

Mascarpone, bio eggs, Savoiaro Baccano®, espresso coffee, chocolate ^{1,3,7,12,13}	14,00 €
THE "BACCANO" FERRIS WHEEL Fried Roman "bombette" with Egnog cream, raspberry coulis, hazelnut chocolate sauce ^{1,3,7,11,12}	14,00 €
RUM BABA ^{1,3,7,12,13} Citrus-soaked babà, yuzu namelaka, coconut crumble, and yuzu sorbet	14,00 €
PAVLOVA meringue base with passion fruit custard, whipped cream, strawberries, and strawberry powder ^{3,7}	14,00 €
CRÈME CARAMEL crème caramel with sweet pimento and Bourbon vanilla, salted caramel mousse and sanded almonds ^{3,7,12}	12,00 €
ARTISANAL FRESH ICE CREAM with chocolate crumble. ^{1,3,7,12}	10,00 €
ARTISANAL SORBET from fresh fruit with coconut crumble. ^{1,3,7,12}	10,00 €
TASTING OF FRENCH CHEESES IN PAIRING WITH... Chef choice French cheese selection (3 Pcs.) paired with Barolo Chinato Pio Cesare (CN, Piemonte) ^{4,9,12,13}	24,00 €

WATER (San Pellegrino, Panna, Nepi)	4,00 €
ESPRESSO COFFEE	3,50 €
CAFETERIA	5,00 €
SOFT DRINK	5,00 €

AFTER DINNER WINE

BAROLO CHINATO PIO CESARE

Nebbiolo

Barolo (CN), Piemonte, Italy (0,75 L.)  70,00 €

MOSCATO D'ASTI 2025 ANTICA CASA VINICOLA SCARPA

Moscato Bianco

Acqui Terme (AL), Piemonte, Italy (0,75 L.)  15,00 €

CANNELLINO DI FRASCATI "DICIASSETTE UNDICI" 2024 DE SANCTIS

Malvasia Puntinata, Greco, Trebbiano

Frascati (RM), Lazio, Italy (0,50 L.)  40,00 €

EISWEIN 2021 WEINGUT NIGL

Grüner Veltliner

Kirchenberg, Austria (0,375 L.)  8,00 €

SAUTERNES "CARMES DE RIEUSSEC" 2020 CHÂTEAU RIEUSSEC

Sémillon, Sauvignon, Muscadelle

Sauternes-Barsac, France (0,75 L.)  40,00 €

..... (0,75 L.)  12,00 €

..... (0,75 L.)  80,00 €

..... (0,75 L.)  16,00 €



ALLERGENS

 1 CEREALS WITH GLUTEN

 4 FISH

 8 CELERY

 12 DRIED FRUITS (Walnuts, 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

SI AVVISA LA GENTILE CLIENTELA CHE NELLA NOSTRA ATTIVITÀ SONO PRESENTI ALLERGENI, PERTANTO SI INVITANO LE PERSONE ALLERGICHE E/O INTOLLERANTI A CHIEDERE INFORMAZIONI AL PERSONALE.

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)

