



BACCO AL PRETORIO
SALOTTO

APERITIF - FOOD - COCKTAIL

Food and drink menù

HAM & CHEESE

Classic

Selection of national cured Meats and Cheeses, Fruit compote and Honey

(1,3,6,7,9)

18 euros

Picanha Speck

Picanha Sakura Yoza beef, dry aged

12 euros

Only Cheese

Selection of national Cheeses, Fruit compote and Honey (6)

16 euros

Pata Negra

aged 36 months, concassè of Datterino tomatoes and toasted Bread (1)

27 euros

Pinsa

Focaccia Evo oil, salt and Rosemary (1)

8 euros

R O W (not only...)

Fassona beef tartare

*Pecorino Romano cream, purple Cabbage sauce, Pioppini mushrooms
and toasted Hazelnuts (1,3,6,7,9)*

13 euros

Scottona beef tartare

smoked with Maldon salt and Evo oil

11 euros

Chianina beef tartare

with Maldon salt and Evo oil

11 euros

Picanha carpaccio Yoza selection

Carioca sauce, mayonnaise Lime and Nasturtium (3,7)

14 euros

Sea bass tartare

*with Citrus fruits, Red fruit gelé, white Chocolate,
pink Pepper and Coriander water (4)*

15 euros

Oyster (13)

4 euros/pc

Catalan-style Octopus

Octopus, Avezzano potatoes, Datterino tomatoes and celery
(4,8)*

13 euros

VEGETARIAN

Tomato flan

double consistency Buffalo mozzarella, Basil oil (6)

15 euros

Tricolor Burrata

Datterino tomatoes, Basil pesto, Chives and Evo oil (6,7)

14 euros

TACOS

pair of rice tacos in different fillings

Meat tacos

*shredded beef in BBQ sauce, Pugliese Stracciatella cheese, sweet and sour
onion and sour cream (6,7,9,14)*

7 euros

Sea tacos

Octopus, potatoes, red onion, Datterino tomatoes and basil (4,7,8)*

7 euros

Vegetarian tacos

with Guacamole, Datterino Tomatoes, Red Onion and Lime (7)

8 euros

SUSHI

Fassona Nigiri

Beef tartare, Maldon salt, Evo oil, Rice (10,11)

7 euros / 2 pc

Chianina Nigiri

Beef tartare, Maldon salt, Evo oil, Pistachio, Rice (7,10,11)

8 euros / 2 pc

Scottona Nigiri

Beef smoked tartare, Maldon salt, Evo oil, Rice (10,11)

7 euros / 2 pc

Beef braised Roll

BBQ braised beef, Coleslaw, Nori seaweed, Rice (3,7,10,11,14)

13 euros / 8 pc

Picanha beef Roll

Picanha carpaccio, Carioca sauce, Lime mayo, Nori seaweed, rice (3,7,10)

13 euros / 8 pc

Vegetarian Roll

Mango, Guacamole, Carrot, fried Onion, Cucumber (7,10,11)

12 euros / 8 pc

HOT MEAL

Lasagna ragù (Picanha Sakura Yoza)

*Fresh home made pasta with Picanha ragù, Besciamella cheese, Basil oil
(1,3,6,8)*

14 euros

Stuffed pasta Amatriciana

*Fresh home made pasta, Amatriciana pork cheek, Pecorino Romano
cheese (1,3,6)*

11 euros

Eggplant Parmigiana

*Eggplant, Datterino tomatoes, 24 months Parmigiano Reggiano cheese,
Oil and Basil (1,6,7)*

13 euros

Stuffed fish pasta

Fresh home pasta with Octopus, Sea bass, Red Shrimp*, Squid*,
cuttlefish ink, crustacean bisque(1,2,3,4,8,12,13)*

12 euros

DESSERTS

Pistachio frozen mousse
with Lemon meringue and chopped Pistachios (3,6,7)

9 euros

Tiramisù
*dark Chocolate hemisfere with Tiramisù surprise
and espresso coffee (1,3,6)*

8 euros

Chocolate cake
with a warm heart of dark Chocolate and ice cream (3,6)

9 euros

Mango Cheesecake
with sheep's Ricotta cheese and Mango glaze (1,3,6)

9 euros

DRINKS

Water, mineral bottled - San Pellegrino sparkling or Panna
still

4 euros

Coca Cola, Coca Cola Zero, Lurisia (Chinotto - Gassosa -
bitter Orange juice)

4 euros

Coffee Espresso - Decaffeinated, with milk

2,5 euros

Cappuccino

4 euros

Bread - 2 euros

ALLERGENS

1 Cereals and derivatives - 2 Crustaceans - 3 Eggs - 4 Fish - 5 Peanuts - 6 Milk -
7 Nuts - 8 Celery - 9 Mustards - 10 Soy - 11 Sesame - 12 Lupini -
13 Clams - 14 Sulphites

* Products with an asterisk, if not fresh, could be frozen

BOTTLED BEER

Grimbergen – *Blonde 0.33 lt, vol. 6,7%*

6 euros

Opperbacco 4.7 – *Artisanal, Golden Ale 0,33, vol. 4,7%*

7 euros

Bianca Piperita – *Artisanal, Blanche 0,33, vol. 4,6%*

7 euros

Luna Rossa – *Artisanal, Belgian Amber Ale 0,33, vol. 7%*

7 euros

WINES BY THE GLASS

Prosecco Valdobbiadene Sup. DOCG – *Bianca Vigna, vol. 11,5%*

8 euros

Velobra – *Red, Lazio, Cesanese del Piglio DOCG, Terenzi, vol. 14,5%*

7 euros

Merlot – *Red, Lazio IGT, Casale del Giglio, vol. 14%*

8 euros

Trebbiano – *White, Trebbiano d'Abruzzo DOC, Masciarelli, vol.*

13%

7 euros

Chardonnay – *White, Lazio IGT, Casale del Giglio, vol. 13%*

8 euros

COCKTAILS

Spritz

Campari or Aperol o Hugo or Limoncello with Prosecco

10 euros

Negroni

Martini Red Vermuth, Campari, Gin Bombay Sapphire

12 euros

Wrong Negroni

Martini Red Vermuth, Campari, Vodka

12 euros

Negrosky

Campari, Martini Red Vermuth, Vodka

12 euros

Dry Martini

Gin Bombay Sapphire, Martini White Vermuth

11 euros

Boulevardier

Campari, Martini Red Vermuth, Bulleit Bourbon

13 euros

American

Campari, Martini Red Vermuth, Soda

12 euros

Mojito

White Rum, Lime, Mint

12 euros

Moscow Mule

Vodka Russian Standard, Ginger beer

11 euros

VODKA TONIC

Beluga Noble Russian

Mariinsk Distillery, Russian Federation, 40%

12 euros

Grey Goose

Grey Goose, France, 40%

11 euros

Belvedere

Polmos Zyrardow, Poland, 40%

11 euros

Russian Standard

Russia Standard, Italy, 40%

10 euros

GIN TONIC

Bulldog

G&J Distillers, U.K., London Dry, 40%

10 euros

Roku Gin

Suntory, Japan, Premium, 43%

11 euros

Gin del Professore

Quaglia, Italy, Premium, 42,9%

13 euros

Monkey 47

Black Forest Distillers, Germany, Dry, 47%

15 euros

Gin Mare

Gin Mare, Spain, Premium, 42,7%

12 euros

Gin Portofino

Portofino Gin, Italy, Dry, 40%

15 euros

Hendrik's

Girvan Distillery, U.K., Dry, 44%

12 euros

Bombay Sapphire

Bombay Spirits, U.K., London Dry, 40%

10 euros

Tanqueray No. Ten

Tanqueray Gordon, U.K., Premium, 47,3%

11 euros

Sabatini Gin

Sabatini, Italy, London Dry, 41,3%

13 euros

Malfy Originale

Torino Distillati, Italy, Dry, 41%

11 euros

RUM

Zacapa 23 Y

Zacapa, Guatemala, Amber, 40%

14 euros

Diplomatico Reserva Exclusiva

Distilerias Unidas, Venezuela, Amber, 40%

13 euros

The Kraken Black Spiced

Proximo Spirits, Trinidad and Tobago, Spiced, 40%

12 euros

Ron Barcelò Imperial

Barcelò & Co, Rep. Dominicana, Amber, 38%

12 euros

Don Papa

Rum Compani, Philippine, Amber, 40%

13 euros

El dorado 12 Y

Demerara, Guyana, Amber, 40%

12 euros

Clément Agricole Blanc

Clement, Martinica, White, 40%

11 euros

TEQUILA

Casamigos Blanco

Casamigos, Mexico, 40%

13 euros

Patròn

Patròn Spirits Compani, Mexico, Blanco, 40%

13 euros

Reposado "Kah"

Amber Beverage Group, Mexico, 40%

15 euros

WHISKY

Starward Two Fold

Starward, Australian, Grain, 40%

12 euro

Canadian Club

Canadian Club, Canada, Blended, 40%

10 euros

Nikka

Nikka, Japan, Blended, 51,4%

13 euros

Jameson

John Jameson, Ireland, Triple Distilled, 40%

12 euros

Lagavulin 16 Y

Lagavulin Distillery, U.K., Single Malt, 43%

15 euros

Laphroaig 10 Y

Laphroaig Distillery, U.K., Single Malt, 40%

12 euros

Caol Ila 12 Y

Caol Ila Distillery, U.K., Single Malt, 43%

13 euros

Talisker Skye

Talisker, U.K., Single Malt, 45,8%

12 euros

Aberlour

Aberlour, U.K., Single Malt, 60,8%

15 euros

Jack Daniel's

Tennessee, USA, 40%

10 euros

AMARI and LIQUORI

Amaro alla liquirizia – Mirto – Genziana - Di Saronno –
Sambuca - Bayles

5 euros

Montenegro - Fernet Branca -Averna - Brancamenta,
Amaro del Capo – Lucano – Jagermeister - Calvados
Busnel – Unicum – Cointreau – Limoncello

6 euros

Jefferson

8 euros

Braulio Riserva

7 euros

GRAPPE BERTA

Giulia barricata - Piasì of Brachetto - Nibbio white of
Barbera

7 euros

Oltre il Vallo barricata - Oltre il Dilidia barricata

9 euros