



Bacco al Pretorio

Restaurant

Rome

District XVIII - Castro Pretorio

Seasonal menu

*“The best things in life
are either immoral
or illegal
or make you fat.”*

Cit.

STARTERS

Eart-based starters...

Zucchini Flan

With smoked and aired Scamorza cheese and dried Tomatoes (3,6)

13 euros

Piedmontese Fassona Tartare

*Champignons in a sour cream sauce, raw Egg yolk,
black Garlic and Crusco red crispy pepper (3,6)*

17 euros

Picanha Carpaccio

From Grey Alpine beef, Basil oil and Maldon sea salt crystals

13 euros

Beef Tacos

*Pulled Alpine Gray beef in BBQ sauce, Apulian Stracciatella cheese,
sweet and sour Onion and Sour cream (6,7,9,14)*

15 euros

Tricolor Burrata cheese

Small Datterino tomatoes, Basil pesto, Chives and EVO oil (3,6,7)

14 euros

Boiled meatballs

Boiled rump meatballs from Gray Alpina beef, Green sauce (1,3,4,7,8)

12 euros

Patanegra plate

Black label Iberico Bellota ham, free range, exclusively fed on acorns and forage. Datterino tomatoes concassè and toasted bread (1)

22 euros

Sea- based starters...

Mixed Fish Fried

fried Prawns, Cod and Squid*
with Anchovy mayonnaise (1,2,3,4,5,7)*

17 euros

Sea Stick

*Filo pastry with Octopus and Catalan style Tuna filled
with Parsley mayonnaise (1,3,4,7)*

12 euros

Shrimp tartare

*Raw shrimp, creamy Buffalo mozzarella cheese and
Lime powder (2,6,8,14)*

16 euros

Bread basket - 3 euros

FIRST COURSES

Eart-based straters...

Tagliolini with three Tomatoes

Fresh handmade pasta, red San Marzano, yellow Datterino and green Verdone tomatoes. Parmigiano Reggiano aged 24 month (1,3,6,7)

13 euros

Stuffed Carbonara Pasta

Handmade fresh pasta stuffed with Pecorino Romano, Egg cream with black Pepper and seasoned Bacon (1,3,6)

17 euros

Basil Pesto Risotto

Basil pesto risotto, Apulian Stracciatella cheese cream, confit Cherry tomatoes, toasted Piedmont Hazelnuts (1,3,6,7)

16 euros

Traditional Roman Pasta

Fresh handmade pasta Carbonara style or Cacio e Pepe or Gricia or Amatriciana (1,3,6,14)

14 euros

Sea-based starters...

Spaghetti with Sea Gurnard

“Felicetti” Organic Pasta made from Cappelli durum wheat, San Marzano Tomatoes, Sea Gurnard, Squid ink crumble flavoured with citrus fruits and Coral (1,4,8,9,10,14)

18 euros

Tonnarelli “cacio e pepe” (cheese and pepper) with raw Shrimp and Lime

Fresh handmade pasta, creamy Pecorino Romano cheese, raw Shrimp tartare and Lime (1,2,3,6,7,14)

19 euros

Linguine with Sea Bass and Bottarga

“Felicetti” Organic Pasta made from Cappelli durum wheat, garlic, oil and chilli, Sea Bass, Mullet bottarga and burnt Lemon (1,4,9,10)

17 euros

MAIN COURSES

Mediterranean Chicken

*Tuscan free-range chicken thigh spiced with garden herbs
cooked at low temperature, confit Aubergine and red Pepper ketchup*

19 euros

Beef Cheek

*Alpine Gray beef braised in Barolo wine,
sautéed Roman style Chicory on bruschetta bread (1,6,8,14)*

24 euros

Cherry-flavoured Duck

*Duck Breast cooked at low temperature, Pak Choi, Cherry and
Radish sauce in osmosis (6,10,11,14)*

23 euros

Pork Fillet

*Local pork marinated and prepared at low temperature,
Honey mustard sauce, Carrots in double consistency and
Crispy Brussels sprouts (3,7,9,10,14)*

20 euros

Deconstructed Burger and Fries

Danish beef, Oil Bun Bread, French fries, homemade mayonnaise and Mustard Ketchup (1,3,6,7,9,10,11,14)

19 euros

Roasted Octopus

with Orange, American Potatoes, Taggiasca olives, Squid ink sponge and Olive oil Coral (1,3,4,7,8)

25 euros

Red Tuna Oriental style

Tataki bluefin Tuna marinated with Mirin and Teriyaki sauce, Grape jam, Carioca sauce and Tomato mayonnaise (3,4,7,10,14)

24 euros

GRILLED MEAT

The meat is served "escaloped". Exclusively Italian meats.

**Counterloin of Organic Frisona beef from the Lodi area, from
free-range breeding, aged min. 30 days, 300 gram cut**

24 euros

**Sirloin steak of Vacca Padana beef,
aged min. 30 days, 300 gram cut**

34 euros

**Fillet of Valdostana beef from free-range pasture,
aged min. 30 days, 300 gram cut**

36 euros

**Tuscan free-range chicken thigh,
300 gram cut**

17 euros

SIDE DISHES

Baked Potatoes

flavored with Thyme, Shallots and Rosemary

7 euros

Chicory

sautéed at Roman style with Oil, Garlic and Red Chili pepper

7 euros

Grilled vegetables

Eggplant, Zucchini and Pepper with Basil oil

8 euros

Mixed salad

with Carrots and Datterino Tomatoes

7 euros

Mediterranea salad

with Fennel, Oranges and black Olives

9 euros

DRINKS

Water, microfiltered and bottled

2,5 euros

Bottled mineral water - San Pellegrino 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, decaffeinated Cappuccino, American coffee

4 euros

Cost of service and cover charge - 3 euros per person

Please report any food intolerances and/or allergies

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 Lupins -
13 Clams - 14 Sulphites

* Products marked 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

Sparkling

Franciacorta Brut – *Ricci Curbastro, vol. 12,5% - 12 euros*

Prosecco Doc Treviso – *Villa Sandi, vol. 11% - 7 euros*

Red

Velobra – *Lazio, Cesanese del Piglio DOCG, Giovanni Terenzi,
vol. 14,5% - 7 euros*

Merlot – *Lazio IGT, Casale del Giglio, vol. 14% - 8 euros*

Barbera d'Alba Ruvei – *Marchesi di Barolo, vol. 14% - 10 euros*

White

Frascati – *Lazio, Principe Pallavicini, vol. 12,5% - 7 euros*

Chardonnay – *Lazio IGT, Casale del Giglio,
vol. 13% - 8 euros*

Pinot Grigio – *Alto Adige, Santa Margherita,
vol. 13% - 10 euros*