



Bacco al Pretorio
Ristorante

Roma
Rione XVIII - Castro Pretorio

Seasonal menù

*“Eating is one of the
four purposes of life.
What the other three are,
no one has ever known.”*
Cit.

STARTERS

The historians...

Fassona Piemontese tartare

Quail egg, beef tartare, Caper flower (3,4,9)

13 euros

Picanha carpaccio

Alpine Gray beef, Basil oil and Maldon salt crystals (7)

12 euros

Beef taco

shredded of Alpine Gray beef, BBQ sauce, Stracciatella Pugliese cheese, sweet and sour Onion and Sour cream (6,7,9,14)

10 euros

Tricolor Burrata cheese

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

12 euros

Beef tongue boiled

Vacca Padana beef, Green sauce, Fruit mustard, Mustard (1,3,4,7,8,9)

14 euros

The seasonal...

Mushroom flan

*Porcini and Pioppini mushroom, Pecorino romano cheese,
Nasturtium oil (3,6,7)*

13 euros

Sea stick

Filo pastry, Octopus, Grouper, Anchovy mayonnaise (1,3,4,7)

11 euros

Roman-style artichoke

With Leek in double consistency (6,7)

11 euros

Mackerel & Brioche

*Marinated mackerel, citrus Robiola cheese,
homemade brioche bread (1, 2, 3, 4, 6, 8)*

13 euros

Bread basket - 3 euros

FIRST COURSES

The Roman tradition...

Tonnarelli Cacio e Pepe

Fresh artisanal pasta, Pecorino Romano cheese, black Pepper (1,3,6,14)

14 euros

Mezza manica Amatriciana

Pasta, Tomatoes, Guanciale Stagionato (bacon), Pecorino Romano cheese, black Pepper (1,3,6,9,10,14)

13 euros

Tagliolino at 3 Tomatoes

Fresh artisanal pasta, San Marzano red tomatoes, yellow Datterino and green Pomodoro tomatoes, Parmigiano Reggiano cheese (1,3,6,7)

12 euros

Tonnarelli Carbonara

Fresh artisanal pasta, Guanciale stagionato (bacon), Egg from free range, Pecorino Romano cheese, black Pepper (1,3,6,14)

14 euros

Mezza manica Gricia

Pasta, Guanciale Stagionato (bacon), Pecorino Romano cheese, black Pepper (1,3,6,9,10,14)

13 euros

The seasonal...

Gnocchi Surf & Turf

Gnocchi, Shrimp, Nduja, Tomato,
grilled shrimp powder (1,2,3,4,8)*

15 euros

Pumpkin risotto

Pumpkin, Blueberry cheese, Picanha, Mushroom Sour butter (6,7)

16 euros

Grouper filled Cappellacci

*Fresh handmade stuffed pasta, Grouper, turnip greens,
seaweed, Mullet bottarga (1,3,4,8)*

17 euros

Fettuccine with Guinea fowl ragù

*Fresh artisanal pasta, Guinea fowl ragù,
Pecorino cheese with Truffles (1,3,6,8)*

16 euros

MAIN COURSES

Beef Cheek

*Alpine Gray beef braised in Barolo wine,
seasonal mushrooms, Brioche bread (1,3,6,8,14)*

25 euros

Crispy Suckling Pig

Pork, Plum sauce, Celeriac (6,7,8,14)

21 euros

Roasted Octopus

*Octopus, Pecorino Romano cheese, Guanciale (bacon),
romanesco Broccoli (4,6,8)*

25 euros

Mediterranean Chicken

Chicken, red sweet Pepper, Chard (6,10,11,14)

17 euros

Lamb shank

Lamb, demi-glass, Polenta and Escarole (6,8,14)

25 euros

Cod

Cod hearts with herbs, Chickpeas, Potatoes, and Tarragon oil (4,7)*

19 euros

Duck breast

Duck, Pumpkin, Porcini mushrooms, demi-glass (6,8,14)

25 euros

From the grill...

The meat is served "scaloped"

**Ribeye, Vacca Padana beef, dry aged min. 30 days,
300 gram cut**

34 euros

**Fillet, Vacca Padana beef, dry aged min. 30 days,
300 gram cut**

36 euros

SIDE DISHES

Baked Potatoes

flavored with Thyme, Shallots and Rosemary

7 euros

Escarole

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

7 euros

Grilled vegetables

Eggplant, Zucchini and Radish with Basil oil

7 euros

Mixed salad

with Carrots and Datterino Tomatoes

7 euros

Seasonal Caponata

with Mixed Vegetables, Raisins, and Pine Nuts (7)

9 euros

DRINKS

Water, microfiltered and bottled

2,5 euros

Water, mineral bottled - San Pellegrino or
Panna still

4 euros

Coca Cola, Coca Cola Zero, Fanta

4 euros

Coffee Espresso - Decaffeinated, with milk

2,5 euros

Cappuccino, decaffeinated cappuccino, american coffee

4 euros

Hot Tea

6 euros

Cost of service and cover charge - 3 euros per person

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

Poretti – *Alcol free, Quattro Luppoli 0,33, vol. 0,5%*

6 euros

WINES BY THE GLASS

Sparklings

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

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

Red wines

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

Merlot – Lazio IGT, *D'Amico, Villa Tirrena*, vol. 14% - 8 euros

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

White wines

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

Chardonnay – Lazio IGT, *D'Amico, Calanchi di Vajano*,
vol. 13% - 8 euros

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

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 with an asterisk, if not fresh, could be frozen