



# Bacco al Pretorio

## Restaurant

Rome  
Rione XVIII – Castro Pretorio

## Seasonal Menu

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

# SEASONAL DISHES

## Appetizers

Raw amberjack - € 14

marinated amberjack, double-texture yellow peach, Vermentino gel, and pink peppercorns (4,14)

Panzanella romana  - € 11

bread, verdone tomato, beefsteak tomato, creamy and confit yellow datterino tomatoes, basil oil (1,7)

## Pasta

Tagliolini with mussels and clams - € 17

fresh pasta, lupin clams, mussels, burnt lemon powder (1,3,4,6,8,13,14)

## Second courses

Bacco salad - € 16

grilled chicken thigh, grilled yellow peach, lettuce, spinach, and endive salad, datterino tomatoes, toasted almonds, mustard and lemon yogurt sauce (6,7,9)

## Side dishes

Potatoes and green beans - € 7

steamed Avezzano yellow potatoes and green beans, vinaigrette, parsley, Roman mint and black pepper (14)

## STARTERS

Stuffed zucchini flowers – 9 €

with local caciotta cheese and anchovies (1,3,4,5,6)

Tricolor burrata cheese  – 13 €

datterino tomatoes, basil pesto, oregano (3,6,7)

Crispy salt cod cigar – 11 €

in crispy filo pastry with chickpea cream, sweet and sour Tropea onion gel (1,3,4,7,11,14,20)

Fassona beef tartare – 14 €

with raw quail egg, sour cream and toasted hazelnuts (3,4,6,7,9)

Ricotta, spicy honey and guanciale – 11 €

smoked buffalo ricotta, chili pepper honey, and crispy cured guanciale (6)

Warm picanha carpaccio – 12 €

lightly seared beef picanha, meat stock, bay leaf powder and rosemary (8,14)

Roman-style boiled meat croquette – 10 €

with beef and hen, green sauce and lemon mayo (1,3,4,5,7,8,14)

Chicken and beer crostone – 13 €

homemade bread, beer-braised and pulled chicken, artisanal BBQ sauce (1,3,6,7,10,14)

*Selection of bread (1, 7) – 3 €*

# PASTA

## Tonnarelli with Carbonara – 14 €

fresh artisanal pasta, seasoned guanciale, free-range egg, Pecorino Romano PDO cheese, black pepper (1,3,6,14)

## Tonnarelli “Cacio e Pepe” – 13 €

fresh artisanal pasta, Pecorino Romano PDO cheese and black pepper (1,3,6)

## Cappellacci with Amatriciana sauce – 16 €

Fresh handmade pasta filled with Amatriciana sauce, seasoned guanciale, Pecorino Romano PDO cheese, black pepper (1,3,6,9,10,14)

## Gnocchi “Vaccinara”-style – 15 €

potato gnocchi with tomato and Roman-style oxtail ragù, Pecorino Romano PDO and bitter cocoa (1,3,6,8,14)

## Ricotta and spinach ravioli – 16 €

fresh handmade pasta filled with Roman ricotta and spinach, with butter, sage and Grottino pecorino cheese (1,3,6)

## Lasagna with farm-style ragù – 17 €

hand-rolled pasta, tomato sauce with guinea fowl, chicken and veal ragù, béchamel sauce, fior di latte, and Pecorino Romano PDO (1,3,6,8,14)

## Roman-style paccheri with salt cod – 16 €

fresh paccheri pasta creamed with cod, Ventotene capers, raisins, and toasted pine nuts (1,3,4,6,7,14)

## MAIN COURSES

### Beef fillet – 28 €

with green pepper, Roman-style zucchini and red berries (6,8,14)

### Roman-style Saltimbocca – 17 €

tender veal slices with butter, sage and Parma ham PDO (1,6,14)

### Beef cheek – 25 €

braised in Cesanese wine, seasonal mushrooms, homemade brioche bread (1,3,6,8,14)

### Roasted octopus – 24 €

orange sauce, creamy Avezzano yellow potato and Taggiasca olives (3,4,5,6,7,8,13,20)

### Meatballs with tomato sauce – 16 €

Roman-style, with veal and pork, tomato sauce, Pecorino Romano PDO cheese, bay leaf and black pepper (1,3,6,8)

### Grilled swordfish – 19 €

served with a thyme and parsley sauce, Gaeta olives, and Ventotene capers (4,6,14)

## SIDE DISHES

Roasted Avezzano potatoes – 7 €

flavored with thyme, shallots and rosemary

Escarole – 8 €

Roman-style sautéed escarole with garlic, olive oil, Taggiasca olives and chilli pepper

Grilled vegetables – 7 €

eggplant, zucchini and sweet peppers with basil oil (7)

Mixed greens salad – 7 €

with carrots and datterino tomatoes

*Cover charge - 3 € per person*

## ALLERGENS

1 Cereals and derivatives – 2 Crustaceans – 3 Eggs – 4 Fish – 5 Peanuts –  
6 Milk – 7 Nuts – 8 Celery – 9 Mustard – 10 Soy – 11 Sesame –  
12 Lupins – 13 Molluscs – 14 Sulphites

20 - When fresh products are unavailable,  
some ingredients may be frozen.

For any food allergy or intolerance, please inform our staff before ordering. Our kitchen follows appropriate precautionary procedures but cannot guarantee the complete absence of cross-contamination.

## DRINKS

Microfiltered water – 2,5 €

San Pellegrino water – 4 €

Panna water – 4 €

Coca Cola, Coca Cola Zero, Fanta – 4 €

Espresso coffee, decaffeinated or macchiato – 2,5 €

Cappuccino, Americano, decaffeinated cappuccino – 4 €

Hot tea – 6 €

## BOTTLED BEER

Grimbergen – 6 €

Blonde 0.33 lt, vol. 6,7%

Opperbacco 4.7 – 7 €

artisanal, Golden Ale 0,33 lt, vol. 4,7%

Bianca Piperita – 7 €

artisanal, Blanche 0,33 lt, vol. 4,6%

Luna Rossa – 7 €

artisanal, Belgian Amber Ale 0,33 lt, vol. 7%

Poretti – 6 €

alcohol-free, Quattro Luppoli 0,33 lt, vol. 0,5%

# WINES BY THE GLASS

## **Sparkling wines**

Ricci Curbastro, Franciacorta Brut, vol. 12,5% - 12 €

Villa Sandi, Prosecco DOC Treviso, vol. 11% - 7 €

## **Red wines**

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

D'Amico, Villa Tirrenia, Merlot, Lazio IGT, vol. 14% - 8 €

Giangirolami, Pancarpo, Cabernet Sauvignon, Lazio IGP, Organic, vol. 13,5% - 9 €

## **White wines**

Principe Pallavicini, Frascati, Lazio, vol. 12,5 % - 7 €

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

Carpinetti, Capolemole, Bellone, Lazio, Organic, vol. 13,5% - 9 €