

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

Seasonal mushroom soufflé - € 11
with Cardoncelli and Porcini mushrooms, and a creamy "farmer-style" Caciotta cheese from the Lazio region (3,6,14,20)

Puntarelle and Anchovies - € 9
dressed puntarelle, anchovies, vinegar (4,14)

Pasta

Risotto with pumpkin, porcini mushrooms, and scallop - € 18
risotto, pumpkin cream, porcini mushrooms, scallop, and black garlic (1,4,13,14,20)

Second courses

Bacco salad - € 16
grilled chicken thigh, grilled pear, lettuce, spinach, and endive salad, datterino tomatoes, toasted almonds, mustard and lemon yogurt sauce (6,7,9)

Side dishes

Roman-Style Artichoke - € 8
artichoke, extra virgin olive oil, garlic, and Roman mint (14)

STARTERS

Mini meatballs in tomato sauce – 9 €
Roman-style, made with veal and pork cooked in tomato sauce, with Pecorino Romano PDO, black pepper, and bay leaf (1,3,6,8)

Burrata with tomatoes & basil pesto – 13 €
burrata cheese with datterino tomatoes, basil pesto and oregano (3,6,7)

Crispy filo roll with creamy salt cod – 11 €
creamy salt cod wrapped in delicate filo pastry, with chickpea purée and sweet-and-sour Tropea onion gel (1,3,4,7,11,14,20)

Fassona beef tartare – 14 €
hand-chopped and seasoned with oil, salt, whole-grain mustard, and Tabasco. Served with an anchovy mayonnaise (3,4,7,14)

Smoked buffalo ricotta – 10 €
with chilli-infused honey and crispy guanciale (cured pork cheek) (6)

Lightly seared beef carpaccio – 12 €
thinly sliced picanha with beef jus, bay leaf and rosemary (8,14)

Crispy beef & chicken croquette – 11 €
slow-cooked beef and chicken in a golden, crisp coating, with Italian salsa verde and lemon mayonnaise (1,3,4,5,7,8,14)

Beer-braised chicken on toasted homemade bread – 13 €
tender pulled chicken with a touch of homemade BBQ sauce (1,3,6,7,10,14)

Selection of bread (1, 7) – 3 €

PASTA

Tonnarelli with Carbonara – 14 €
fresh artisanal pasta, cured 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)

Fagottini with Amatriciana sauce – 16 €
fresh handmade pasta filled with Amatriciana sauce, cured 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)

Fettuccine with ragù – 16 €
artisanal egg pasta, tomato sauce with slow-cooked veal ragù, marjoram, and Parmigiano Reggiano (1,3,6,8,14)

Roman-style paccheri with salt cod – 16 €
paccheri pasta creamed with cod, Ventotene capers, raisins, and toasted pine nuts (1,3,4,6,7,14,20)

MAIN COURSES

Roman-style Saltimbocca – 17 €
tender veal slices with butter, sage and prosciutto (ham) (1,6,14)

Grilled swordfish – 19 €
served with a thyme and parsley yogurt sauce, Gaeta olives, and Ventotene capers (4,6,14)

Beef fillet – 29 €
with green peppercorns, Romanesco broccoli and red berries (6,8,14)

Beef cheek – 25 €
braised in Cesanese wine, seasonal mushrooms, homemade brioche bread (1,3,6,8,14)

Roasted octopus – 24 €
creamy Avezzano yellow potato and Gaeta olives (4,5,6,7,8,13,20)

Pork tenderloin – 21 €
pork tenderloin wrapped in guanciale and oven-roasted, served with Jerusalem artichoke purée and pomegranate (6)

SIDE DISHES

Roasted Avezzano potatoes – 7 €
flavored with thyme, shallots and rosemary

Broccoli rabe – 7 €
Roman-style sautéed broccoli rabe with garlic and olive oil

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 €

Val d'oca, Prosecco DOC Treviso, vol. 11,5% - 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 €

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