

Menu Menu Menu Menu Me

Per...
Bacca!!
Menu

Welcome Welcome Welcome

Welcome to the restaurant Per...Bacco!

Welcome to the restaurant Per...Bacco, a refined and welcoming place where you can taste the dishes of the good Mediterranean cuisine and the simple and genuine flavors of our territory.

The menu follows the seasonality of the ingredients to offer you new dishes and to have the freshest raw materials such as homemade pasta, prepared by the Chef, and homemade desserts.

Our specialty is fresh fish dishes.

In each menu you can find the allergens present (the complete list is on the last page of the menu).

Some of the products that we use to prepare our dishes can be frozen at the origin:

these processes allow us to maintain the total health of the product while retaining its nutritional characteristics.

Within the menu you will find them marked with*



Menu à la carte

LAND STARTERS

Mixed cold cuts with vegetable in oil (1-7)	10,00€
Lard from Montalcino and honey croutons (1-7)	8,00€
Raw Ham 24 months with buffalo Mozzarella (7)	12,00€
Fried dumpling (1)	4,00€
Culatello with Tuscan Pecorino cheese and honey (1-3-7)	12,00€
Asparagus band with speck on Bitto cheese (7)	9,00€

SEAFOOD STARTERS

Seafood salad* (2-4-14)	11,00€
Citrus Marinated Salmon (1-4-7)	8,00€
Moscardini soup* (1-4-14)	9,00€
Tuna* and swordfish carpaccio on a bed of fresh fennel and oranges (4-11-12)	11,00€
Fresh tuna tartare* on pineapple salad (4)	14,00€
Grilled Ligurian Octopus Tentacles (14)	11,00€
Fish crudités (2-4-14)	30,00€
Oysters (14)	cad 3,00€
Mussel soup or mussel peppery (14)	9,00€
Scallops au gratin (1-14)	cad 3,00€
Cuttlefish with Grana cheese and walnuts (8-14)	9,00€

Dishes marked with * may be chilled or frozen.

Starters
Starters
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First Courses

FIRST LAND COURSES

Risotto with pears and Castelmagno Cheese - minimum 2 people (7)	13,00€
Pacchero "Per Bacco" with Cacio cheese, pepper, cheese fondue, pears and walnuts (1-7)	10,00€
Carbonara Spaghetti with Parmesan crust and crispy bacon (1-3-7)	11,00€
Fettuccine with Porcini mushrooms (1-7)	12,00€
Tagliatelle with wild boar ragout (1)	9,00€

FIRST FISH COURSES

Fresh Paccheri with prawn and red shrimp * (1-2-12)	13,00€
Spaghetti "Gran Scoglio" (1-2-14)	20,00€
Spaghetti "Allo scoglio" style (1-2-14)	14,00€
Strozzapreti Boatman style with clams and Taleggio cheese (1-7-13)	13,00€
Clams Linguine (1-14)	12,00€
Citrus risotto with red shrimp tartare *(2) minimum 2 people	cad. 14,00€
Lobster Linguine (1-2-3)	18,00€

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Menu à la carte

SECOND LAND COURSES

Fiorentina di Chianina (only by reservation)	per hg 8,00€
Chianina tartar (onion, egg, capers, anchovies, mustard) on bread croutons with butter (1-3-8-10)	14,00€
Beef fillet with Porcini mushrooms	18,00€
Grilled beef fillet	15,00€
Beef fillet Parisian style with bacon and mustard (7)	18,00€
Fillet salad: nibble beef fillet with balsamic vinegar served on a bed of salad (1)	14,00€
Sliced beef fillet with rocket and Grana cheese (7)	16,00€
Gran Milanese (1-3)	16,00€
Rib eye steak about 500gr.	25,00€
For children: turkey Milanese with French fries (1-3)	12,00€

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Second Courses Second

Second Courses

SECOND FISH COURSES

Catalan style Lobster* (2-8)	29,00€
Grilled gilthead seabream or sea bass (4)	14,00€
Sesame tuna steak (4-11)	16,00€
Grilled fish (2-12)	22,00€
Grilled crustaceans with lobster (2-12)	26,00€
Grilled calamari with pesto and white beans purée (4)	11,00€
Fried calamari (1-4)	14,00€
Mixed fried * fish (1-4)	16,00€
Turbot fillet with potatoes and artichokes * (4)	24,00€
Spit of prawns and grilled vegetables (4-12)	18,00€

SIDE DISHES

Baked potatoes	5,00€
French fries	5,00€
Green salad	5,00€
Mixed salad	5,00€
Grilled Vegetables	5,00€

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Beverages

DRINKS

Drinks	2,50€
Water cl 0.75	2,50€
Small light beer Lobrug	3,00€
Medium light beer Lobrug	5,00€
Small red beer Leffe	3,50€
Medium red beer Leffe	6,00€
Weiss Beer (500 cl. bottle)	6,00€
Wine draught ¼ (sparkling white/sparkling pink/red)	3,00€
Wine draught ½ (sparkling white/sparkling pink/red)	5,00€
Wine draught 1lt. (sparkling white/sparkling pink/red)	10,00€

Dishes marked with * may be chilled or frozen.

Beverages

CAFETERIA

Coffee	1,50€
Barley coffee, decaffeinated, ginseng	2,00€
Correct coffee	2,00€

LIQUEURS AND DIGESTIVES

Amari	3,00€
White grappas	3,00€
Barricade grappas	4,50€
Whisky cognac Ron Grappa Riserva	5,00€
Whisky Lagavulin or Oban	8,00€
Rum Zacapa 23 years old	10,00€
Baileys	4,50€
Brandy Old Romagna	3,50€
Brandy Gran Duque	5,00€

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Menu à la carte

DESSERTS

Delicate Cake (1-7)	5,00€
Cheese Cake (1-7)	7,00€
Tiramisu (1-7-3)	6,00€
Amaretto-style semifreddo drowned in San Marzano Borsci (3-7-1)	6,00€
Catalan Cream (3-7)	5,00€
Panna cotta with fresh berries (7)	8,00€
Panna cotta with caramel or berries or chocolate topping (7)	5,00€
Fantasy Ice Cream Cup (7)	5,00€
Smooth sorbet	3,00€
Correct sorbet	3,50€
The real Pizzo truffles (classic, walnuts and figs, white pistachio, coconut)	8,00€
Dark chocolate cake with soft heart (Preparation about 15 minutes)	8,00€

Dishes marked with * may be chilled or frozen.

Desserts Desserts Desserts

Allergens Presence

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1 cereal containing gluten and related products

2 crustaceans and related products

3 Eggs and products thereof

4 fish and products thereof

5 peanuts and their products

6 soybeans and products thereof

7 milk and milk products (with lactose)

8 nuts: almonds, walnuts, hazelnuts, cashews, pecans, Brazil nuts,

Queensland nuts and their products

9 celery and its products

10 mustard and mustard products

11 sesame seeds and related products

12 Sulphur dioxide and sulphites at concentrations greater than

10mg/kg or mg/lt report as SO₂

13 lupine and its products

14 mollusk and products thereof

If you have any questions about allergens, please do not hesitate to ask the room manager: we will be happy to answer all your questions in detail.