

BACCO

À la carte

If you are wondering: "What does "Bacco" stand for?"...

Bacco (Bacchus) is a figure from Roman mythology.

God of wine, vintage and vices.

*It is often depicted as a man with a head encircled with vine leaves and often in
hand has a glass of wine.*

*The God Bacco (Bacchus) is invoked symbolically as a witness to ensure that in an
inn or tavern food and drinking is good.*

In Italy we say "nomen est omen": your destiny is written in your name.

Our ENOTECA BACCO couldn't be called in any other way.

Enjoy your food, enjoy your wine, enjoy your time!

Benvenuti da Bacco!

*Ennen kuin tilaat, ilmoita henkilökunnalle erityisruokavaliosta ja mahdollisista allergioista
tai ruoka-intoleranssista. Kiitos.*

*Please, before ordering inform the staff about special diets and possible allergies or food
intolerances. Thank you.*

3 COURSE SET MENU

Menu Bacco

Burrata, Pomodorini e Pesto (G, Vegetarian)

Tuoretta burrata-juustoa Pugliasta (pastöroitu), kirsikkatomaatteja ja talon tuore basilika pesto kastike

Fresh Burrata cheese from Puglia (pasteurised), cherry tomatoes, fresh homemade basil pesto

Risotto del giorno (G)

Päivän Risotto

Risotto of the day

Tiramisu di Bacco

(contain gluten and lactose)

Tiramisu Baccon tapaan

Bacco's Tiramisu

48 € hlö

Menu Trastevere

(Pizza Lover - 3 course set menu)

Reginelle (L, Vegetarian)

2 rapeaksi friteerattu pizzataikinaa: toinen tarjoillaan tomaattikastikkeen, parmesaanin ja basilikan kera - ja toinen tomaattikuutioiden, sipulin, oliivien, basilikan, oreganon ja kermaviilikastikkeen kera

2 crispy deep fried pizza dough: 1 served with tomato sauce, parmesan and basil, and 1 served fresh tomato cubes, onion, olives, basil, oregano, and sour cream

Pizza Bacco (white pizza)

Fiordilatte mozzarellaa, "prosciutto Parma" ilmakeivattu kinkku, Gorgonzola-juusto, herkkusieniä, rucolaa, ekstra-neitsytoliiviöljy

Fiordilatte mozzarella, prosciutto di Parma dry cured ham, Gorgonzola cheese, champignon mushrooms, arugula, extra virgin olive oil

Tai / or

Pizza Bella Fresca (white pizza)

Fiordilatte mozzarellaa, paahdetut perunat, savustettu mozzarellaa, Finocchiona fenkoli salami Toscanasta, kermaviilikastike, mustapippuria, ruohosipuli, ja ekstra-neitsytoliiviöljy

Fiordilatte mozzarella, roasted potatoes, smoked mozzarella, Finocchiona fennel salami from Tuscany, sour cream, black pepper, chives, and extra virgin olive oil

If you prefer vegetarian, you can replace the salami with a vegetable of your choice

Strufolone alla ricotta

(contain gluten and lactose)

Makea ricotta täytetty pizzarulla, koristeltu tummalla suklaakastikkeella ja appelsiinin kuorella

Sweet ricotta stuffed pizza roll, garnished with dark chocolate sauce and orange zest.

46 € hlö

SPUNTINI (Starters)

Coppa di Olive (G, L, Vegan)

Kuppi vihreitä oliiveja

Cup of green olives

6,50 €

Reginelle (L, Vegetarian)

2 rapeaksi friteerattu pizzataikinaa

toinen tarjoillaan tomaattikastikkeen, parmesaanin ja basilikan kera ja toinen tomaattikuutioiden, sipulin, oliivien, basilikan, oreganon ja kermaviilikastikkeen kera

2 crispy deep fried pizza dough: 1 served with tomato sauce, parmesan and basil, and 1 served fresh tomato cubes, onion, olives, basil, oregano, and sour cream.

13,90 €

Burrata, Pomodorini e Pesto (G, Vegetarian)

Tuoretta burrata-juustoa Pugliasta (pastöroitu), kirsikkatomaatteja ja talon tuore basilika pesto kastike

Fresh Burrata cheese from Puglia (pasteurised), cherry tomatoes, fresh homemade basil pesto

16,00 €

Lisää: Focaccia leipää + 4 € / hlö - Add: Focaccia bread + 4 € / pax

Vitello Tonnato (G, L)

(Country of origin of Meat: Holland)

Ohueksi leikattua vasikan sisäpaistia, tonnikalamajoneesikastike, kapriksia ja rucolaa

Cold thinly sliced of veal roast with tuna-mayonnaise sauce, capers, and arugula

16,50 €

Lisää: Focaccia leipää + 4 € / hlö - Add: Focaccia bread + 4 € / pax

Carpaccio di Manzo (G, L)

(Country of origin of Meat: Finland)

Raaka naudanliha viipaloitu paperi ohuiksi, parmesaani, tryffeli vinaigrette ja rucolaa

Raw beef sliced paper-thin, with parmesan, truffle vinaigrette, and arugula

16,90 €

Lisää: Focaccia leipää + 4 € / hlö - Add: Focaccia bread + 4 € / pax

Antipasto Misto (kahdelle - for 2) (G, VL)

Valikoima italialaisia leikkeleit ja juustoja

Selection of Italian cold cuts and cheeses

26 €

Lisää: Focaccia leipää + 4 € / hlö - Add: Focaccia bread + 4 € / pax

I PIATTI (Main)

VL = vähälaktoosinen / L = laktoositon / M = maidoton / G = gluteeniton / V = vegaani / GP* = saatavilla myös gluteenittomana /

Lisätietoja annoksista ja erityisruokavalioidista saat henkilökunnaltamme. Osan annoksista pystymme valmistamaan gluteenittomana. Meillä ei ole gluteenitonta pizzaa. Keittiössämme käsitellään viljatuotteita, joten emme pysty takaamaan 100 % gluteenittomuutta.

VL = low lactose / L = lactose-free / M = dairy-free / G = gluten-free / V = vegan / GP* = also available gluten-free /

For more information about portions and special diets, please contact our staff. We are able to prepare some of the dishes gluten-free. We don't have gluten free pizza. Our kitchen handles grain products, so we cannot guarantee 100% gluten-free.

Primi piatti (1st course)

Pasta fresca del giorno (GP*, L)

(prodotta da Pasta Factory)

Päivän tuorepasta-annos (Pasta Factory tuorepasta)
Fresh pasta of the day (pasta made by Pasta Factory)

23 €

(Kaikki pastaa saa gluteenittomana pyydettäessä + 1,00€ /Gluten free pasta on request + 1,00€)

Risotto del giorno (G, L)

Päivän Risotto / Risotto of the day

24 €

Secondi piatti (2nd course)

Beef Entrecôte in salsa demi-glace (G, L)

(Country of origin of Meat: Finland)

Pannulla paistettua leikattua naudan entrecôtea pihvi, demi-glace kastiketta, paahdetut perunat, tuoreita yrttejä ja ekstra-neitsytoliiviöljyä
Pan fried, sliced beef entrecôte steak, demi-glace sauce, roasted potatoes, fresh herbs and extra virgin olive oil

38 €

Polpo e 'Nduja (G, L)

Välimeren mustekala, 'Nduja (tulinen Calabrialainen makkaralevite), kirsikkatomaatit, paahdetut perunat ja vuonankaalia, koristeltu saframimajoneesillä

Mediterranean octopus, 'Nduja (spreadable spicy Calabrian salami), cherry tomatoes, roasted potatoes and mâche lettuce, garnished with saffron mayonnaise

36 €

Lisää: Focaccia leipää + 4 € / hlö - Add: Focaccia bread + 4 € / pax

Le pizze

VL = vähälaktoosinen / L = laktoositon / M = maidoton / G = gluteeniton / V = vegaani / GP* = saatavilla myös gluteenittomana /

Lisätietoja annoksista ja erityisruokavalioidista saat henkilökunnaltamme. Osan annoksista pystymme valmistamaan gluteenittomana. Meillä ei ole gluteenitonta pizzaa. Keittiössämme käsitellään viljatuotteita, joten emme pysty takaamaan 100 % gluteenittomuutta.

VL = low lactose / L = lactose-free / M = dairy-free / G = gluten-free / V = vegan / GP* = also available gluten-free /

For more information about portions and special diets, please contact our staff. We are able to prepare some of the dishes gluten-free. We don't have gluten free pizza. Our kitchen handles grain products, so we cannot guarantee 100% gluten-free

LE CLASSICHE

Margherita (Vegetarian)

San Marzano-tomaattikastiketta, fiordilatte mozzarella, parmesaani, friteeratut basilikan lehdet, ekstra-neitsytoliiviöljy

San Marzano tomato sauce, fiordilatte mozzarella, parmesan, deep-fried basil leaves, extra virgin olive oil

15,90 €

Lisää / Add: Ilmakuivattu "Prosciutto di Parma" kinkku + 3€

Lisää / Add: Napoli Salami + 3€

Marinara Aristocratica (L)

Pizza ei sisällä mozzarella, pyydä lisäämään sitä, jos haluat.

San Marzano-tomaattikastiketta, anjovis, kirsikkatomaatteja, oregano, aurinkokuivattu tomaatti, friteeratut basilikan lehdet, valkosipuli, ekstra-neitsytoliiviöljy

The pizza doesn't contain mozzarella, ask to add it, if you prefer.

San Marzano tomato sauce, anchovies, cherry tomatoes, oregano, sun-dried tomato, deep-fried basil leaves, garlic, extra virgin olive oil

16,50 €

Lisää mozzarella/Add mozzarella + 2 €

Vegana (L, Vegan)

Pizza ei sisällä mozzarella, pyydä lisäämään sitä, jos haluat.

San Marzano-tomaattikastiketta, Taggiasca oliiveja, aurinkokuivattu tomaatti, paahdetut perunat, friteeratut basilikan lehdet, ekstra-neitsytoliiviöljy

The pizza doesn't contain mozzarella, ask to add it, if you prefer.

San Marzano tomato sauce, Taggiasca olives, sun-dried tomato, roasted potatoes, deep-fried basil leaves extra virgin olive oil

17,50 €

Lisää mozzarella/Add mozzarella (Fiordilatte or Vegan) + 2 €

LE CLASSICHE

Diavola

San Marzano-tomaattikastiketta, fiordilatte mozzarella, tulista salamia Calabriasta, ruohosipuli, ekstra-neitsytoliiviöljy

San Marzano tomato sauce, fiordilatte mozzarella, spicy salami from Calabria, chives, extra virgin olive oil
19,50 €

Bacco (white pizza)

Fiordilatte mozzarella, "prosciutto Parma" ilmakuivattu kinkku, Gorgonzola-juusto, herkkusieniä, rucolaa, ekstra-neitsytoliiviöljy

Fiordilatte mozzarella, prosciutto di Parma dry cured ham, Gorgonzola cheese, champignon mushrooms, arugula, extra virgin olive oil
21 €

PIZZA EXTRA TOPPING:

2 € = San Marzano tomato sauce / Fiordilatte Mozzarella / Vegan Mozzarella / Taggiasca Olives / Rucola / Pesto

3 € = Prosciutto di Parma dry cured ham / Spicy Calabrian salami / Napoli Salami / Parmesan / Champignon Mushrooms

6 € = 1 full fresh Burrata cheese from Puglia (pasteurised)

LE SUPREME

(white pizzas)

La Primavera di Venere (Vegetarian)

Fiordilatte mozzarella, Gorgonzola-juusto, Provolone piccante-juusto, Parmesaania, kahvijauhe, sitruunakastiketta, kermaviilikastike, ruohosipuli, ja ekstra-neitsytoliiviöljy

Fiordilatte mozzarella, Gorgonzola cheese, Provolone piccante-cheese, Parmesan cheese, coffee powder, lemon sauce, sour cream, chives, and extra virgin olive oil
24 €

Bella Fresca

Fiordilatte mozzarella, paahdetut perunat, savustettu mozzarella, Finocchiona fenkoli salami Toscanasta, kermaviilikastike, mustapippuria, ruohosipuli, ja ekstra-neitsytoliiviöljy

Fiordilatte mozzarella, roasted potatoes, smoked mozzarella, Finocchiona fennel salami from Tuscany, sour cream, black pepper, chives, and extra virgin olive oil
26,00 €

Carbonara Poché

Fiordilatte mozzarella, savustettua possun poskea (Italian Guanciale), paneroitu ja friteerattu juoksevaa munankeltuainen, parmesaania juustoa, mustapippuri, friteeratut basilikan lehdet ja ekstra-neitsytoliiviöljy

Fiordilatte mozzarella, Italian guanciale (pork jowl), runny egg yolk coated with breadcrumbs and deep-fried, Parmesan cheese, black pepper, deep-fried basil leaves and extra virgin olive oil
28,00 €

**DOLCI, CAFFE' E
AMMAZZACAFFE'
(desserts, coffee, and digestives)**

DOLCI

Tiramisu di Bacco (contain gluten and lactose)

Tiramisu Baccon tapaan / Bacco's Tiramisù

12 €

Pannacotta alla Fragola (G,L)

Kermavanukasta ja talon tuore mansikka-coulis (eläinperäinen gelatiini)
Cream pudding with home-made strawberry coulis (gelatine deriving from animal products)

12 €

Strufolone alla ricotta

(contain gluten and lactose)

Makea ricotta täytetty pizzarulla, koristeltu tummalla suklaakastikkeella ja appelsiinin kuorella

Sweet ricotta stuffed pizza roll, garnished with dark chocolate sauce and orange zest.

12 €

Cantucci e Vin santo (L)

Lasillinen jälkiruokaviiniä "Vin Santo del Chianti" (8 cl) ja Cantucci-mantelikeksejä

A glass of dessert wine "Vin Santo del Chianti" (8 cl) and Cantucci almond biscuits to be dunked in the wine and eaten

12 €

Formaggi e marmellata (G, VL)

Valikoima italialaisia juustoja ja hilloa
Selection of italian cheeses and jam

14

CAFFE' E DIGESTIVI

CAFFE'

Espresso	3,80 €
Espresso Macchiato	4,00 €
Espresso doppio	5,00 €
Espresso Corretto	
(with Sambuca or Grappa)	7,50 €
Caffe' Americano	4,00 €
Filtered Coffee	3,00 €
Selection of Tea	3,00 €

DIGESTIVI (4 cl)

Limoncello (served iced)	8,50 €
Sambuca	8,50 €
Amaro Averna	8,50 €
Vecchio Amaro del Capo (served iced)	9,50 €
Fernet Branca	8,50 €
Branca Menta	8,50 €
Grappa Selections	from 9,50 € to 14,90 €
(check our Grappa on the following pages of the list)	

VINI DOLCI – Dessert Wines (8 cl/75 cl)

Moscato d'Asti d.o.c.g.	9,70 € / 56 €
Moscato Bianco, Piemonte	
Pleasant, rich, intense, fruity, Sweet, floral and fragrant	
Vinsanto del Chianti d.o.c.g.	9,80 € / 58 €
Trebbiano toscano, Malvasia del Chianti	
Full-bodied, with good acidity that gives pleasantness.	
Velvety mouthfeel, intense and lingering	
Recioto della Valpolicella Passito d.o.c.g.	9,90 € / 75 €
Corvina, Corvinone, Rondinella, Veneto	
Full-bodied, intense and complex, sweet, very soft, warm, captivating with spicy aftertaste	
Juvelo Gewürztraminer Passito d.o.c.	13,50 € / 68 €
Gewürztraminer, Trentino Alto Adige	
Full-bodied and balanced, very aromatic and spicy aftertaste	

GRAPPA SELECTIONS (4 cl)

Grappino Tradizionale Premium	9,50 €
GRAPES: Teroldego and White Grapes from Trentino	
AROMA: elegant, fragrant, with hints of red fruits. TASTE: fine, intense and soft	
Grappa di Prosecco	9,60 €
GRAPE: Prosecco	
AROMA: intense, refined and characteristic	
TASTE: fresh, soft, harmonious and pleasantly fragrant	
Grappa di Moscato	9,80 €
GRAPE: Moscato Giallo Trentino	
AROMA: aromatic, elegant, intense and persistent	
TASTE: silky, aromatic, intense and fine that recalls notes of tropical fruits and sage	
Grappa di Ginepro	9,80 €
Juniper - Kataja Grappa.	
AROMA: intense, balsamic	
TASTE: delicately sweet, fresh and resinous	
Grappa di Mirtillo (served cold)	10,50 €
Blueberry Grappa	
AROMA: intense, fruity	
TASTE: pleasantly fresh, intense, characteristic of freshly picked blueberry	
Grappa di Recioto di Soave	11,50 €
GRAPE: Gargangea	
AROMA: elegant, intense, clean and pleasing	
TASTE: Richly sweet, persistent and lingering in the mouth	
Grappa di Brunello di Montalcino	13,50 €
GRAPE: Brunello di Montalcino	
AROMA: Intense, fruity, harmonious and pleasant	
TASTE: Light, very fruity, harmonious.	
Grappa di Amarone della Valpolicella (Barrique)	13,90 €
GRAPES: Corvina, Corvinone and Rondinella	
AGING: Over 12 months in fine oak barrels French	
AROMA: enveloping, soft, slightly vanilla	
TASTE: decisive, soft, fruity, elegant and persistent, with strong notes of wood and cocoa.	
Grappa di KORALIS K24 (24 KK Riserva Barrique)	14,90 €
GRAPES: Teroldego, Chardonnay and Gewürztraminer trentini	
AGING: Over 24 months in oak barrels French of Allier and Limousine	
AROMA: vanilla, fragrant, slightly aromatic and persistent	
TASTE: velvety, soft, vanilla and pleasant finesse.	