



## WOOD FIRED OVEN PIZZA

### CLASSIC PIZZA NEAPOLITAN

<b>MARGHERITA</b>	<b>19</b>
<i>tomato   mozzarella   fresh basil</i>	
<b>BACI BACI MARGHERITA</b>	<b>26</b>
<i>tomato   buffalo mozzarella   fresh basil</i>	
<b>PROSCIUTTO FUNGHI</b>	<b>25</b>
<i>tomato   mozzarella   cooked ham   fresh mushrooms</i>	
<b>NAPOLETANA</b>	<b>23</b>
<i>tomato   mozzarella   anchovies   capers   oregano</i>	
<b>CAPRICCIOSA</b>	<b>26</b>
<i>tomato   mozzarella   ham   fresh mushrooms   artichokes   olives</i>	
<b>DIAVOLA</b>	<b>25</b>
<i>tomato   mozzarella   pepperoni salami   fresh basil</i>	
<b>BOLOGNA</b>	<b>26</b>
<i>tomato   mozzarella   gorgonzola   pistachio   mortadella</i>	
<b>ORTOLANA</b>	<b>24</b>
<i>tomato   mozzarella   mix vegetables</i>	
<b>4 FORMAGGI</b>	<b>28</b>
<i>gorgonzola   pecorino   parmesan   mozzarella</i>	
<b>PARMA RUCOLA</b>	<b>28</b>
<i>tomato   mozzarella   Parma ham   rocket salad</i>	
<b>ASPARAGI</b>	<b>30</b>
<i>tomato   mozzarella   cooked ham   egg   asparagus</i>	
<b>LECCESE</b>	<b>30</b>
<i>tomato   fresh burratina   cherry tomatoes   rocket salad   taggiasche olives</i>	
<b>CALZONI</b>	
<b>CALZONE NAPOLI</b>	<b>26</b>
<i>mozzarella   cooked ham   fresh mushrooms</i>	
<b>CALZONE BACI BACI</b>	<b>28</b>
<i>mozzarella   asparagus   salami   porcini</i>	



## STARTERS

<b>Fritto misto</b>		<b>29</b>
<i>deep fried calamari and prawns served with tartar sauce</i>		
<b>Antipasto Baci Baci</b>	serves 2 persons	<b>36</b>
<i>selection of cold cuts, Italian cheeses, burrata, grilled vegetables, olives &amp; salads</i>		
<b>Melanzane alla parmigiana, mozzarella di bufala campana V</b>		<b>26</b>
<i>baked eggplant "parmigiana" with buffalo mozzarella cheese and tomato sauce</i>		
<b>Burratina Pugliese, prosciutto crudo di Parma</b>		<b>32</b>
<i>burratina cheese, Parma ham</i>		

## PASTA – SOUPS – RISOTTI

<b>Spaghetti alla carbonara 'Baci Baci'</b>		<b>26</b>
<i>spaghetti "carbonara" 'Baci Baci' style with Italian smoked pancetta</i>		
<b>Ravioli all'aragosta e granchio</b>		<b>38</b>
<i>lobster and crab ravioli with Boston lobster in tomato sauce</i>		
<b>Cappellini al granchio profumato al Martini</b>		<b>34</b>
<i>angel hair with king crab meat ragout scented with Martini bianco</i>		
<b>Spaghetti all'amatriciana</b>		<b>28</b>
<i>spaghetti with smoked "pancetta" in tomato sauce and onion</i>		
<b>Linguine alla pescatora</b>		<b>32</b>
<i>linguine with seafood in light tomato sauce</i>		
<b>Risotto al nero di seppia, frutti di mare</b>		<b>34</b>
<i>squid ink risotto with mixed seafood</i>		
<b>Crema di porcini, Parmigiano Reggiano, tartufo V</b>		<b>16</b>
<i>porcini mushroom soup scented with truffle, Parmesan cheese</i>		

## FISH – MEAT

<b>Branzino al forno</b>	serves 2 person	<b>78</b>
<i>baked whole imported seabass, mixed vegetables, roasted potato</i>		
<b>Maiale grigliato, senape, verdure alla griglia</b>		<b>40</b>
<i>Grilled pork chop with grilled vegetables, mustard sauce</i>		
<b>Costolette di agnello, verdure alla griglia</b>		<b>62</b>
<i>roasted French lamb chop, grilled vegetables, red wine reduction</i>		
<b>Angus Fiorentina alla griglia, verdure alla griglia</b>	serves 3-4 persons	<b>168</b>
<i>Angus T-bone (1kg), grilled vegetables</i>		