



BACOLI

TRATTORIA

ALL INCLUSIVE





Bruschette alla napolitana (2 pieces)

Rustic homemade bread with cherry tomatoes, olives, anchovies, basil and extra virgin olive oil.

Carpaccio di polipo al limone e sale nera (90 g)

Octopus Carpaccio with lemon juice dressing.

Carpaccio di manzo marinato alla senape e parmigiano (80 g)

Beef carpaccio with cherry tomatoes, parmigiano cheese shavings with old mustard dressing.

Sformatino di melanzane gratinate alla parmigiana (110 g)

Eggplant baked with parmesan and mozzarella cheeses, pomodoro sauce, fresh basil and extra virgin olive oil.

Exclusive menu for All Inclusive plan.

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Pepata di cozze di Amalfi (140 g)

Sauteed mussels with olive oil, italian dry chili, garlic, fresh parsley with white wine and pomodoro sauce.

Calamari e zucchine fritti allo stile di Roma (110 g)

Deep fried fresh squids and baby zucchini served with hot pomodoro sauce.



Crema di pomodoro profumata al basilico fresco (250 ml)

Our fresh tomato cream with basil.

Classico Minestrone di verdure fresche (220 ml)

A traditional Piedmontese fresh vegetables soup.

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Di rucola, pomodorini e parmigiano (80 g)

Arugula, cherry tomatoes, parmigiano cheese with balsamic vinaigrette.

Tradizionale Caprese con pesto di basilico (110 g)

Italian fresh mozzarella cheese, fresh tomatoes, basil with pesto.



Lasagna della città di Bologna (180 g)

Italian classic pasta with bolognese sauce and parmigiano cheese.

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Penne all'Arrabbiata (180 g)

Penne pasta in pomodoro sauce, garlic, italian dry chili and fresh parsley.

Espagueti allo scoglio del pier (180 g)

Spaghetti with fresh seafoods, Pomodoro sauce and italian dry chili.

Tagliatelle al pesto di basilico fresco (180 g)

Tagliatelle pasta with fresh basil pesto sauce.

Espagueti stile Alfredo (180g)

Spaghetti sauteed in creamy butter and parmigiano cheese sauce, with a fresh cream touch.

Cannelloni di spinaci e ricotta italiana (3 piezas)

Stuffed homemade fresh pasta with spinach and italian ricotta cheese in pomodoro sauce.

Pasta al pomodoro e basilico (180 g)

Pasta penne or spaghetti with fresh pomodoro sauce and basil leaves

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Pollo alla Boscaiola (180 g)

Roasted chicken cooked in homemade sauce prepared with mushrooms, eggplants, black and green olives, oregano, and pomodoro sauce.

Filetto di pesce robalo all'acqua pazza (220 g)

Oven baked fresh fillet bass with olives, cherry's tomatoes, mix vegetables served with a white wine sauce.

Filetto di maiale alla senape antica (200 g)

Pork medallions topped with old mustard sauce and served with baby potatoes.

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Medium size pizza (8 slices). For two people.

Calabrese (200 g)

Tomato sauce, mozzarella cheese, oregano and salami.

Prosciutto e funghi (200 g)

Tomato sauce, mozzarella cheese, mushrooms and sweet pork ham.

La classica Margherita (200 g)

Tomato sauce, mozzarella cheese, fresh basil and oregano.

Capricciosa (200 g)

Pomodoro sauce, sweet ham, artichoke, black olives, fresh mushrooms and Mozzarella cheese.

Frutti di mare (200 g)

Tomato sauce, fresh sea fruits, garlic, and parsley.

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Vegetarian (200 g)

Tomato sauce, mozzarella cheese, bell peppers, eggplant, zucchini, fresh tomatoes and black olives.



Tiramisú Piemontese (140 g)

Classic tiramisu recipe from northern Italy.

Duo di Cannoli siciliani (90 g)

Cannolis stuffed with white chocolate and italian mascarpone cheese cream.

La nostra pannacotta di vaniglia con frutti rossi (110 g)

Our classic vanilla pannacotta served with red berries sauce.

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**Tagliata di manzo su letto di rucola
e parmigiano (180 g) \$210**

Grilled scalloped beef steak, accompanied with arugula, cherry tomato and slices of parmigiana cheese.

**Salmone al burro di aneto e limone
(180 g) \$205**

Salmon in velvet butter sauce with dill and lemon.

**Tagliatelle de aragostai e vino
bianco (180 g) \$475**

Tagliatelle pasta with lobster in butter and white wine sauce.

Torta helada de la Nonna (180 g) \$280

Nutella ice cream and Italian almond cookies.

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