

BA'GHETTO

milky

"you shall not cook a lamb
in its mother's milk."

"לא תבשל גדי בחלב אימו."

TORAH (ESODO 23:19)

our tasting menus

old ghetto

Fried zucchini
and anchovies* pie (4)

Tonnarelli
with artichokes,
sea bass and
shaved mullet roe (1-3-4)

Cod* BaGhetto style (4)

Fried artichoke
Jewish style

Dessert of the day
(1-3-5-6-7)

€ 50

milky

Cheese platter
with aromatic honey (7)

Tonnarelli
with Pecorino cheese
and black pepper (3-7)

Smoked cheese
topped with
truffle sauce (7)

Israeli salad

Dessert of the day
(1-3-5-6-7)

€ 50

sinai

Mixed Southern (1-7)
FALAFELS, MIXED DIPS
AND MIDDLE EASTERN
POTATO CROQUETTE

Couscous of your choice
(1-4-9)

Cod* schnitzel (1-4)

Tabule salad

Dessert of the day
(1-3-5-6-7)

€ 50

appetizers

Jewish style artichoke ___ €6

Roman style artichoke ___ €6

Anchovies* and endive pie ⁽¹⁻⁴⁾ ___ €7

Fried zucchini ___ €7

Vegetable Caponata in sweet and sour sauce ___ €6

Cod balls* and sauteed endive with raisin and pine nuts ⁽⁴⁻⁸⁾ ___ €8

Salmon and seabass Carpaccio ⁽⁴⁾ ___ €16

Eggplant Parmesan ⁽⁷⁾ ___ €12

Artichoke salad with rocket and shaved Parmesan cheese ⁽⁷⁾ ___ €7

Cheese platter Kosher with aromatic honey ⁽⁷⁾ ___ €20

Veggie shawerma ⁽¹⁻¹¹⁾ ___ €14

WITH MUSHROOMS, HUMMUS AND TABULE

fried

Suppli ⁽¹⁻⁷⁾ ___ €2

STUFFED RICE BALL WITH A HEART OF MOZZARELLA

Suppli with Pecorino cheese and black pepper ⁽¹⁻⁷⁾ ___ €2

Middle Eastern potato croquette ⁽¹⁻⁷⁾ ___ €3

Courgette flower stuffed with Mozzarella and anchovies* ⁽¹⁻⁴⁻⁷⁾ ___ €3

Foil of fried anchovies* ⁽¹⁻⁴⁾ ___ €13

Fried cod fillet* ⁽¹⁻⁴⁾ ___ €7

Pizzella Neapolitan style ⁽¹⁻⁷⁾ ___ €7

FRIED PIZZA TOPPED WITH TOMATO SAUCE,
MOZZARELLA PARMIGIANO AND BASIL

Fried Mozzarella sticks, 4PCS ⁽¹⁻⁷⁾ ___ €7

Falafel (FRIED CHICKPEAS BALLS) ___ €8

Hummus dip ⁽¹¹⁾ ___ €6

Mix dips ⁽¹¹⁾ ___ €8

Mixed fried Milky ⁽¹⁻³⁻⁴⁻⁷⁾ ___ €18

SUPPLÌ CLASSIC AND CACIO&PEPE, COURGETTE FLOWER*, POTATO CROQUETTE,
FRIED MOZZARELLA, JEWISH STYLE ARTICHOKE

Bread, PER PERSON ___ €1,50

first courses

Tonnarelli with Pecorino cheese and black pepper (3-7) **€ 15**

Tonnarelli with artichokes, sea bass and bottarga scales (1-3-4) **€ 15**

Fettuccine with salmon (1-3-4) **€ 15**

Gnocchi* with radicchio, walnuts, and Gorgonzola cheese (1-7-8) **€ 15**

Spaghetti Sea Carbonara style with mullet roe (4) **€ 14**

Strozzapreti pasta Sea Amatriciana style
with anchovies and Pecorino cheese (4-7) **€ 14**

Ravioli* filled with Ricotta cheese and spinach (1-3-7) **€ 16**

Paccheri Sorrentina style (7) **€ 15**
WITH TOMATO SAUCE AND MOZZARELLA

Fettuccine with 4 cheeses and truffle sauce (1-3-7) **€ 15**

Risotto with Pioppini mushrooms and truffle **€ 15**

COUSCOUS

Kofta couscous (1-4) **€ 18**
WITH SEA BASS BALLS IN TOMATO SAUCE AND POTATOES

Veggie couscous (1-9) **€ 16**
HOT SALAD OF SPICY VEGETABLES

main course

Sea bream (orata fish) with potatoes and artichokes (4) **€26**

Grilled fillet of sea bass (4) **€26**

Cod schintzel* with potato chips and Tartar sauce (1-4) **€24**

Cod* BaGhetto style (4) **€18**

BAKED, WITH PINE NUTS, CHERRY TOMATOES, RAISINS AND POTATOES

Citrus marinated salmon* (1-4) **€22**

Mix of grilled fish for 2 (4) **€55**

SEA BASS, SALMON, SEA BREAM AND COD*

scamorza cheese

Scamorza with mushrooms (7) **€13**

Scamorza with truffle cream (7) **€15**

Scamorza with salmon (4-7) **€15**

side dishes

Sautéed or sour spinach **€6**

Chicory sautéed with mullet roe (4) **€8**

Puntarelle salad (4) **€6**

WITH ANCHOVY* SAUCE

Tabule salad (1) **€5**

SEMOLINA, ONIONS, TOMATOES,
PARSLEY, LETTUCE AND CUCUMBERS

French fries* **€5**

bruschetta

Bruschetta with roasted tomato, basil Pesto, Mozzarella (1-7) **€ 6**

Bruschetta with Burrata cheese and anchovies* (1-4-7) **€ 6**

Bruschetta with chicory and mullet roe (1-4) **€ 6**

Bruschetta with tomato and basil (1) **€ 4**

crostino

Crostino with Mozzarella e mushrooms (1-7) **€ 9**

Crostino with Mozzarella, zucchini flowers and anchovies* (1-4-7) **€ 10**

Crostino with Mozzarella and truffle cream (1-7) **€ 13**

Crostino with Mozzarella and salmon (1-4-7) **€ 13**

big salads

Milky (7-8) € 14

BABY SPINACH, AVOCADO, OLIVES, CHERRY TOMATOES,
TOASTED ALMONDS, STRACCHINO CHEESE

BaGhetto (1-4) € 14

LETTUCE, ROCKET, TUNA, OLIVES, CAPERS, CORN, TOMATOES

Israeli € 12

GREEN SALAD, TOMATOES, CARROTS PEPPERS, CUCUMBERS, CHILI

Caprese (7) € 14

LETTUCE, TOMATOES, MOZZARELLA, ORIGAN

red pizzas (with tomato sauce)

Margherita (1-7) €11

TOMATO SAUCE, MOZZARELLA, BASIL

Napoli (1-4-7) €12

TOMATO SAUCE, MOZZARELLA AND ANCHOVIES*

Mushrooms (1-7) €12

TOMATO SAUCE, MOZZARELLA, WHITE BUTTON MUSHROOMS

Bufalina (1-7) €13

TOMATO SAUCE, BUFFALO MOZZARELLA, BASIL

Piccantissima (1-7) €13

TOMATO SAUCE, GREEN TOMATOES, MOZZARELLA AND CHILI PEPPER

Bismarck (1-3-7) €13

TOMATO SAUCE, MOZZARELLA, BISMARCK EGG

4 Brothers (1-3-7) €14

TOMATO SAUCE, MOZZARELLA, MUSHROOMS,
PICKLED ARTICHOKE, OLIVES AND A HARD-BOILED EGG

Parmigiana (1-7) €14

TOMATO SAUCE, MOZZARELLA, EGGPLANTS,
CHERRY TOMATOES, BASIL, PARMIGIANO FLAKES

Calzone (1-7) €13

TOMATO SAUCE, MOZZARELLA

white pizzas (without tomato sauce)

Amura (1-4-7) **€13,50**

MOZZARELLA, ZUCCHINI FLOWERS, CHERRY TOMATOES, ANCHOVIES*

Ester (1-7) **€14**

BUFFALO MOZZARELLA, CHERRY TOMATOES, PARMIGIANO FLAKES

Amram (1-7) **€14**

MOZZARELLA, RED CHICORY, BLEU CHEESE

Kind David (1-7) **€12,50**

MOZZARELLA, EGGPLANTS, ZUCCHINI, PEPPERONI

King Saul (1-4-7) **€14**

MOZZARELLA, ZUCCHINI, SHAVED BOTTARGA

King Solomon (1-4-7) **€14**

MOZZARELLA AND SALMON

4 Cheeses (1-7) **€14**

MOZZARELLA, PARMIGIANO, SMOKED PROVOLONE AND AURICCHIO

Primavera (1-7) **€13,50**

BUFFALO MOZZARELLA, RAW CHERRY TOMATOES AND ROCKET

Portico (1-4-7) **€14**

MOZZARELLA, TUNA, BLACK OLIVES, RED ONION, CAPERS, CHILI PEPPER

Rustica (1-7) **€13**

MOZZARELLA, PROVOLONE CHEESE AND ZUCCHINI

Milky (1-4-7) **€15**

MOZZARELLA, FRIED CHICORY, SHAVED BOTTARGA

Avi (1-7) **€14**

MOZZARELLA, ROASTED TOMATO, BASIL PESTO, PARMIGIANO FLAKES

desserts

Homemade Tiramisù (1-3-6-7) **€7**
CREAM, COFFEE, COOKIES

BaGhiotto (1-7) **€7**
CHOCOLATE SPONGE CAKE, SWEET MASCARPONE CREAM
WITH COCONUT AND DARK CHOCOLATE DROPS

Pistachio mousse (1-5-8) **€7**

Chocolate mousse (1-5-6) **€7**

Ricotta and sour cherries tart (1-3-7) **€8**

Ricotta and chocolate tart (1-3-7) **€8**

Pistachio cream tart (1-3-6-7-8) **€7**

Custard and orange jam tart (1-3-6-7) **€7**

Custard and fig jam tart (1-3-6-7) **€7**

Custard and sour cherry jam tart (1-3-6-7) **€7**

Custard and chocolate tart (1-3-6-7) **€7**

Daily proposal of homemade desserts;
ask our waiters (1-3-6-7-8) **€7**

Seasonal fruit **€7**

beverages

Microfiltered sparkling/still mineral water__€2,50

Coke/Fanta/Sprite__€3

Draft beer (20 CL)__€5

Draft beer (40 CL)__€7

Maccabee beer (33 CL)__€7

BaGhetto beer (33 CL)__€8

Cocktails__€10

Orange juice__€6

bitters

Arak (ANISETTE)__€5

Limoncello__€5

Grappa (CLEAR SPIRIT DISTILLED FROM GRAPES)__€5

J&B whisky__€6

Chivas whisky__€6

Amaretto__€5

cafeteria

Espresso coffee__€2

Cappuccino (7)__€4

Latte (7)__€5

Milk with coffee (7)__€5

American coffee__€3

Espresso coffee laced with Arak__€3

Tea with fresh mint and peanuts (8)__€3

Cold tea__€3,50

LEMON OR PEACH

Please be advised that the food we serve may contain one or more allergens, either as ingredients or as traces resulting from the manufacturing process. Ask our staff for further information.

(1) CEREALS AND DERIVATIVES; (2) SHELLFISH; (3) EGGS; (4) FISH; (5) PEANUTS; (6) SOY; (7) MILK; (8) NUTS; (9) CELERY; (10) MUSTARD; (11) SESAME; (12) ANHYDRIDE SULFUR AND SULFITES; (13) LUPINS; (14) CLAMS

BA'GHETTO

ROME/MILAN/FLORENCE/VENICE

baghetto.com

THIS RESTAURANT DOESN'T SERVE MEATS.