



# Il Bacher



## Starters

Slow Food Certified Charcuterie Selection served with brioche bun

- ♥ Mariola's salami, mortadella, raw shoulder from Palasone 🍷🍷 15
- Culatello from Zibello, whipped mountain butter 🍷🍷 16
- Delicacies from Parma served with brioche bun
- ♥ Parma ham, salami from Felino, coppa from Piacenza, dry-aged neck 🍷 14
- Pickled fresh vegetables 🍷🍷 5
- Porcini mushrooms in olive oil 🍷🍷 8
- ♥ La Bercetese, traditional potato and leek cake 🍷🍷 11
- ♥ Crispy strudel, porcini\* mushrooms, parmesan cheese fondue, taleggio cheese 16
- Zucchini flan, melted scamorza cheese, crispy Parma ham 🍷 11

## First Courses

- Black rice savarin, vegetable ratatouille, saffron cream 🍷🍷 14
- ♥ Bigliolo bean soup, squash, chestnut, crispy bread 🍷🍷 14
- ♥ Chestnut gnocchi, blue cheese, chestnut honey, crispy walnuts 🍷 16
- Traditional tortelli, spinach, ricotta & parmesan cheese, melted butter 11
- Anolini pasta filled with meat, served with broth 11
- Paccheri pasta gratin, filled with cooked pork shoulder, saffron 14
- Tagliatelle pasta with porcini mushrooms 16

## Main Courses

- Irish t-bone steak 🍷 6,50 / hg
- Fassona tartare, marinated egg yolk, crispy caper wafer, bell pepper sauce 16
- ♥ Scottona steak, sautéed porcini mushrooms 🍷 22
- Pork cheek, cooked in Malvasia wine 14
- ♥ Whole rooster, lemon, rosemary 🍷 15
- Wild boar\* stew, juniper, fresh herbs 🍷 16
- Eggplant parmigiana, mozzarella cheese, tomato sauce 🍷🍷 14

## Sides

- Roasted rosemary potatoes 🍷🍷 5
- Fresh mixed salad 🍷🍷 5

Service charge 3

🍷 Vegetarian 🍷 Gluten-free 🍷 Slowfood certified

Products including ❄️ may be processed following the cold chain to guarantee freshness and quality

For gluten-free first courses, ask our staff

Please advise our staff of any allergies and intolerances you may have







*0525 629093*



*ilbacher.ristorante@gmail.com*



*www.ilbacher.it*

# *Il Bacher*

R I S T O R A N T E



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