

La
BARACCHINA
di SanVincenzo









THE SEA IS THE MOST BEAUTIFUL SHOW WE LOVE TO PUT ON

At Baracchina we have one rule: the ingredients decide the menu. We've chosen to work exclusively with wild-caught products, wild clams instead of farmed ones, sardines cleaned by hand one by one, and house-made sauces.

We exist for those who want to really taste the fish, and for those ready to discover a cuisine that lives off what our sea offers every day. From pink prawns to rock octopus, everything is made fresh to order. We carefully select every single product to give our guests nothing but the best.

Allergens

Please ask our staff for our dedicated allergen register.
Your safety always comes first.

Starters

Le delizie di baccalà

Homemade alrge, crispy meatballs with salt cod* and oven-baked. Served on a smooth pea velouté. **17**

Tonno in tre atti CHEF'S RECOMMENDATION

Three knife-cut tartares to discover how much the flavour of raw fish can change: **18**

- **Act I: Tradition.**

Fresh tuna**, caramelised spring onion in red wine, and the punch of salt-cured capers.

- **Act II: Contrast.**

The sweetness of tuna** meets our wasabi mayonnaise and the fresh burst of Gin Tonic pearls.

- **Act III: The Mediterranean.**

The classic that never gets old: sweet confit cherry tomatoes, fresh basil, and drops of balsamic for a sweet-and-sour finish.

L'oro azzurro di San Vincenzo BESTSELLER

Our freshest anchovies**, marinated in vinegar and lemon following the local coastal tradition. Served with a shower of crispy Tropea onion. **16**

La pentolaccia di cozze al salmastro BESTSELLER

The simplicity of the sea on a plate: parsley, garlic, lemon, and a touch of heat. **16**

Il viaggio dei sensi

If you're looking for the usual octopus* and potatoes, you're in the wrong place. We grill it and serve it with a gorgonzola cream and drops of truffle honey. Indulgent, rich, best eaten with toasted bread.

Non-negotiable. **18**

* Some products may be frozen due to seasonal availability.

** Fresh fish blast-frozen at low temperature, as required by current Italian law.

First Courses

Scialatielli gambero su gambero al tartufo

Fresh handmade scialatielli with prawns**, served two ways: some quickly seared, the rest as tartare. Finished with freshly grated seasonal truffle. **22**

Bronzo, lupino e pistacchio CHEF'S RECOMMENDATION

Bronze-cut spaghetti, made with spring water and strictly Italian wheat, tossed with our wild clams and finished with a thick, flavourful pistachio pesto. **19,5**



Why wild clams and not Manila clams?

Simple: Manila clams are almost always farmed. Wild clams are caught by local fishing boats right from our sea. They're intense and flavoury clams that never trade beauty for taste.

Il nero e il lime CHEF'S RECOMMENDATION

Squid ink risotto, stirred to a silky, creamy finish. Inside, tender hand-cut cuttlefish. On top, freshly grated lime that cleanses the palate. **21**

Spaghettoni alla Baracchina

Everything we love about the sea in a single dish. Home-made spaghetti tossed with mussels, wild clams, squid*, scampi, mantis shrimp, and pink prawns. A touch of fresh tomato and nothing else. **21**

Main Courses

Pesce spada con patate arrosto

A thick-cut swordfish steak, grilled to order, alongside the ever-faithful crispy roasted potatoes. **26**

L'abbraccio del mare a vapore **CHEF'S RECOMMENDATION**

A celebration of the sea: scampi, mantis shrimp, octopus*, mussels, pink prawns*, salt cod*, and skate. Gently steamed and served with house-made giardiniera and three sauces - lemon and pink pepper mayonnaise, salsa verde, and our classic mayonnaise. **35**

Vento di scirocco **BESTSELLER**

The freshest sardines from our sea, oven-roasted golden with an intense blend of parsley, garlic, and chilli, finished with extra virgin olive oil. **20**

Calamari alla griglia con friggirelli **CHEF'S RECOMMENDATION**

Perfectly grilled, melt-in-your-mouth squid*, alongside sautéed friggirelli peppers with their sweet, slightly bitter taste. A meeting of sea and land that tastes of summer. **23**

Frittura Baracchina

A light fry, dusted in flour to order and flash-fried in hot oil to keep it crisp and honest. Squid*, pink prawns, and garden vegetables. **22**

Frittura Baracchina 2.0

Our iconic fry meets anchovies, the brininess of salicornia (wild sea asparagus), the kick of grated pecorino, and a homemade lemon and pepper mayonnaise. A play of contrasts for those who want to explore the sea beyond the expected. **26**

Orizzonte Mediterraneo

Our take on oven-baked fish: tender, juicy sea bream wrapped in bold, earthy flavours. Cherry tomatoes, taggiasca olives, and fresh herbs come together in a bake that honours the sea. **26**

L'orata di Piombino

The freshest sea bream, roasted in the oven with hand-cut potatoes. Fresh rosemary and good olive oil build that crispy golden crust that smells of home and open sea. **26**

Cover charge **3**

Still & sparkling water (Panna & San Pellegrino) **3,5**



Kids' Menu

Penne with tomato sauce

10

Pasta bolognese

12

Breaded cutlet and fries*

14

Hot dog with fries*

10





