

ENG MENU

PIZZERIA CON CUCINA
Baclas
CON E SENZA GLUTINE

**TASTE AND
SERENITY AT
THE TABLE:
THIS IS WHERE
BACLAS'
CUISINE
COMES TO
LIFE**



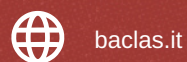
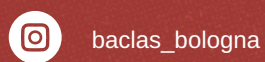
PIZZERIA WITH KITCHEN
VIA GUELFA, 74/4A - BOLOGNA

DELIVERY
TAKE AWAY

TEL: 051 601 1069



FOLLOW US:





OUR STORY

Baclas was born in Bologna as a pizzeria with kitchen, built on the passion and experience of the renowned group “La Pantera dei Rosa”. From the very beginning, its mission has been clear: **to create a place where flavour, quality, and genuine hospitality come together in an authentic, accessible way.**

Over the years, the culinary offering has evolved through a constant focus on balance and ingredient selection. The Baclas kitchen team has developed a menu that blends traditional Italian cuisine with a modern, inclusive approach. Today, Baclas is more than just a pizzeria. In the welcoming space of Via Guelfa 74/4A, you can enjoy unique lunch dishes and a rich à la carte dinner menu. The offer includes appetizers, pasta, meat and seafood mains, salads, side dishes, and a **wide variety of classic and gourmet pizzas — also available in a gluten-free version** — to satisfy every need and taste.

**At Baclas, food is an experience made of simplicity, passion, and care.
A kitchen to be lived and enjoyed, every day, with flavour and peace of mind.**

APPETIZERS



PARMA HAM ON MELON

(products may vary by season)

€ 12

ROAST-BEEF

sliced English-style beef,
rocket leaves, mushrooms
and smoked scamorza cheese

€ 11

CARNE SALADA

salted beef, grilled zucchini,
fresh cherry tomatoes and Greek feta

€ 11

PARMA AND BUFALA

parma ham and bufala
mozzarella cheese

€ 12

CRUDO AND BURRATA

apulian burrata, Parma ham
and seasoned salt

€ 12



APULIAN PANZEROTTI (5PCS)

tomato, mozzarella and basil

€ 6

HAMBURGER ALL SERVED WITH FRIES

STATALE 10

200 gr Chianina burger, cheddar cheese,
lettuce, tomato, shredded Grana Padano
and balsamic vinegar glaze

€ 14

BACLAS

200gr Chianina burger, lettuce, tomato,
fontina cheese and caramelized Tropea onion

€ 14

BACLAS MENU



GLUTEN FREE CRESCENTINE

served either with a cold cut platter,
squacquerone or nutella

€ 18

*WHO SAID
THAT PIZZA
COULD
ONLY BE
ENJOYED
WITH A BEER
OR A COKE?*

TRY OUR NEW OTELLO LAMBRUSCO



BOTTIGLIA

€ 20

LAND

SALADS

POLLO 2 € 10

lettuce, zucchini, grilled eggplant, fresh cherry tomatoes, mint, chicken strips and low-fat Greek yogurt

BUFALA € 9

lettuce, tomato, rocket leaves, red chicory, corn, olives and DOP bufala cheese from Campania

PARMA € 10

valerian leaves, red chicory, rocket leaves, dried tomatoes, walnuts and Parma ham

SIDES

MIXED SALAD € 3,5

ROAST POTATOES € 3,5

FRENCH FRIES € 4

SPINACH WITH BUTTER AND GRANA € 4,5

GRILLED VEGETABLES € 6



BACLAS MENU

MAINS

BACLAS SPAGHETTI € 11

fresh cherry tomatoes, capers, yellowfin tuna, Ligurian Taggiasca olives and basil

TAGLIATELLE WITH BOLOGNESE RAGÙ € 12

SPAGHETTI CARBONARA € 11

roman pecorino, traditional guanciale, egg and black pepper

GRAN TORTELLONE € 13

tortelloni pasta filled with ricotta cheese and sautéed spinach with sautéed sweet blue cheese, nuts and Parma ham

TORTELLINI € 12

tortellini stuffed pasta with cream sauce and ham

PENNE ARRABBIATA € 9

tomato sauce and spicy oil



SECOND COURSES



CHICKEN STRIPS € 12

red chicory, mushrooms and balsamic glaze

FRIED VEAL CUTLET, MILANESE STYLE € 11

with a side of your choice

FRIED VEAL CUTLET, BOLOGNESE STYLE € 14

with a side of your choice

VEAL STRIPS € 12

veal fillet with rocket leaves, balsamic glaze and shredded Grana Padano cheese

BEEF STEAK € 18

fillet of beef with rocket leaves, balsamic glaze and shredded Grana Padano cheese

BEEF FILLET WITH GREEN PEPPER SAUCE € 19

with cream sauce and a side dish of your choice

BEEF FILLET WITH ROSEMARY € 19

with a side of your choice

SEA

APPETIZERS

- SHRIMPS** € 8
prawn cocktail in dipping sauce
- SEAFOOD SALAD** € 14
- SEAFOOD TRIO MIX** € 19
Seafood salad, black olives, shrimp cocktail, julienned cuttlefish with lemon essence



MAINS

- CALAMARI AND SHRIMPS IN ESSENCE OF LEMON RISOTTO** € 13
- SPAGHETTI WITH CLAMS** € 13
- SPAGHETTI WITH OCTOPUS** € 15
octopus, cherry tomatoes, Taggiasca olives and basil
- SPAGHETTI WITH CLAMS AND PESTO** € 15
clams, Genoese pesto and pistachio crumble



SECOND COURSES

- MIXED FRIED SEAFOOD WITH BATTERED VEGETABLES** € 17
- OCTOPUS, LUCIANA STYLE** € 15
stir-fried octopus with fresh cherry tomatoes, olives and oregano (served hot)
- OCTOPUS ON BROAD BEAN CREAM** € 16
grilled octopus and boiled chicory (served hot)



OUR SPECIAL DOUGHS

+ €1,50

NATURAL SOURDOUGH

48-HOUR LEAVENING

Sourdough is a kind of yeast which is easier to digest. The 48 hours process multiplies the proteins and mineral salts, which are already part of the yeast. It is an ideal way to stabilize the health of the intestinal flora and bacterial balance.

WHOLE WHEAT

Whole wheat flour has the great advantage of maintaining its nutrient compounds, which can be found in its embryo. During the production process, the grain gets used in its integrity. Full of fibers, it also completely maintains the bran contained in the flour.

CHARCOAL 30%

Vegetable carbon has great purifying properties and helps to avoid digestive disorders. Plus, it binds with a number of substances present in our organism. Therefore, charcoal is a great choice against cholesterol.

ORGANIC SPELT

Spelt is a kind of cereal full of fibers, so able to satisfy your appetite. It helps to regulate the intestine and has a low glycemic index. It is also full of minerals like potassium, phosphorus, magnesium, calcium and zinc.

ORGANIC KAMUT

Used even by ancient Egyptians, kamut contains a very high percentage of B6 vitamin, proteins, selenium and a lot of different minerals, like calcium, iron, magnesium, phosphorus, potassium, brass, zinc and sodium. Amino acids make kamut easier to digest for our body.

5-GRAIN

Cereals belong to the group of Graminaceae; they were grown even in prehistoric times. These five cereals are rich of mineral salts, complex sugars, fibers, starch, proteins and vitamins.

PIZZAS

**LACTOSE
FREE
MOZZARELLA
AVAILABLE
FOR € 2,5
EXTRA**

MOST LOVED

LUCANA 2.0

fior di latte mozzarella IGP,
Abruzzo Italian pancetta,
fresh turnip greens
and crunchy dried Lucanian peppers

€ 12



CALABRESE

mozzarella cream, Calabrian 'nduja,
Apulian burrata cheese (added after baking),
Apulian dried tomatoes and EVO oil

€ 12

RAFFA

tomato, fior di latte mozzarella IGP,
chunks of fried eggplant,
chunks of spicy Campania salami and crunchy
dried Lucanian peppers (added after baking)

€ 12

DUE TORRI

fior di latte mozzarella IGP,
stracciatella cheese, chopped pistachios
and Bologna mortadella (added after baking)

€ 14

BACLAS MENU

CLASSIC

MARGHERITA € 7
mozzarella and tomato sauce

GIORGIA € 9
tomato sauce, mozzarella,
frankfurters and fries

NAPOLI € 8,5
tomato sauce, mozzarella,
anchovies and oregano

ROMANA € 9,5
tomato sauce, mozzarella, anchovies,
capers and oregano

VERDURE € 11
tomato sauce, mozzarella
and mixed roasted vegetables

4 STAGIONI € 10
tomato sauce, mozzarella, sausage,
mushrooms, artichokes and ham

CONTADINA € 10
tomato sauce, mozzarella,
Tropea onion, fresh sausage
and fresh champignon mushrooms



PORCINI E RADICCHIO € 11
tomato sauce, mozzarella
sautéed porcini mushrooms and
red chicory leaves

CAPRICCIOSA € 11
tomato sauce, mozzarella,
ham, sausage, mushrooms,
peppers and olives

LATINA € 11
mozzarella, fresh cherry tomatoes, sausage,
Grana Padano cheese and Tropea onion

SICILIANA € 10
tomato sauce, mozzarella, anchovies,
capers, black olives and oregano

PUGLIESE € 11
tomato sauce, mozzarella,
spicy salame, onion,
Grana Padano cheese and black olives

LUPO € 12
tomato sauce, mozzarella, red chicory (in the oven),
speck, blue cheese and nuts (added after baking)

PIZZAS

SPECIALS

BUFALA

tomato sauce and DOP mozzarella di bufala

€ 9

ALPINA

tomato sauce, mozzarella, speck (in the oven) and brie cheese

€ 11

DELLA CASA

tomato sauce, mozzarella, fresh mushrooms, ham, frankfurters, sausage and black olives

€ 10

LUCANA

mozzarella, spicy salame, pecorino cheese (Rome) and turnip greens

€ 10

MINATORE

mozzarella, fresh cherry tomatoes, smoked scamorza cheese, Grana Padano cheese, sausage and potatoes

€ 11

DIEGO

mozzarella, fontina cheese, scamorza cheese, speck, brie cheese and Modena balsamic glaze

€ 12



ARCIERI

mozzarella, Italian pancetta, eggplant, smoked scamorza cheese and dried tomatoes (Puglia)

€ 12

CLELIA

tomato sauce, fior di latte cheese, fresh cherry tomatoes, Parma ham, shredded Grana Padano, olive oil and basil

€ 12,5

DELIZIA

mozzarella, stracchino cheese, ham, zucchini, shredded Grana Padano and basil

€ 12,5

FEDELE

mozzarella, sautéed porcini mushrooms, basil, smoked scamorza cheese, shredded Grana Padano and Parma ham

€ 12,5

LEGGERA

fior di latte, rocket leaves, fresh cherry tomatoes, shredded Grana Padano cheese and basil

€ 10

LIGHT

fresh tomato, bufala mozzarella cheese, oregano, olive oil and basil

€ 9,5



BACLAS MENU

MASTER € 12,5

mozzarella, fresh sautéed porcini mushrooms, speck and truffle oil

ROXY € 12,5

mozzarella, mascarpone cheese, shredded Grana Padano, eggplant and Parma ham

SPECIAL PAOLO € 12

mozzarella, Italian pancetta, fresh sautéed mushrooms, zucchini and smoked scamorza cheese

JOLLY € 12

tomato sauce, mozzarella, ham, sausage, spicy salame, frankfurter and onion

BURRATONA € 12,5

tomato sauce, valerian leaves, dried tomatoes (Puglia), burrata cheese (Puglia), basil and EVO oil

NINO € 12

tomato sauce, mozzarella, sautéed porcini mushrooms, spicy salame, mascarpone cheese and black pepper

IMPERIA € 12

fried eggplant, Pachino cherry tomatoes, DOP bufala cheese (added after baking), basil and EVO oil

FRUTTI DI MARE € 14

tomato sauce, garlic, oil, oregano and stir-fried fresh seafood



PIZZAS WITH FIOR DI LATTE

MADE FROM FRESH ITALIAN MILK, FREE OF CHEMICAL ADDITIVES AND PRESERVED IN WATER

FIOR DI LATTE € 9

tomato sauce and fior di latte mozzarella

BARESE € 12

fior di latte mozzarella, fresh cherry tomatoes, turnip greens, anchovies and capers

NICO € 12

tomato sauce, fior di latte mozzarella, ham, fresh mushrooms, fries and spicy salame

SALAME

E CIME DI RAPA € 12

tomato sauce, fior di latte mozzarella, spicy salame and turnip greens

GENOANA € 12

fior di latte mozzarella, Tropea onion, stracchino cheese and Taggiasca olives (Liguria)

MARI E MONTI € 13

fior di latte mozzarella, sautéed shrimps, porcini mushrooms and roasted zucchini

PIZZAS

CALZONI

NORMALE

€ 10

mozzarella, ham, fresh mushrooms and tomato sauce

FARCITO

€ 12

tomato sauce, mozzarella, ham, fresh mushrooms and artichokes



ADDITIONS

+ € 1

- Capers
- Onion
- Fresh mushrooms
- Shredded Grana Padano
- Potatoes
- Peppers
- Ham
- Red chicory leaves
- Sausage
- Egg
- Frankfurter

+ € 2

- Fior di latte mozzarella
- Brie cheese
- Mascarpone cheese
- Mozzarella di bufala
- Italian pancetta
- Fresh tomatoes
- Parma ham
- Ricotta cheese
- Spicy salame
- Baked scamorza cheese
- Speck
- Tuna

+ € 1,5

- Grana Padano flakes
- Black olives
- Taggiasca olives
- Spinach
- Anchovies
- Fontina cheese
- Friarielli
- Blue cheese
- Oven-baked eggplant
- Mozzarella
- French fries
- Rocket leaves
- Zucchini

+ € 2,5

- Burrata (Puglia)
- Mozzarella lactose free

+ € 3

- Bresaola punta d'anca
- Sautéed porcini mushrooms

BACLAS MENU



DRINKS

WATER (75 cl) € 2,5

BY THE TAP

PALE ALE (20 cl) € 3
PALE ALE (40 cl) € 5,5
PALE ALE (1 L) € 10
COCA-COLA (20 cl) € 3
COCA-COLA (40 cl) € 5
COCA-COLA (1 L) € 10

CANS

COCA-COLA € 3
COCA-COLA ZERO
FANTA O SPRITE

BOTTLED BEER

ALCOHOL FREE (33 cl) € 5

WINES OF THE HOUSE

RED OR WHITE ¼ L € 4
RED OR WHITE ½ L € 6
RED OR WHITE 1 L € 9

AMARO € 4

GRAPPA € 4

COFFEE € 2

DECA € 2

BEERS AND WINES

RED

1698

€ 6

UK - vol. 6,5% - 50 cl

Strong taste but pleasantly tasteful, it has got a slightly bitter honey aftertaste. Mildly caramel-like flavoured.

Great with vegetables and seafood

PYRASER DUNKLES

€ 7

Germany - vol. 5,5% - 50 cl

Produced with roasted malt, with a bright red color, it has a particularly aromatic flavor, with hints of caramel.

Recommended with full-bodied and tasty dishes

WEISS

ORFRUMER

€ 7

Germany - vol. 5,5% - 50 cl

Thirst-quenching, distinguished by its floral scent and mildly fruity (banana, raspberry and currant) yeast.

Ideal for cold cuts and cheese platters

PAULANER

€ 7

Germany - vol. 5,5% - 50 cl

Straw yellow color and abundant foam. Fruity notes, aromas tending to smoked cereals, acidulous in the mouth, slight smoky bitterness.

It goes well with red and white meats and first courses

BLONDE

ICHNUSA

NON FILTRATA

€ 6

Italy - vol. 5,0% - 50 cl

Non-filtered beer with a low fermentation, 100% pure barley malt. Made with light and caramel barley malt, this recipe gives Ichnusa a round herbaceous taste with a fruity note.

Suggested for mushrooms pizzas and cheese

AUGUSTINER

EDELSTOFF

€ 7

Germany - vol. 5,6% - 50 cl

It smells of cereals, honey, citrus with a slight herbaceous note.

Medium sparkling, it shows a round and well-balanced body between the bite of the malt and the herbaceous hops.

Accompanies white meats and fish

DARK

GULDEN DRAAK

€ 6

Belgium - vol. 10,5% - 33 cl

Robust, full-bodied beer of a special category, so full of a traditional flavour that gives us an aftertaste of chocolate and coffee.

Great with red meat and vegetables

BACLAS MENU

WHITE

BY THE GLASS € 5

VERMENTINO DI GALLURA IGT

€ 18

Rocca Taghendas (Sardegna) - vol. 12,5% - 75 cl – served at 10°

Straw-yellow wine with golden reflections. Its aroma is complex, with floral notes and hints of peach, flowers, sage, and rosemary. **Ideal with chicken salad, fish dishes, and appetizers.**

FALANGHINA IGT

€ 18

Tenimenti Amjnei (Campania) - vol. 12,5% - 75 cl – served at 10°

Straw-yellow wine. The aroma is fresh and fruity.

Ideal as an aperitif or paired with shellfish and seafood dishes.

GRECO DI TUFO DOCG

€ 18

Tenimenti Amjnei (Campania) - vol. 13% - 75 cl – served at 10°

Intense straw-yellow color. The aroma is fresh with hints of apricot and peach.

Recommended with legume soups, white meats, shellfish, and both simple and elaborate fish-based dishes.

RED

BY THE GLASS € 5

CHIANTI DOCG

€ 18

Azienda Famiglia Farloni (Toscana) - vol. 13% - 75 cl – served at 16/18°

Ruby red wine with violet reflections. The aroma is full and reminiscent of violet.

On the palate, it is dry and smooth, with notes of cherry and berries. **Ideal with beef, pasta, and cheeses.**

AGLIANICO IRPINIA DOC

€ 18

Tenimenti Amjnei (Campania) - vol. 13% - 75 cl – served at 16°/18°

Intense ruby red in color. The aroma is delicate and recalls red fruits.

Ideal for meat-based dishes, both white and red meats, and fresh or aged cheeses.

SYRAH IGT “BIO”

€ 18

Castellani Vini (Sicilia) - vol. 13% - 75 cl – served at 16°/18°

Impenetrable ruby red. The aroma is spicy with floral notes.

Pairs excellently with substantial first courses featuring bold flavors.

VALPOLICELLA RIPASSO SUPERIORE

€ 28

Vigneti di Torbe (Veneto) - vol. 13.5% - 75 cl – served at 16°/18°

Intense ruby red with fruity notes supported by elegant spicy tones.

On the palate, it reveals a full and silky body. Ideal for all red meat-based recipes.

**YOUR OPINION
IS VERY IMPORTANT
TO US**

LEAVE US A REVIEW

GOOGLE















TRIPADVISOR



INTOLERANCES

Information on our products which may cause allergic or intolerant reactions, as per procedure Reg UE N. 1169/2011

Legend of products causing allergies:

-  Gluten
-  Crustaceans and crustacean-based products
-  Eggs and egg based products
-  Fish and fish based products
-  Nuts and nuts based products
-  Soy and soy based products
-  Milk and milk based products (Lactose included)
-  Nuts (almonds, hazelnuts, walnuts, pistachios)
-  Celery and celery based products
-  Mustard and mustard based products
-  Sesame seeds and sesame seeds based products
- SO₂ Sulphur dioxide and sulphites >10mg/kg or 10mg/l
-  Lupin and lupin based products
-  Shellfish and shellfish products

WE KINDLY ASK YOU TO PLEASE INFORM A MEMBER OF OUR STAFF IN CASE YOU HAVE ANY KIND OF ALLERGY.



PIZZERIA CON CUCINA

Baclas

CON E SENZA GLUTINE

VIA GUELFA, 74/4A, 40138
BOLOGNA
TEL: 051.6011069

OPENING HOURS

FROM TUESDAY TO SATURDAY

12:00 PM – 3:00 PM

6:30 PM – 10:30 PM

SUNDAY

6:30 PM – 10:30 PM