

GLUTEN *FREE*

PIZZERIA CON CUCINA
Baclas
CON E SENZA GLUTINE

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





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.**



**WELCOME, I'M NICOLA,
THE OWNER OF THIS RESTAURANT.**

TO ENSURE THE HIGHEST LEVEL OF SAFETY AND PEACE OF MIND
FOR THOSE FOLLOWING A GLUTEN-FREE DIET, WE HAVE SET UP DEDICATED
AREAS WITHIN OUR KITCHEN FOR THE PREPARATION, STORAGE,
AND COOKING OF GLUTEN-FREE DISHES.

ALL GLUTEN-FREE PIZZAS ARE SERVED ON A LIGHT BROWN PLATE
TO DISTINGUISH THEM CLEARLY.

I PERSONALLY GUARANTEE THE UTMOST CARE IN HANDLING
BOTH THE WORKSPACE AND THE INGREDIENTS WE USE.

I WARMLY INVITE YOU TO ENJOY YOUR MEAL
WITH COMPLETE CONFIDENCE.

**THANK YOU,
NICOLA**

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



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

FIRST COURSES

TAGLIATELLE
WITH BOLOGNESE RAGÙ € 13

TORTELLONI € 12
tortelloni pasta filled with ricotta and spinach
or with butter and sage

GRAN TORTELLONE € 14
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



MAIN 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

prawn cocktail in dipping sauce

€ 8

SEAFOOD SALAD

€ 14

SEAFOOD TRIO MIX

Seafood salad, black olives, shrimp cocktail, julienned cuttlefish with lemon essence

€ 19



MAINS

CALAMARI AND SHRIMPS IN ESSENCE OF LEMON RISOTTO

€ 13

SPAGHETTI WITH CLAMS

€ 13

SPAGHETTI WITH OCTOPUS

octopus, cherry tomatoes, Taggiasca olives and basil

€ 15

SPAGHETTI WITH CLAMS AND PESTO

clams, Genoese pesto and pistachio crumble

€ 15



SECOND COURSES

MIXED FRIED SEAFOOD WITH BATTERED VEGETABLES

€ 17

OCTOPUS, LUCIANA STYLE

stir-fried octopus with fresh cherry tomatoes, olives and oregano (served hot)

€ 15



GLUTEN FREE DOUGHS

+ €1,50

ALL GLUTEN-FREE DOUGHS HAVE A SURCHARGE OF €1.50 COMPARED TO THE PRICE LISTED ON THE MENU

CLASSIC

There are naturally gluten-free flours, including corn and rice flour, which we use for this dough.

Corn Flour: Its abundance of starch makes it suitable as a base for a healthy diet.

Its production starts from the kernels, which are first separated from the cob (the internal part of the corn ear) and then milled.

Rice Flour: Rice is the most consumed cereal by humans, extremely rich in starch and differs from other cereals for its very high protein content.

CEREALS

Dough made from: corn starch, rice starch, sunflower seeds, whole buckwheat flour, and hemp (*Cannabis Sativa*).

Corn Starch: Also known as maize starch, is extracted from corn and consists almost entirely of carbohydrates. It contains small amounts of sodium, potassium, calcium, magnesium, and iron.

Rice Starch: Rich in amylopectin, a highly digestible glucose.

It comes from the rice variety *Oryza sativa*, and is released by the grains during cultivation.

Sunflower Seeds: Known for their essential fatty acids, including folic and linoleic acids. They have antioxidant properties and help protect the body's cells from aging.

Whole Buckwheat Flour: Offers an energy value similar to traditional cereal flours.

It is high in complex carbohydrates and has a significant amount of protein.

Hemp (*Cannabis Sativa*): Composed of 24% protein and contains all 8 essential amino acids.

It supports metabolic functions, muscle function, nerve receptors, and many glands in the human body.

HEMP 30%

Hemp flour is obtained by grinding dehulled and defatted hemp seeds.

It is highly valued for its nutritional contents, such as essential fatty acids, fiber, vitamins and certain amino acids.

It has a high content of omega-3 and omega-6.

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

€ 12

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

RAFFA

€ 12

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

DUE TORRI

€ 14

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

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 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

COCA-COLA (20 cl) € 3

COCA-COLA (40 cl) € 5

COCA-COLA (1 L) € 10

CANS

€ 3

COCA-COLA

COCA-COLA ZERO

FANTA O SPRITE

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

GLUTEN FREE

IOI GJULIA

ARTIGIANALE

€ 7

Italy - vol. 4,7% - 50 cl

Blonde beer with a deep yellow color and orange reflections, with a citrus aroma. On the palate, it conveys freshness.

FLEA ISABELLA

€ 6

Italy - vol. 4,9% - 33 cl

Straw-yellow beer, gluten-free, brewed with barley and wheat malt, featuring a dry and fruity taste, well-balanced and persistent bitterness, with a compact, creamy, and clingy foam.

ESTRELLA GALICIA

€ 5

Spain - vol. 4,7% - 33 cl

Its preparation begins with roasted malts and aromatic hops, achieving its balance through continuous observation until its distinctive color, aroma, and flavor emerge.

MAHOU 5 ESTRELLAS

€ 5

Spain - vol. 5,5% - 33 cl

Thanks to a gluten-removal process, it maintains the organoleptic characteristics of the original version, making it ideal for those with celiac disease or gluten intolerance.



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.

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

**DELIVERY
TAKE AWAY**

TEL: 051 601 1069

**YOUR OPINION
IS VERY IMPORTANT
TO US**

LEAVE US A REVIEW

GOOGLE



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Baclas



baclas_bologna



baclas.it

INTOLERANCES

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

Legend of products causing allergies:

-  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
- SO_2 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