

ENG MENU



**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



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Baclas



baclas_bologna



baclas.it



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

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

OCTOPUS ON BROAD BEAN CREAM

grilled octopus and boiled chicory (served hot)

€ 16



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 Graminaeae; 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

BURRATONA

€ 14,5

tomato, lamb's lettuce,
Apulian sun-dried tomatoes, Apulian burrata,
basil, flavored salt and EVO oil



LUCANA 2.0

€ 12,5

PGI fior di latte mozzarella,
Abruzzo guanciale, fresh turnip greens
and dried Lucanian cruschi peppers

CONTADINA

€ 12

tomato, mozzarella, Tropea onion,
fresh sausage and fresh
champignon mushrooms

DUE TORRI

€ 14,5

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

BACLAS MENU

SPECIALS

RAFFA € 12,5

tomato, PGI fior di latte mozzarella,
diced fried eggplant, diced spicy Campania
salami and Lucanian cruschi peppers
(added after baking)

CLELIA € 13

tomato, fior di latte, fresh cherry tomatoes,
Parma prosciutto, Grana Padano shavings,
olive oil and basil

NINO € 13

tomato, mozzarella, sautéed porcini mushrooms,
spicy salami, mascarpone and black pepper

FEDELE € 13

mozzarella, sautéed porcini mushrooms,
basil, smoked scamorza, Grana Padano shavings
and Parma prosciutto

JOLLY € 12,5

tomato, mozzarella, baked ham,
sausage, spicy salami,
frankfurter and onion



CLASSICS

MARGHERITA € 7

tomato and mozzarella

BUFALA € 10

tomato and PDO buffalo mozzarella

CAPRICCIOSA € 11,5

tomato, mozzarella, baked ham,
sausage, fresh mushrooms,
peppers and olives

4 STAGIONI € 11

tomato, mozzarella, sausage, mushrooms,
artichokes and baked ham

VERDURE € 10,5

tomato, mozzarella
and mixed baked vegetables

NAPOLI € 9

tomato, mozzarella,
anchovies and oregano

PIZZAS

TASTY

CALABRESE € 13

fior di latte cream, Calabrian 'nduja,
Apulian burrata (added after baking),
Apulian sun-dried tomatoes and extra virgin olive oil

LUCANA € 11

mozzarella, spicy salami,
Pecorino Romano and turnip greens

LUPO € 12,5

tomato, mozzarella, red radicchio (baked),
speck, gorgonzola and walnuts
(added after baking)

IMPERIA € 12,5

fried eggplant, fresh cherry tomatoes,
PDO buffalo mozzarella (added after baking),
basil and EVO oil

FIOR DI LATTE € 9

tomato and fior di latte mozzarella

NICO € 12

tomato, fior di latte mozzarella, baked ham,
fresh mushrooms, French fries
and spicy salami



HOUSE SPECIALS

ALPINA € 11,5

tomato, mozzarella,
baked speck and brie cheese

DELLA CASA € 11

tomato, mozzarella, fresh mushrooms,
baked ham, frankfurter,
sausage and black olives

ARCIERI € 12,5

mozzarella, pancetta, eggplant,
smoked scamorza
and Apulian sun-dried tomatoes

LIGHT € 10,5

fresh tomato, buffalo mozzarella,
oregano, olive oil and basil

BACLAS MENU

MINATORE

€ 12

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

DIEGO

€ 12

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

DELIZIA

€ 13

mozzarella, stracchino cheese, prosciutto crudo, zucchini, Grana Padano shavings and basil

LEGGERA

€ 11

fior di latte, arugula, fresh cherry tomatoes, Grana Padano shavings and basil

MASTER

€ 12,5

mozzarella, sautéed porcini mushrooms, speck and truffle oil

GIORGIA

€ 9,5

tomato, mozzarella, frankfurter and French fries

LATINA

€ 11

mozzarella, fresh cherry tomatoes, sausage, Grana Padano and Tropea onion

SICILIANA

€ 10

tomato, mozzarella, anchovies, capers, black olives and oregano

PORCINI E RADICCHIO

€ 11

tomato, mozzarella, sautéed porcini mushrooms and red radicchio

PUGLIESE

€ 11,5

tomato, mozzarella, spicy salami, onion, Grana Padano and black olives



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

+ € 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

- 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

+ € 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 € 3

COCA-COLA

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

VIVA LA PUGLIA

AGRICOLA

€ 6

Birra Salento - vol. 5% - 50 cl

A light-golden, bottom-fermented lager-style beer. It is characterized by a compact white foam, a round body, and a well-balanced bitterness. Sweet malt tones dominate, while the aromatic hops provide a bouquet of scents ranging from herbal to floral.

TARANTA

€ 5,5

Birra Salento - vol. 6% - 33 cl

A top-fermented beer with a deep color and a dense, compact foam. Its smooth taste is well-balanced by the hops. The unique seasoning technique using pepper enhances its aromas on the nose and makes for an intriguing drinking experience.

PIZZICA

€ 5,5

Birra Salento - vol. 5,2% - 33 cl

This top-fermented beer is characterized by an intense golden color and a persistent foam. It features a balance between malty tones, hops, and yeast aromas. Its low alcohol content and slight hint of chili pepper make it appetizing, thirst-quenching, and distinctive.

RAFFO ORIGINALE

€ 4

italiana - vol. 4,7% - 33 cl

Enriched with Apulian barley, this is a lager with a smooth body and a very refreshing, dry taste, with just a hint of bitterness in the finish. Since 1919, Raffo has been produced with the same recipe and the same pride as it was back then.

RAFFO GREZZA

€ 4,5

italiana - vol. 4,8% - 33 cl

An unfiltered lager produced with unrefined Apulian cereals using a raw processing method. It features a hazy color, a round and fresh taste, with a malty aroma and a slightly hoppy finish.

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

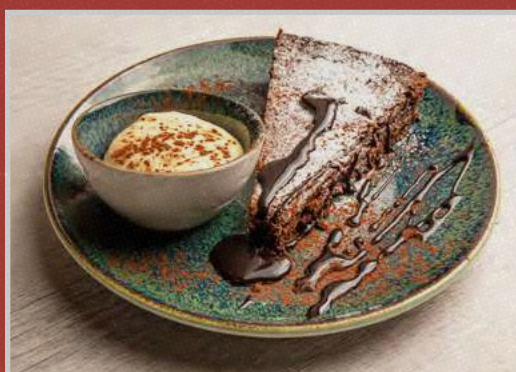
Vigneti di Torbe (Veneto) - vol. 13.5% - 75 cl – served at 16°/18°

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.

CLASSICS

- SG** **HOUSE TIRAMISÙ** € 5,5
Ladyfingers, mascarpone cream, and espresso coffee
The quintessential Italian dessert, made the traditional way
- SG** **DARK CHOCOLATE**
SL **TENERINA** € 5,5
Soft on the inside, slightly crisp on the outside
A typical Bolognese cake, intense and irresistible
- SG** **MASCARPONE CREAM** € 5
Soft and velvety
Simple, yet addictive
- SG** **ARTISANAL CHOCOLATE**
SL **SALAMI** € 5,5
With crunchy biscuits and dark chocolate
The taste of childhood, using our family recipe



SPECIALTIES

- SG** **CARAMELIZED CREMA**
CATALANA (BEST SELLER) € 5,5
Crispy on top, creamy underneath
The final torching makes all the difference
- SG** **CHOCOLATE LAVA CAKE** € 6,5
Served fresh, with a molten dark chocolate center
Once you cut into it, you'll understand why it's our most ordered dessert
- SG** **CREAMY CHEESECAKE** € 6
Crunchy base with a seasonal topping
Fresh, balanced, and perfect after pizza



SOMETHING FRESH?

- COFFEE SORBET** € 3,5
- LEMON SORBET** € 3,5
- ICE CREAM CUP** € 4,5
- BLACK TRUFFLE GELATO** € 6
- HAZELNUT TRUFFLE GELATO** € 6

**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
- 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