

Menu
BACCO

EST ITALIAN 2023
GASTRO WINE BAR

ABOUT BACCO

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Chi Siamo

Bacco è nato dall'incontro e dalla passione di tre persone: Salvatore e Luca, due fratelli italiani uniti dall'amore per il vino e per l'ospitalità, e Poon, una ragazza thailandese dal carattere solare e dalla naturale eleganza nell'accogliere ogni ospite con attenzione e delicatezza.

Quello che un tempo era un piccolo angolo del vino è diventato oggi un luogo dove le persone vengono non solo per bere, ma per condividere qualcosa di autentico. Bacco è convivialità: crediamo nel valore di stare insieme, nel piacere di un bicchiere ben versato e di un tavolo vivo di parole, risate e complicità.

Ogni bottiglia che apriamo, ogni ingrediente che scegliamo, riflette la cura e la curiosità che ci hanno unito. Bacco non è solo un bar: è una storia in divenire, e speriamo che anche tu ne farai parte.

About Us

Bacco was born from the meeting and passion of three people: Salvatore and Luca, two Italian brothers united by a love for wine and hospitality, and Poon, a Thai girl with a bright spirit and a natural grace in welcoming guests with care and attentiveness.

What began as a small wine corner has grown into a place where people come not just to drink, but to share something real. Bacco is conviviality – we deeply believe in the joy of being together, in a well-poured glass, and a table alive with words, laughter, and connection.

Every bottle we open, every ingredient we choose reflects the care and curiosity that brought us together. Bacco is more than a bar – it's a story still unfolding, and we hope you'll become part of it.





B2. BRUSCHETTA BRIE E SALSA TARTUFATA

Melted brie and black truffle cream.
Soft, aromatic, with a noble umami touch.

200 THB



B1. BRUSCHETTA AL POMODORO

Cherry tomatoes, basil, and extra virgin
olive oil.
A sunny classic—simple yet perfect.

180 THB



B3. BRUSCHETTA DEL PESCATORE

Marinated anchovy in vinegar, buffalo
mozzarella and sun-dried tomato.
*A balance of saltiness and sweetness, with
Mediterranean flair.*

220 THB



A1. CAPRESE DI BUFALA

DOP buffalo mozzarella, tomato and fresh basil.
A refined take on a timeless classic.

320 THB



A2. BURRATA & PROSCIUTTO

Creamy fresh burrata with aged cured ham, rocket, cherry tomatoes and a balsamic reduction.

Delicate and savory—perfectly matched.

420 THB



Vegetarian option: Burrata Solitaria - Fresh Burrata, rocket salad and cherry tomatoes.

290 THB



A3. SALSICCIA AL VINO BIANCO

Italian sausage simmered in white wine
with braised onions.
*A succulent starter full of countryside
aromas.*

320 THB

A photograph of a restaurant dish. In the foreground, a white rectangular plate holds a salad of fresh rocket leaves, topped with slices of cured Bresaola, shavings of Parmigiano Reggiano cheese, and a drizzle of balsamic reduction. A slice of lemon is placed in the center. In the background, a bottle of wine with a label that includes 'CORNERO MONTEZEMOLO BARBARETO D'ALBA' and a glass of red wine are visible on a wooden table. A woven basket with a napkin is also present.

A4. VELI DI BRESAOLA

Bresaola IGP, fresh rocket salad,
Parmigiano Reggiano shavings and
balsamic reduction.
Light and elegant in every bite.

360 THB



A5. COZZE ALLA MARINARA

Steamed mussels with white wine,
black pepper and fresh parsley.
The scent of the sea in an elegant bite.

500gr - 420 THB

1kg - 690 THB



A6. POLPETTE AL SUGO

Pork and beef meatballs in house-made tomato sauce and grated parmesan. *Rustic recipe, just like Sunday meals with family.*

260 THB

S1. PANINO CAMPANO

Artisan bread with prosciutto crudo, buffalo mozzarella, fresh cherry tomatoes and rocket salad.

Regal simplicity for a refined snack.

330 THB

S2. PANINO CALABRESE

Spicy Calabrian Spianata, French melted Brie, sundried tomatoes and rocket salad.

Bold, intense, and irresistible.

330 THB

S3. PANINO EMILIANO

Mortadella with pistachios IGP, provolone cheese and truffle cream on crusty bread.

The perfect balance of indulgence and finesse.

330 THB



SELEZIONE DI SALUMI & FORMAGGI

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TABLE OF BACCO

Premium selection of three Italian cured meats
and three cheeses with olives and bread.
A journey through Italy's most authentic flavors.

590 THB

MINI TABLE OF BACCO

A grand selection of two Italian cured meats
and two cheeses with olives and bread.
*A smaller tasting board—elegant and perfect
for sharing.*

380 THB



RENIERI
VINO
BRUNELLO DI MONTALCINO
2010

Small white bowl containing appetizers on skewers.

Small white bowl containing a dark condiment, likely black pepper.

Small white bowl containing appetizers on skewers.

FOCACCIA

GASTRONOMICA



F2. DOLOMITICA

Bold flavors from the north: smoky speck, creamy gorgonzola, and walnut crumble meet in perfect harmony.

380 THB

F3. LA CLASSICA

The timeless trio: prosciutto crudo, buffalo mozzarella, and fresh tomatoes, finished with rocket for a touch of green elegance.

360 THB

F4. ALTA VALTELLINA

Inspired by mountain traditions — lean bresaola, shaved Parmigiano, rocket, and a balsamic glaze that ties it all together.

390 THB

F5. NOTE DI CAPRA

Sweet meets savory in this unique blend of coppa, goat cheese, sundried tomatoes, and honey drops over fresh rocket.

400 THB





F1. BOLOGNA MIA

A celebration of Emilia's finest: creamy burrata, savory mortadella, and crunchy pistachio crumble over fresh rocket.

390 THB

PASTA BAR

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P1. TORTELLINI PANNA E PROSCIUTTO

Tortellini filled with pork meat in a creamy white sauce and shredded cooked ham.
The ultimate comfort food from Emilia.

320 THB



P2. TAGLIATELLE AI PORCINI

Tagliatelle with sautéed porcini
mushrooms and parsley.
Earthy, velvety, and deeply flavorful.

420 THB





P3. RIGATONI ALLA CARBONARA

Aged guanciale, egg yolk, Pecorino Romano DOP and black pepper.
No shortcuts, no compromise. Just the real, authentic recipe.

380 THB

P4. PACCHERI LIGURI

Imported Tuna fillet from Liguria, cherry tomatoes and taggiasche olives in EVO oil.
Sun, sea, and passion in every forkful.

420 THB



P5. RAVIOLI DELLA NONNA

Ricotta and spinach ravioli in tomato sauce and Parmigiano Reggiano.
A dish full of homestyle stories.

360 THB





P6. PENNE DEL CASARO

Gorgonzola DOP sauce, crispy speck
and walnuts.

Rich, creamy, and perfectly balanced.

360 THB



P7. FUSILLI AL PESTO GENOVESE

Homemade pesto with 100% pine nuts and Grana Padano.
Freshness and the aroma of just-picked basil.

300 THB



P8. RIGATONI AL RAGÙ

Slow-cooked 100% beef, red wine and aromatic herbs.
A nostalgic dive into grandma's kitchen.

320 THB



P9. ORECCHIETTE DEL SUD

Spicy Calabrian 'nduja sauce and fresh creamy burrata.
Spicy, smooth, unforgettable.

390 THB





P10. LINGUINE ALLE
VONGOLE

Clams in white wine, cherry tomatoes,
parsley, and EVO oil.
The sea on a plate, served with elegance.

420 THB

DOLCI

NOTE FINALI DI PIACERE

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DOLCI

NOTE FINALI DI PIACERE

TIRAMISÙ DELLA CASA

Layers of coffee-soaked ladyfingers, mascarpone, eggs and cocoa powder. Homemade but made with love.

200 THB

PANNA COTTA

House-made panna cotta with your choice of topping:

Blueberry | Strawberry

180 THB

AFFOGATO

Ice cream drowned in hot espresso.
(Select your ice cream flavor)

150 THB

GELATO

Selection of artisanal gelato:

Black cherry | Pistachio | Hazelnut | Vanilla

90 THB per scoop



ITALIAN BEERS



Menabrea Bionda

250 THB

Premium Lager - 4.8% ABV
Biella, Piedmont, Italy
Crisp, balanced lager with light floral and malty notes. An iconic Italian beer brewed since 1846 in the foothills of the Alps.



Baladin Rock'n'Roll

250 THB

Spiced Ale - 7.5% ABV
Piozzo, Piedmont, Italy.
Golden ale with citrus, cereal, and black pepper notes. Bold and modern, with a spicy kick born in the Langhe region.



Baladin Nazionale

250 THB

Italian Ale - 6.5% ABV
Piozzo, Piedmont, Italy.
Unfiltered golden ale with floral and citrus aromas. The first 100% Italian craft beer — proudly born in Piedmont using only Italian ingredients.



Baladin Nora

250 THB

Spiced Amber Ale - 6.8% ABV
Piozzo, Piedmont, Italy.
Brewed with ancient grains, myrrh, and orange peel. Aromatic and exotic, blending tradition and innovation from the heart of Piedmont.



SOFT DRINKS

Mineral water	30 THB
Coca Cola Schweppes Lemon	50 THB
Soda	50 THB
 San Pellegrino 500 ml	90 THB

ITALIAN APERITIF



Aperol Spritz	290 THB
Campari Spritz	300 THB
Negroni	300 THB
Limoncello Spritz	290 THB



Espresso	80 THB
Double Espresso	100 THB
Cappuccino	120 THB
Americano	100 THB
Caffe Corretto (Grappa or Sambuca)	120 THB

*All available decaffeinated

LIQUORS

Amaro Montenegro	150 THB
Limoncello Bottega Veneta	150 THB
Sambuca Molinari	150 THB
Amaretto Disaronno	150 THB
Bellavite Grappa Bianca, Veneto <i>Fresh, smooth, floral.</i>	150 THB
Alexander Aged Grappa, Veneto <i>Velvety, nutty, elegant.</i>	200 THB
Segnana Aged Grappa, Trentino <i>Soft, spiced, amber.</i>	220 THB

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BACCO | Gastro Wine Bar
86/1 Sridonchai Rd, Chiang Mai

093 458 9293

 @baccochiangmai

 Bacco Chiang Mai

baccochiangmai@gmail.com