



Hors d'oeuvres

Typical cold-cuts platter with cheese & jam selection €16

Rind-on Culatello ham with brioche and artisanal butter €16

Egg 62° on asparagus cream, Parmesan slivers and crispy pork cheeks €15

Vegetables flan with Parmesan cream and belly pepper velouté €14

Marinated wild boar ham with citrus jelly, certified balsamic vinegar & rocket salad €16

Artichoke salad with Parmesan slivers €12

Tuna carpaccio with valerian leaves, lime reduction and shrimps mousse* €18

First Courses

Tortellini in capon broth €21

Tagliatelle Bologna €16

Traditional gramigna with pork sausage €16

Ravioli with Culatello rind-on ham and asparagus tips €18

Homemade strette pasta with veal, rosemary and Parmesan cream €17

Saffran risotto with rabbit, pumpkin flowers and smoked Scamorza cheese €18

Aglione sensations: freshly made strozzapreti with tomatoes and sweet garlic €18

Calamarata pasta with squid and octopus ragout with orange jelly* €18

Food restrictions and dietary requirements

If you have any food allergy or dietary restriction/requirement please ask for our official food allergen chart and demand any clarification you may need.

** In case of fresh products lacking, we use high quality frozen items.*

Main courses

Foglia morta": meat specialty of the house €24

Boneless rabbit in a slow-cooked reduction of original balsamic vinegar €18

Bologna-style cutlet served with vegetables flan €20

Steak tartare €28

Piglet belly with potato cream, roasted peppers and artichoke sauté €20

Crispy grilled chicken with potato pie and rosemary €20

Braised Scottona beef asado with polenta and carrots puree €22

"La Parmigiana": aubergines baked with tomato sauce and mozzarella cheese €17

Squid sauté with Jerusalem artichoke emulsion, bran peppers and pomegranate* €26

Side-dishes

Vegetables gratin €8

Grilled vegetables €8

Baked potatoes €6

Italian-style mashed potatoes €6

Asparagus €9

Mixed salad €6

Desserts

Special ice cream whipped with certified balsamic vinegar from Modena €12

Zuppa inglese (trifle sponge-cake soaked in Alchermes liquor) €9

Crème caramel €9

Our Caprese cake with white chocolate crumble and orange reduction €9

Panna cotta with caramelised orange and dark chocolate €9

Berries cheesecake with Crème Anglaise €9

Ogm-free lemon sorbet €6

Service charge €4