



## Menù Winter 2025 - Spring 2026

### Hors d'oeuvres

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

Rind-on culatello ham with brioche and artisanal butter €17

Meatballs with fried eggplants and mozzarella on tomato pappa €16

Chicken liver pâté in clay pot with lardo croutons €17

Artichoke salad with Parmesan slivers €12

Egg 62° in Parmentier cream, Parmesan fondue with black truffle & crispy pork jowls €16

Warm octopus' salad with potatoes and Taggiasca olives on topinambur purée\* €18

### First Courses

Tortellini in capon broth €21

Tagliatelle Bologna €16

Traditional gramigna with pork sausage €16

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

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

Hand-made strette pasta Romagna style €16

Tortelloni with roe ragout\* €19

Pumpkin potato dumplings on Taleggio fondue with almonds and walnuts €17

Carnaroli risotto with oysters, shrimps and lime\* €18

### 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

Low temp pork cheeks with braised veggies and soft polenta €22

#### 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.

Angus beef with Gorgonzola & pears fondue €25

Crispy grilled chicken with spicy chicory sauté €20

Iberian pork tapilla with chimichurri sauce and herbs\* €24

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

Fish catch of the day €28

### Side-dishes

Vegetables gratin €8

Grilled vegetables €8

Baked potatoes €6

Italian-style mashed potatoes €6

Mixed salad €6

Asparagus €9

### Desserts

Gelato mantecato all'aceto balsamico di Modena €12

Zuppa inglese €9

Crème caramel €9

Tiramisù €9

Tenerina con zabaione €9

Sorbetto al limone €6

*Service charge €4*

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