

SET MENU

€15

(only at lunch from Monday to Friday on working days)

Gnocco fritto with local salumi

(a soft, salty fried dough with cured, preserved pork meats)

Half a bottle of Lambrusco wine

(typical red, slightly sparkling local wine)

Water and coffee

SALADS

€8

1) Tuna, beans and onion

2) lettuce, rocket, chicory, carrots, tuna and mozzarella (a fresh cheese with a delicate taste)

3) lettuce, rocket, fennel, carrots, taggiasche olives (tasty, small olives from Liguria), mozzarella

4) chicory, carrots, chipped parmesan cheese (typical local seasoned cheese, with a distinctive but mild taste), corn, julienne-style cut fresh ham

5) lettuce, tomato, mozzarella, chicory, taggiasche olives, smoked scamorza cheese, celery, julienne-style cut Prague (smoked) ham

6) Caprese style tomato, mozzarella and oregano (fresh tomato and mozzarella cheese slices with oregano topping)

SINGLE COURSES

BRESAOLA DI PUNTA D'ANCA *(salted, seasoned beef)*

€10.50

with rocket, parmesan cheese, diced tomatoes

VITELLO TONNATO *(cold veal in tuna mayonnese)*

€12.00

with small borettane onions in balsamic vinegar

CARPACCIO DI BUE AFFUMICATO *(thin slices of smoked ox meat)*

€13.00

with chipped parmesan cheese and rocket

<i>CARPACCIO DI CARNE SALADA (thin slices of salted meat)</i>	€13.00
<i>with rocket, balsamic vinegar and fresh strawberries (according to availability)</i>	
<i>CARPACCIO DI CARNE SALADA</i>	€13.00
<i>sautéed in frying pan with rocket, balsamic vinegar and parmesan cheese</i>	
<i>SCAMORZA AFFUMICATA ALLA PIASTRA (grilled smoked cheese)</i>	€12.00
<i>with chestnut honey and decana pears</i>	
<i>PROSCIUTTO DI PRAGA (Prague smoked ham)</i>	€10.00
<i>grilled with romana style artichokes (with garlic and mint) pickled in oil</i>	
<i>CHOICE OF DIFFERENT KINDS OF CHEESE</i>	€10.00
<i>with honey and mustard</i>	
<i>OVEN ROASTED PORK</i>	€12.00
<i>with potatoes</i>	
 <i>TRADITIONAL DISHES</i>	
<i>Gnocco fritto with local salumi for 2 people</i>	€20.00
<i>Chopping board with local lard and balsamic vinegar</i>	€10.00
<i>Culatello di Zibello DOP (a refined ham made from a particularly lean meat, produced in a geographically defined area) seasoned for 30 months</i>	€15.50
<i>Parmesan cheese seasoned for 24 months with balsamic vinegar</i>	€10.00
 <i>Tortelli verdi (hand made pasta stuffed with spinach and parmesan cheese)</i>	
<i>with melted butter and parmesan cheese</i>	
	€10.00
 <i>Tortelli di zucca (hand made pasta stuffed with pumpkin, parmesan cheese, nutmeg and almond biscuits) with melted butter or a mixture of fried lard, tomato sauce, carrot and onion</i>	
	€10.00
 <i>Tortelli di patate (hand made pasta stuffed with potatoes, parmesan cheese, chopped bacon and nutmeg) stir fried with mushrooms</i>	
	€10.00

Triple choice of tortelli	€13.00
Tagliatelle (fresh hand made flat spaghetti) with sausage and tomato sauce	€9.00
Cappelletti (hand made pasta stuffed with pork and beef meat) in beef and hen broth	€10.50
Passatelli (strings of eggs and parmesan cheese dough) in beef and hen broth	€10.00
Potato dumplings stirred in frying pan with porcini mushrooms	€10.50
Barley and vegetables soup (in the right season and according to availability)	€12.00
Cotechino emiliano (a fresh sausage made from pork fatback and ring) with mashed potatoes (in the right season, minimum 10° C outside)	€12.00
Beef tripe Parmesan style (with tomato sauce and parmesan cheese)	€12.00
Lamb chops grilled with roasted rosemary potatoes	€16.00
Roasted rosemary potatoes	€5.00
Fresh vegetables mixed salad	€5.00
Stewed spinach with melted butter and parmesan cheese	€5.00
Cipolline borettane all'aceto balsamico (small borettane onions in balsamic vinegar)	€5.00
Mashed potatoes (purée) (according to availability)	€5.00

TRADITION TASTING MENU

€30.00

(for all the people at a table)

Gnocco fritto with local salumi

(a soft, salty fried dough with cured, preserved pork meats)

Triple choice of tortelli

Angus grilled beef sliced and served with roasted potatoes

Warm pears pie with cream and chocolate ice cream

THE DISHES OF OUR HISTORY

Smoked goose breast with butter “curls”

€10.00

Jamon iberico de bellota *(Spanish fresh ham) with salted butter and Spanish sheep cheese*

€18.00

Bloc de fois gras *(goose liver) with warm croutons and compote*

€16.00

Gramigna *(short, curled length o spinach pasta) with sausage and cream sauce*

€9.00

Fusilli al torchio *(hand made short pasta curled with a special brass tool) with grilled vegetables, pachino tomatoes (small and very sweet), capers and oregano*

€10.50

Spaghettoni al torchio *(thick spaghetti) with culatello, courgettes, pachino tomatoes and nuts mousse*

€10.50

Taglierini al torchio *(thin, flat spaghetti) cooked in frying pan with basil mousse, parmesan cheese and small tomatoes*

€10.50

Passatelli *with nuts sauce, crispy bacon and milk fondue*

€10.50

Nettles dumplings *with Treviso chicory (a kind of red, savory chicory) cream and crispy bacon*

€10.50

“Pealed” spelt *mixed in frying pan with cheese and decana pears fondue* €11.00

Risotto *(rice boiled with a base of fried, chopped onions and added with meat broth) mixed with artichokes sauce and tosone (fresh parmesan cheese)* €12.00

Black Angus grilled beef sliced and served with rocket and roasted rosemary potatoes €15.50

Boneless grilled black Angus sirloin steak with roasted rosemary potatoes €16.50

Grilled black Angus fillet with roasted rosemary potatoes €18.00

Black Angus fillet straccetti (small strings) stirred in frying pan with porcini mushrooms €18.00

Caramelized black Angus fillet with balsamic vinegar on season fresh fruit €20.00

Tenderized Serbian beef knife-cut with vegetables mixture (according to availability) €16.50

Roman style artichokes (with garlic and mint) in oil €5.00

Mixed grilled vegetables €5.00

Peperonata (stewed peppers, onions and tomatoes) €5.00

Meat tasting menu (for all the members of a table) €35.00

Gnocco fritto with local salumi

Black Angus grilled and sliced beef

Beef fillet

Black Angus fillet straccetti with porcini mushrooms

Grilled lamb chops

Roasted potatoes

Choice of desserts

SMALL SELECTION OF FISH DISHES

-Fish salad with mixed fresh vegetables, rocket, shrimps black olives, sliced pepper and corn

-Fusilli al torchio stirred in frying pan with chops of salt cod, saffron and piquillo (Spanish sweet, with a slightly smoke taste) peppers

-Sword roast fish with fresh vegetables and Pantelleria style vinaigrette (with olives, capers, olive oil and vinegar)

-Smoked tuna fish carpaccio (raw, in thin slices) with a mixture of fresh vegetables and taggiasche olives