

Five-course tasting menu
Available to all guests at the table

“The tradition”

Tour-tlen selection mortadella mousse
with parmesan cream and balsamic vinegar

Tortellini
in capon broth

Gramigna pasta
with sausage ragù

Roast pork fillet
with sautéed herbs and Medicina onion sauce

Milk pudding

€ 50 per person
drinks not included

We trust in your discretion for the use of mobile phones.
Remember that smoking is not permitted at the table.

In the presence of food allergies and / or intolerances ask our
staff who will provide you with the allergen book.

THE TRADITION

Typical Emilian cured meats platter, crescentine*
€ 17.00

Squacquerone cheese
€ 5.00

Vegetables in oil*
€ 3.50

Bitter sweet red onions
€ 3.00

Chocolate spread
€ 1.50

Soft and seasoned cheeses with mustard
€ 14.00

Basket with 7 crescentine*
€ 6.00

Bolognese Sauce*
€ 4.50

Onion gravy
€ 4.00

* Ingredients and products used for our preparations are always fresh and high quality: for hygiene and safety reasons regardin those subect to altering, we might - if necessary - temporarily froze or buy frozen products.

APPETIZERS

Culatello di Zibello D.O.P.

with brioche bread and butter

€ 22.00

Fried sticks Bologna style*

€ 13.00

Giardiniera, crispy cotechino

and Lambrusco wine reduction*

€ 14.00

Radicchio salad

with crispy bacon, balsamic vinegar sauce,
fried polenta and caciotta cheese

€ 12.00

Cover

€ 3.00

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FIRST COURSES

Tortellini

in capon broth*

€ 18.00

Potatoes tortelloni pasta

with Altedo asparagus and shaved caciotta cheese*

€ 15.00

Gramigna

with sausage sauce*

€ 14.00

Tagliatelle

with Bolognese sauce*

€ 14.00

Maccheroncini pasta

with farmyard ragù, lemon chard cream*

€ 16.00

Classic lasagna upon reservation for a minimum of 6 people

€ 18.00

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SECOND COURSES

Roasted guinea

fowl breast glazed with Saba wine
and buttered potatoes*
€ 24.00

Sliced beef

with mashed potatoes and bacon*
€ 24.00

Rabbit leg braised in Albana wine

with Taggiasca olives and sautéed chard*
€ 28.00

Veal cutlet

Bolognese style and baby spinach sautéed in butter*
€ 28.00

Roasted pork fillet

with sautéed herbs and Medicina onion sauce
€ 22.00

Braised endive

with balsamic vinegar, parmesan cream,
and Romagnastyle breading
€ 15.00

Friday...Codfish*

€ 18.00

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DESSERT

Puff pastry

with mascarpone cream and fresh fruit

€ 9.00

Bologna pinza tart*

€ 8.00

Traditional Bolognese dessert

cream and chocolate with sponge cake and liquor

€ 8.00

Milk pudding

€ 8.00

Comellini ricotta cake

chocolate and preserved figs

€ 9.00

Ice cream

with balsamic reduction*

€ 7.00

Biscuits and passito

€ 10.00

Seasonal fruit

€ 7.00

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