








# MENU



## Starters

BRUSCHETTA BREAD WITH FRESH TOMATOES AND BASIL 	5
BAKED BREAD WITH SMOKED SCAMORZA CHEESE, RADICCHIO AND BALSAMIC VINEGAR 	6
BAKED BREAD WITH EGGPLANTS, TOMATO, MOZZARELLA AND PARMESAN CHEESE 	6
SLICED MORTADELLA, MORTADELLA MOUSSE AND WARM TIGELLA BREAD	7
POACHED EGG WITH CACIOCAVALLO CHEESE CREAM, CARAMELISED ONION AND OLIVE CRUMBLE 	9
BENTIVOGLIO'S STARTER	9
RICOTTA CHEESE, SALAMI, MORTADELLA, OLIVES, PARMESAN CHEESE FLAKES	
WOOD OVEN BAKED PROSCIUTTO WITH TOASTED BREAD, BURRATA CHEESE AND SUN-DRIED TOMATO OIL	10
CULATELLO HAM WITH WARM BRIOCHE BREAD	12
DAILY SPECIAL STARTERS (SEE BLACKBOARD)	8-10




## Homemade Pasta

CREAM OF BORLOTTI BEANS WITH FRESH PASTA SHREDS 	9
TAGLIATELLE WITH TRADITIONAL BOLOGNESE RAGOÛT SAUCE	10
TAGLIOLINE (THIN EGG NOODLES) WITH PARMA HAM AND LEMON PEEL	10
TORTELLONI (WITH RICOTTA CHEESE) WITH BUTTER AND SAGE SAUCE 	11
TORTELLONI (WITH RICOTTA CHEESE) WITH BUTTER AND TOMATO SAUCE 	11
TORTELLACI "BOLOGNA" (WITH RICOTTA AND MORTADELLA)	12
FAGOTTINI (WITH CAPRINO CHEESE AND BRAISED ONION) WITH GRAVY AND PARMESAN CRUSTS	12
TRADITIONAL TORTELLINI WITH BROTH / WITH PARMESAN CHEESE CREAM	13/14
DAILY SPECIAL PASTA (SEE BLACKBOARD)	12-14

## Main Dishes

GRILLED BEEF FILLET WITH VEGETABLE FLAN	21
GRILLED SLICED BEEF FILLET WITH COOKING SALT	19
SEARED DUCK BREAST WITH SMASHED POTATOES, BEETROOT GEL AND BALSAMIC VINEGAR	16
ROASTED IBERIAN PORK SHOULDER WITH CHICORY AND BROAD BEAN CREAM	16
BRAISED BEEF WITH SANGIOVESE WINE SAUCE AND POLENTA (CORNMEAL PORRIDGE)	15
RAW BEEF WITH MASHED POTATOES, ROSEMARY, PARMESAN CHEESE AND BALSAMIC VINEGAR SAUCE	13
CURED BEEF CARPACCIO WITH ROCKET, PARMESAN CHEESE, WALNUTS AND PEPPERONI MAYONNAISE	12
BAKED ROLLS OF SCAMORZA CHEESE AND SPECK HAM	9
MELTED ITALIAN CHEESE WITH PEAR, WALNUTS AND HONEY 	9
CHOICE OF ITALIAN SALUMI	11
CHOICE OF ITALIAN CHEESES (WITH HOMEMADE FRUIT COMPOTE) 	10
DAILY SPECIAL MAIN COURSES (SEE BLACKBOARD)	16-18

## Salads and Vegetable Dishes

MIXED SALAD / BIG MIXED SALAD 	5/7
FENNEL SALAD WITH ORANGE AND TAGGIASCHE OLIVES 	8,5
ARTICHOKE SALAD WITH PARMESAN CHEESE 	8,5
SALAD NIÇOISE GREEN SALAD, BLACK OLIVES, TUNA FISH, HARD-BOILED EGGS 	8,5
COUS-COUS SALAD WITH TURMERIC, VEGETABLES AND RAISIN 	8,5
CHEESECAKE OF CAPRINO CHEESE AND FRIGGIONE GEL 	6,5
MIXED BAKED VEGETABLES / WITH MELTED ITALIAN CAMEMBERT CHEESE 	4,5/9
DAILY SPECIAL VEGETABLE DISHES (SEE BLACKBOARD)	4,5/5,5

## Homemade Desserts & Fruits

TUSCANY TRADITIONAL ALMOND BISCUITS	3,5
HOMEMADE CHOCOLATE CAKE	5
TEGOLINO WITH RASPBERRY GANACHE AND ITALIAN MERINGUE	5
GINGER PANNA COTTA WITH CARAMELISED PEAR	5
BOLOGNESE PUDDING (FIOR DI LATTE) WITH TOFFEE CREAM AND BRETON BISCUIT	5
SWEET MASCARPONE CHEESE CREAM WITH CHOCOLATE FLAKES AND COCOA POWDER	5
TIRAMISÙ REVISITED	5
VANILLA ICE-CREAM / WITH COFFEE OR BALSAMIC VINEGAR SAUCE	4/5,5
LEMON ICE-CREAM / WITH VODKA	4/5,5
PINEAPPLE / WITH MARASCHINO (SOUR-CHERRIES SWEET LIQUEUR)	4,5/6
ESPRESSO - DECAF COFFEE - BARLEY COFFEE / CAPPUCCINO - TEA - CAMOMILE	1,8/2,5
COVER CHARGE	2€-6€

 VEGETARIAN DISHES

WE KINDLY ASK OUR CLIENTS TO INFORM THE STAFF IN CASE OF  
ANY FOOD ALLERGIES OR SPECIAL REQUESTS