








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 PECORINO CHEESE CREAM, ASPARAGUS AND RED TURNIP CRUMBLE 	9
BENTIVOGLIO'S STARTER	9
RICOTTA CHEESE, SALAMI, MORTADELLA, OLIVES, PARMESAN CHEESE FLAKES	
WOOD OVEN BAKED HAM WITH TOASTED BREAD, BURRATA CHEESE AND SUN-DRIED TOMATO OIL	10
CULATELLO HAM WITH FRESH MELON / WITH WARM BRIOCHE BREAD	13
DAILY SPECIAL STARTERS (SEE BLACKBOARD)	8-10







Homemade Pasta

RED TURNIP GNOCCHI WITH CREAM OF BURRATA CHEESE AND PESTO, FRIED EGGPLANTS 	10
AND PARMESAN POP-CORNS	
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
TORTELLACCI "BOLOGNA" (WITH RICOTTA CHEESE AND MORTADELLA)	12
TRADITIONAL TORTELLINI WITH PARMESAN CHEESE CREAM	14
DAILY SPECIAL PASTA (SEE BLACKBOARD)	12-14

Main Dishes

GRILLED BEEF FILLET WITH VEGETABLE FLAN	22
GRILLED SLICED BEEF FILLET WITH COOKING SALT	20
SEARED DUCK BREAST WITH FRESH SNOW PEAS AND RASPBERRY REDUCTION SAUCE	17
SMOKED PORK FILLET STUFFED WITH RADICCHIO SERVED WITH ZUCCHINI AND MINT CREAM, POTATOES FLAN AND LAMBRUSCO DROPS	16
RAW BEEF WITH MASHED POTATOES, ROSEMARY, PARMESAN CHEESE AND BALSAMIC VINEGAR SAUCE	13
CURED BEEF CARPACCIO WITH ROCKET, PARMESAN CHEESE, WALNUTS AND SPRING ONION 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
DANDELION SALAD WITH TOASTED ALMONDS, MUST AND PARMESAN CRUMBLE 	8,5
SALAD NIÇOISE GREEN SALAD, BLACK OLIVES, TUNA FISH, ANCHOVIES, HARD-BOILED EGGS	9
BLACK RICE SALAD WITH FRESH VEGETABLES, MINT AND RICOTTA CHEESE 	8,5
EGGPLANT PARMESAN 	8,5
CAPRESE SALAD WITH LIGHT PESTO AND YELLOW TOMATO REDUCTION SAUCE 	9
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
ALMOND MOUSSE WITH BISCUIT AND APRICOT COMPOTE	5
GINGER PANNA COTTA WITH CARAMELISED PEAR	5
SWEET MASCARPONE CHEESE CREAM WITH CHOCOLATE / WITH FRESH STRAWBERRIES	1
CREAMY SWEET MACEDONIA WITH ITALIAN CARAMELISED MERINGUE	5
PASSION FRUIT SEMIFREDDO BAR COVERED IN CRACKING ALMOND CHOCOLATE	6
VANILLA ICE-CREAM / WITH COFFEE OR BALSAMIC VINEGAR SAUCE	4/5,5
LEMON ICE-CREAM / WITH VODKA	4/5,5
STRAWBERRIES / WITH ICE-CREAM	4/5,5
FRESH FRUIT SALAD	6
ESPRESSO - DECAF COFFEE - BARLEY COFFEE / CAPPUCINO - 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

IN SOME DISHES THERE MIGHT BE FROZEN OR DEFROSTED INGREDIENTS