

Starters

BRUSCHETTA

with tomatoes and fresh basil

5

PARMIGIANA BAKED BREAD

with eggplants, tomato, mozzarella cheese, parmesan cheese

6

MORTADELLA

with mortadella mousse and warm homemade tigella bread

7

PUMPKIN CAPPUCCINO

pumpkin, Parmesan cheese cream, balsamic vinegar and parmesan biscuit

10

UOVO POCHÉ

poached egg with Taleggio cheese fondue,
candid pear and olive crumble

9

BENTIVOGLIO STARTER

parmesan cheese, mortadella, salame, olives and ricotta cheese with mint and lemon

9

CULATELLO

culatello raw ham with warm brioche bread

13

COLD CUTS CHOICE

Culatello, mortadella Selezione "Tour-Tlen", ciccioli, coppa di Parma, salame

11

CHEESE CHOISE

Parmigiano Reggiano 22 mesi, Pecorino, Caprino, Taleggio, fruit compot

10

DAILY SPECIAL STARTERS

Check blackboard or ask the staff

8-10

Pasta

our handmade fresh pasta

PASTA E FAGIOLI

maltagliati with cream of borlotti beans

8,5

TAGLIATELLE

with traditional ragù bolognese sauce

10

TAGLIOLINE

with raw ham and lemon

10

TORTELLI

stuffed with pumpkin, served with amaretto liquor and fossa cheese

11

TORTELLONI

stuffed with ricotta, served with butter and sage

OR

with butter and tomato sauce

11

TORTELLINI

with meat broth

13

TORTELLINI

with parmesan cheese cream

14

OR

with parmesan cheese cream and black truffle

17

DAILY SPECIAL PASTA

Check blackboard or ask the staff

12-14

Main courses

BAKED ROLLS
of scamorza cheese and speck ham
9

 TOMETTA
melted cheese with pear, walnuts and honey
9

 PUMPKIN MILLEFEUILLE
with parmesan cheese and light pesto sauce
8

BOLOGNESE CUTLET
with raw ham, parmesan cheese cream and purée
17

BATTUTA AL COLTELLO
raw beef with smashed potatoes, parmesan cheese
and balsamic vinegar
13

DUCK CHEST
with chards and figs compote
18

SLICED BEEF
grilled sliced beef with rocket salad and parmesan cheese flakes
20

FILLET
grilled beef fillet with vegetable ratatouille
22

DAILY SPECIAL MAIN COURSES
Check blackboard or ask the staff
16-18

Salads

MIXED SALAD

valerian, mesclun, tomato, fennel

5

OR

BIG MIXED SALAD

8,5

NIZZARDA

fresh seasonal vegetables, tuna fish, anchovies, hardboiled egg, olives

9

FENNEL SALAD

with fresh orange and taggiasche olives

9

Side dishes

RATATOUILLE

of baked vegetables with yellow tomato coulis

6

ROASTED POTATOES

with rosmarine and coarse salt

5

PURÉE

mashed potatoes with Parmesan cheese

5

VERDURE AL FORNO CON TOMETTA

eggplants, red and orange pepper, zucchini, tomatoes
with melted tometta cheese

9

DAILY SPECIAL SIDE DISHES

Check blackboard or ask the staff

4-6

Desserts

homemade sweets and dessert

PINEAPPLE

plain or with maraschino liquor

4,5 / 5,5

FRUIT SALAD

choice of sliced fresh fruits

7

VANILLA ICE-CREAM

plain, with balsamic vinegar, with coffee or black cherries

4,5 / 5,5

LEMON ICE-CREAM

plain or with vodka Żubrówka

4,5 / 6

CANTUCCINI

3,5

TENERINA

chocolate cake

5

MASCARPONE CREAM

sweet mascarpone cream with chocolate flakes and cocoa powder

5

PANNACOTTA

with forest fruits coulis

5

CUBO

fried sponge cake with cream and black cherries

5

TIRAMISU

with rum flavoured mascarpone cream,
chocolate mousse and coffee biscuit

5