



CANTINA
BENTIVOGLIO

Menu

A FEW WORDS ABOUT US

Since 1987, Cantina Bentivoglio is a restaurant, winery and jazz club.

We are open every evening for dinner
and upon reservation we open for lunch as well.

Chef Pasquale Troiano proposes a menu from the bolognese tradition and some daily special dishes too, meanwhile all the fresh pasta is handmade.

The kitchen is open until 1 o' clock a.m.

Our wine list includes more than 500 labels, accurately selected by the sommelier, along with a long list of liquors and spirits.

We are proudly spread out the live jazz music culture, and we are founding member of Italia Jazz Club association.

You can also find us among the top 100 jazz clubs in the world.

The service charge in the rooms without live music is 2 euros per person.

In the live jazz music room the service charge can be adjusted according to the event, minimum charge is 5 euros per person.

OUR SUPPLIERS

we carefully choose our raw materials and their way of production

AZIENDA AGRICOLA ORLANDINI, Sesto Imolese (BO)
free range chicken eggs

CASEIFICIO ROSOLA, Zocca (MO)
Parmesan cheese 22 months aged and fresh butter

CENTRALE DEL LATTE, Cesena (FC)
Milk, ricotta cheese, mascarpone cheese

FORNO ALDROVANDI, Bologna
semolina bread

IL FORNO DI CALZOLARI, MONGHIDORO (BO)
whole grain bread

LABORATORIO DEI COMMERCianti, Castelmaggiore (BO)
ice-cream

MACELLERIA ZIVIERI, MONZUNO (BO)
meat of Emilia-Romagna and Piedmont

MOLINO SPADONI, Coccolia (RA)
flour

PODERE SAN GIULIANO, SAN LAZZARO DI SAVENA (BO)
fresh vegetables and fruits

POLLERIA RANOCCHI, Bologna
meat

QUALIMED di Salvatore Cucinotta (BO)
fish

SELECTA, OCCHIOBELLO (RO)
meat, fish and cheese selection

SALUMIFICIO FELSINEO, ZOLA PREDOSA (BO)
mortadella ham “selezione Tour Tlen”

SALUMIFICIO FRANCESCHINI, CAST. DI SERRAVALLE (BO)
ham, salami

SALUMIFICIO VILLANI, Castelnuovo Rangone (MO)
ham

ZIVIERI TARTUFI, MODENA
mushrooms and truffle

Starters

BRUSCHETTA

with tomatoes and fresh basil
5

 BAKED BREAD WITH SMOKED SCAMORZA CHEESE
and broccoli cream
6

 PARMIGIANA BAKED BREAD
with eggplants, tomato, mozzarella cheese, parmesan cheese
6

MORTADELLA
with mortadella mousse and warm homemade tigella bread
7

 UOVO POCHÉ
poached egg with caciocavallo cheese fondue,
red candid onions of Tropea and olive crumble
9

BENTIVOGLIO STARTER
parmesan cheese, mortadella, salame, olives and ricotta cheese with mint and lemon
9

PETRONIANA STICKS
fried sticks of mortadella and groviera cheese
9

MORA ROMAGNOLA
ham baked in wood oven with burrata cheese and green sauce
10

CULATELLO
culatello raw ham with warm brioche
13

 CHEESECAKE
Parmesan biscuit, smoked caprino cheese and friggione gel
9

COLD CUTS CHOICE
Culatello, mortadella Selezione "Tour-Tlen", ciccioli, coppa di Parma, salame
11

 CHEESE CHOICE
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



PASSATELLI
made with chestnut flour with essence of celery, carrots and onions
and pesto biscuit
10

TAGLIATELLE
with traditional ragù bolognese sauce
10

TAGLIOLINE
with raw ham and lemon
10



TORTELLI
stuffed with pumpkin 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

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

CARPACCIO
raw sliced meet with rocket salad, parmesan cheese, walnuts and smoked provola cream
12

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

MEATBALLS
with chips and potatoes and saffron cream
12

BRAISED BEEF
with sangiovese wine sauce and cornmeal porridge
16

DUCK CHEST
marinated in wine and anise, carrots salad
and sliced apple drenched in currants
18

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

FILLET
grilled beef fillet with flan of vegetables
22

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

Salads and side dishes

MIX SALAD

endive, rocket, tomato, fennel

5

FENNEL AND ORANGE

fennel, sliced orange, taggiasche olives

8,5

NIZZARDA

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

9

WINTER SALAD

endive with pumpkin, parmesan pop-corn and balsamic vinegar

9

RATATOUILLE

of baked vegetables with yellow tomato coulis

6

BAKED VEGETABLES

eggplants, red and orange pepper, zucchini, endive

5

VERDURE AL FORNO CON TOMETTA

eggplants, red and orange pepper, zucchini, endive
with warm melted tometta cheese

9

DAILY SPECIAL SIDEDISHES

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 or coffee

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 ginger and caramelised pear

5

PROFUMO DEL SUD

lemon and maraschino cream with white chocolate pearls and almond biscuit

5

TIRAMISU

with rum flavoured mascarpone, chocolate cream and coffee biscuit

5

SEMIFREDDO BAR

black cherry semifreddo bar covered in cracking bitter chocolate

5

ZABAGLIONE

zabaglione with cocoa and gianduia chocolate

5