

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

UOVO POCHÉ

poached egg with caciocavallo cheese fondue,
candid red spring onions and olive crumble

9

BENTIVOGLIO STARTER

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

9

MORA ROMAGNOLA

ham baked in wood oven with burrata cheese and green sauce
on warm brioche bread

10

CULATELLO

culatello raw ham with fresh melon

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



TAGLIATELLE

with traditional ragù bolognese sauce

10

TAGLIOLINE

with raw ham and lemon

10



SPAGHETTI ALLA CHITARRA

with baked eggplant cream, sun-dried tomatoes and
burrata cheese

10



PASSATELLI

with sausage ragu sauce, broad beans
and spring onion cream

10



TORTELLONI

stuffed with ricotta, served with butter and sage

OR

with butter and tomato sauce

11

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 onion mayonese
12

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

IBERIAN PORK STRACCETTI
with friggitelli peper, baked almonds and parmesan cheese pop-corn
16

DUCK CHEST
with snap pea salad and raspberry coulis
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

NIZZARDA

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

9



SUMMER SALAD

potatoes, cucumber, red onion, capers and yolk dust

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

STRAWBERRIES

plain, with mascarpone cheese cream or ice-cream
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