

Starters

BRUSCHETTA

with tomatoes, burrata cheese and fresh basil and rocket

7

BROCCOLI CAPPUCINO

broccoli, Parmesan cheese cream, balsamic vinegar and parmesan biscuit

8

MORTADELLA

with mortadella mousse and warm homemade tigella bread

7

UOVO POCHÉ

poached egg with caciocavallo cheese fondue,
caramelised onions and olive powder

9

BENTIVOGLIO STARTER

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

10

CULATELLO

culatello raw ham with warm brioche

14

COLD CUTS CHOICE

culatello, mortadella, ciccioli, coppa di Parma, salame

11

CHEESE CHOISE

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

12

TIGELLE

homemade warm bread

3

Pasta

our handmade fresh pasta

TAGLIOLINE

with raw ham and lemon

10

TAGLIATELLE

with traditional ragù bolognese sauce

11

CORDONETTI

with onion cream

and smoked provola cheese coulis

10

BOTTONI

stuffed with parmesan fondue

and essence of carrot, celery and onion

12

TORTELLACCI

stuffed with ricotta and spinach, served with butter and sage

OR

with tomato sauce

11

TORTELLINI

with meat broth

14

TORTELLINI

with parmesan cheese cream

15

Main courses

TOMETTA

melted cheese with pear, walnuts and honey

10

BEEF TARTARE

raw beef with smashed potatoes, parmesan cheese
and balsamic vinegar

15

BOLOGNESE CUTLET

with raw ham, parmesan cheese cream and purée

17

BRAISED BEEF

with sangiovese wine sauce and cornmeal porridge

16

DUCK CHEST

with chard salad
and fig compot

18

FILLET

grilled beef fillet with ratatouille

25

TAGLIATA

sliced grilled beef with rocket and parmesan cheese

25

MEATBALLS

of tortellini with pâte brisée,
potatoes cream and pepper mayonnaise

14

Salads and side dishes

MIX SALAD

endive, rocket, tomato, fennel

5

FENNEL AND ORANGE

fennel, sliced orange, taggiasche olives

9

SALADE NICOISE

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

9

TURMERIN COUS-COUS

with fresh vegetables and raisins

8

FAVA BEANS CREAM

with chicory and sun-dried tomato crumble

7

RATATOUILLE

of baked vegetables with yellow tomato coulis

7

PURÉE

whipped with parmesan cheese

6

TURNIP GREENS FLAN

with parmesan fondue and pomodorini confit

7

LEGUME SOUP

with toasted bread

7

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

4

TENERINA

dark chocolate cake
with raspberry sorbet

5,5

MASCARPONE CREAM

sweet mascarpone cream with chocolate flakes and cocoa powder

5

PANNACOTTA

with ginger and caramelized pear

5

CROSTATINA

shortcrust pastry cake with anised catalana cream and chantilly

5,5

TIRAMISÙ

by glass

5

MANGO SEMIFREDDO

with white chocolate icing
and cocoa crumble

6