

Starters

BRUSCHETTA

with tomatoes, burrata cheese and fresh basil and rocket

7

PUMPKIN CAPPUCCINO

pumpkin, Parmesan cheese cream, balsamic vinegar and parmesan biscuit

8,5

MORTADELLA

with mortadella mousse and warm homemade tigella bread

8

UOVO POCHÉ

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

9

BENTIVOGLIO STARTER

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

10

VELOUTÉ

of potatoes with porcini mushrooms, saffron, croutons
and olive oil with parsley

9

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

5

Pasta

our handmade fresh pasta

TAGLIOLINE

with lemon and crunchy culatello ham

11

TAGLIATELLE

with traditional ragù bolognese sauce

11

PAPPARDELLE

with porcini mushrooms and chestnuts

12

TORTELLI

stuffed with pumpkin with amaretto liquor and fossa cheese

12

TORTELLONI

stuffed with ricotta, served with butter and sage

OR

with tomato sauce

12

TORTELLINI

with meat broth

14

TORTELLINI

with parmesan cheese cream

15

Main courses

BEEF TARTARE

raw beef with fried yolk, smashed potatoes
and balsamic vinegar

15

CARNE SALADA

cured beef meat with chard pesto,
parmesan cheese and walnuts

14

TOMETTA

melted cheese with pear, walnuts and honey

10

BOLOGNESE CUTLET

with raw ham, parmesan cheese cream and baked potatoes

18

BRAISED BEEF

with sangiovese wine sauce and cornmeal porridge

16

TAGLIATA

sliced grilled beef fillet
with parmesan cheese and valerian

25

FILLET

grilled beef fillet with potatoes purée

25

Salads and side dishes

MIX SALAD

valerian, tomato, fennel, carrots

5

FENNEL AND ORANGE

fennel, sliced orange, taggiasche olives

9

SALADE NICOISE

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

9

POTATOES

oven-baked potatoes

5,5

FAVA BEANS CREAM

with chicory and sun-dried tomato crumble

7

PURÉE

whipped with parmesan cheese

6

Desserts

homemade sweets and dessert

PINEAPPLE

plain or with maraschino liquor
4,5 / 6

FRUIT SALAD

choice of sliced fresh fruits
7

VANILLA ICE-CREAM

plain, with balsamic vinegar, with coffee or black cherries
4,5 / 6

LEMON ICE-CREAM

plain or with vodka Żubrówka
4,5 / 6

CANTUCCINI

4

TENERINA

dark chocolate cake
with sweet mascarpone cheese cream
5,5

MASCARPONE CUP

sweet cheese cream with dark chocolate flakes and cocoa powder
5

PANNACOTTA

with gingerbread and candied pear
5

CROSTATINA

shortcrust pastry cake
with Modena sour cherries
6

TIRAMISÙ

in the glass
with rum biscuit
5,5