

# Starters

## TOSONE DI PARMIGIANO

fried cheese with chards and peperoni mayoannaise

7

## BRUSCHETTA

with tomatoes, burrata cheese, fresh basil and cornsalad

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

## MILLE-FEUILLE

with crunchy potatoes,  
cheek lard, carconcilli mushrooms and pecorino cheese cream

10

## COLD CUTS CHOICE

Culatello, mortadella, ciccioli, coppa di Parma, salame

12

## 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

## PASSATELLI

with artichokes and cheek lard

12

## TORTELLI

pumpkin stuffed with amaretto liquor and fossa cheese

12

## MEZZELUNE

broccoli stuffed with pecorino cheese biscuit

12

## TORTELLINI

with meat broth

14

## TORTELLINI GOCCIA D'ORO

with parmesan cheese cream and egg yolk

16

# Main courses

## BEEF TARTARE

raw beef with fried yolk, smashed potatoes  
and balsamic vinegar

15

## SOTTOBOSCO EMILIANO

potato and leek cream  
with tortellini meatballs,  
cardoncelli mushrooms, chestnuts, spinach and dried olives

17

## TOMETTA

melted cheese with pear, walnuts and honey

10

## BLACK IBERIAN PORK STRIPS

with fried potatoes sticks and celery fondue cream

17

## BRAISED BEEF

with sangiovese wine sauce and cornmeal porridge

16

## TAGLIATA

sliced grilled beef fillet  
with parmesan cheese and valerian

24

## 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  
8

## PURÉE

whipped with parmesan cheese  
6

## CHICORY

with wine must sauce  
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

5,5

### PANNACOTTA

with gingerbread and candied pear

5

### GANACHE

white chocolate Opalys,  
biscuit, pear and pecan praline

7

### TIRAMISÙ

in the glass  
with rum biscuit

5,5