

Starters

BOLOGNESE STICK

with snow peas and sweet onion gel

8

BRUSCHETTA

with tomatoes, burrata cheese, fresh basil and cornsalad

7

PANZANELLA

with gazpacho and burrata cheese

8,5

MORTADELLA

with mortadella mousse and warm homemade tigella bread

8

UOVO POCHÉ

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

9

BENTIVOGLIO STARTER

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

10

RICOTTA CHEESECAKE

with parmesan crumble
and sun dried tomatoes coulis

9

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

STRETTE VERDI

with asparagus, spring onion fondue
and tomato crumble

12

PASSATELLI

with fresh vegetables and ricotta flakes

11

TORTELLONI

with butter and sage

12

TORTELLINI

with meat broth

14

TORTELLINI

with parmesan cheese cream and truffle

18

Main courses

BEEF TARTARE

raw beef with fried yolk, smashed potatoes
and balsamic vinegar

15

SPRINGTIME SOTTOBOSCO

potato and saffron cream
with tortellini meatballs,
asparagus, eggplants and truffle

18

TOMETTA

melted cheese with pear, walnuts and honey

10

IBERIAN SOLOMILLO

with agretti, Sicilian tomatoes
and sweet onion coulis

18

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

SALADE NICOISE

fresh seasonal vegetables, tuna fish, anchovies, hardboiled egg, olives
9

POTATOES SALAD

with red onion, cucumber and capers
9

POTATOES

oven-baked potatoes
5,5

PAPPA AL POMODORO

tomato soup
with burrata cheese and fava beans
8

PURÉE

whipped with parmesan cheese
6

COUS-COUS

seasoned with turmeric,
fresh vegetables and raisins
7

Desserts

homemade sweets and dessert

STRAWBERRIES

raw or with lemon ice-cream

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

PASSION FRUIT SEMIFREDDO

6

CANTUCCINI

4

TENERINA

dark chocolate cake
with raspberry sorbet

6

MASCARPONE CUP

with fresh strawberries

5,5

PANNACOTTA

with mint, strawberries coulis and lime crumble

5

BOLOGNESE CREAM CARAMEL

with citrus fruit

6

CROSTATINA

with lemon cream and toasted meringue

5