

# Starters

## BRUSCHETTA

with tomatoes, burrata cheese, fresh basil and rocket

9

## KRAPFEN

with bolognese ragù and parmesan cheese

8,5

## MORTADELLA

with mortadella mousse and warm homemade tigella bread

9

## UOVO POCHÉ

poached egg with pecorino cheese fondue,  
artichokes and crunchy pork cheek

14

## BENTIVOGLIO STARTER

parmesan cheese, mortadella, salame, olives and mortadella mousse

12

## CAPPUCCINO DI FRIGGIONE

sweet onion, Parmesan cheese cream,  
balsamic vinegar and savoury biscuit with Sichuan pepper

10

## ASPARAGUS SALAD

with fried tostone cheese  
and taggiasche olives

10

## COLD CUTS CHOICE

Culaccia, mortadella, ciccioli, coppa di Parma, salame

14

## CHEESE CHOISE

Parmigiano Reggiano 24 mesi, Pecorino, Caprino, fruit compote

14

## TIGELLE

6

# Pasta

our handmade fresh pasta

## TAGLIOLINE

with lemon and crunchy culatello ham  
13

## TAGLIATELLE

with traditional ragù bolognese sauce  
13

## FREGOLA

with artichokes and pork cheek  
15

## QUADRATI

stuffed with casatella cheese and lemon  
with sauce of carrots, celery, onions  
and basil biscuit  
13

## PASSATELLI

with asparagus, spring onions cream  
and crunchy culatello  
14

## TORTELLONI

stuffed with ricotta cheese and spinach,  
butter and sage  
14

## TORTELLINI

with meat broth  
17

## TORTELLINI

in parmesan cheese cream and egg yolk  
17

# Main courses

## BEEF TARTARE

raw beef with fried yolk, capers, olives,  
red onion, bread crumble and mustard

16

## GLAZED DUCK BREAST

with chards  
and spicy figs mostarda

17

## TOMETTA

melted cheese with pear, walnuts and honey

11

## MEATBALLS

with tomato sauce, peas  
and parmesan pop-corn

15

## SOTTOBOSCO EMILIANO

potato and leek cream  
with tortellini meatballs, asparagus  
and cardoncelli mushrooms

18

## IBERICO PORK STRIPS

with celery cream,  
purple potato chips and parsley oil

18

## TAGLIATA

sliced grilled beef fillet  
with parmesan cheese and rocket


26


## FILLET


grilled beef fillet with baked potatoes

26


# Salads and side dishes

 MIX SALAD  
6


 SLICED FENNEL  
with orange and taggiasche olives  
9

 ONION CATALANA  
7

 BAKED POTATOES  
6

 PURÉE  
whipped potatoes with parmesan cheese  
8

POTATOES CROQUETTE  
with culatello and green pepper sauce  
9

 FAVA BEANS CREAM  
with chicory and sun-dried tomato crumble  
10

# Desserts

homemade sweets and dessert

FRESH PINEAPPLE

6

VANILLA ICE-CREAM

plain, with balsamic vinegar, with coffee or black cherries

6 / 8

LEMON ICE-CREAM

plain or with vodka Żubrówka

6 / 8

CANTUCCINI

5

TENERINA

dark chocolate cake  
and raspberry sorbet

7

BOLOGNESE FIORDILATTE

traditional milk-cream dessert

7

SACHER BISCUIT

with milk chocolate ganache,  
apricots and almonds crumble

8

CINNAMON APPLE PIE

with custard cream  
and shortcrust pastry buttons

7

ZUPPA INGLESE

7