

Starters

BRUSCHETTA

with tomatoes, burrata cheese and fresh basil and rocket

9

KRAPFEN

with bolognese ragù and parmesan cheese

9

MORTADELLA

with mortadella mousse and warm homemade tigella bread

8

VITEL TONNÈ

with caper blossoms,
cashews and seasonal mixed greens

13

BENTIVOGLIO STARTER

parmesan cheese, mortadella, salame, mortadella mousse, black olives

12

PANZANELLA

with gazpacho
and burrata cheese

9

COLD CUTS CHOICE

Culatello, mortadella, ciccioli, coppa di Parma, salame

14

CHEESE CHOISE

Parmigiano Reggiano 24 mesi, Pecorino, Caprino, Taleggio, fruit compote

14

TIGELLE

6

Pasta

our handmade fresh pasta

TAGLIOLINE

with lemon and crunchy Parma ham

13

TAGLIATELLE

with traditional ragù bolognese sauce

13



SPAGHETTI ALLA CHITARRA

with smoked eggplants cream,
sun-dried tomatoes and burrata cheese

12



STRETTE VERDI

with galletti mushrooms

13



PACCHERI

with three tomato sauce
and basil burrata cream

12

TORTELLINI

in parmesan cheese cream and egg yolk

17



FREGOLA

with zucchini,
sweet and sour seasoned onion and olive crumble

13

Main courses

BEEF TARTARE

with potato mille-feuille
and red pepper mayonnaise

17

HUMMUS

with tortellini meatballs,
Parmesan-marinated zucchini, purple potato chips
and parsley oil

15

TOMETTA

melted cheese with pear, walnuts and honey

11

EGGPLANTS CROQUETTE

with chicory
and yellow tomatoes coulis

12

GLAZED DUCK BREAST

with Swiss chard salad
and spicy candied fig mostarda

19

TAGLIATA

sliced grilled beef fillet
with parmesan cheese and rocket


25

FILLET


grilled beef fillet with baked potatoes


26


Salads and side dishes

 MIX SALAD
6

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

 CHILLED TOMATO SOUP
with feta cheese, melon, olives, cucumber
and burrata coulis
9,5

 EGGPLANTG MILLE-FEUILLE
egg-battered and fried,
with fioridilatte mozzarella, pesto
and confit cherry tomatoes
10

 POTATOES
oven-baked potatoes
6

Desserts

homemade sweets and dessert

FRUIT SALAD

choice of sliced fresh fruits

7

VANILLA ICE-CREAM

plain, with balsamic vinegar, with coffee or black cherries

6 / 8

PASSION FRUIT

stick ice-cream
with milk chocolate

7

CANTUCCINI

5

TENERINA

dark chocolate cake
with raspberry sorbet

7

MASCARPONE CUP

sweet cheese cream with fresh strawberries

6

FIGS

with vanilla ice-cream

7

CHEESECAKE

with white chocolate mousse,
almond crumble and strawberry coulis

7