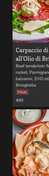
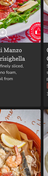
Food Menu

Chef Daniele Recommendations

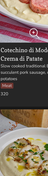
Starters



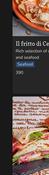
Carpaccio di Manzo all'Olio di Brisighella
Beef tenderloin finely sliced, rocket, Parmigiano foam, balsamic, EVO oil from Brisighella
Meat
490



Cotechino di Modena con Crema di Patate
Slow- cooked traditional Emilia succulent pork sausage, creamed potatoes
Meat
320



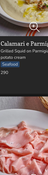
50rmatino al Parmigiano Reggiano
Comforting Parmigiano Reggiano flan, 24 months fondue, 30 months chips and aged balsamico vinegar
Vegetarian
290



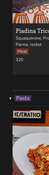
Il fritto di Cesenatico
Rich selection of deep-fried fish and seafood
Seafood
390



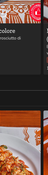
Calamari e Parmigiano
Grilled Squid on Parmigiano potato cream
Seafood
290



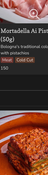
L'Insalata di Pesce alla Romagnola
Cuttlefish, shrimps, Sea-stained scallops, rocket salad, marinated and parsley flavored
Seafood
430



Piadina Tricolore
Squisapanne, Prosciutto di Parma, rocket
Meat
320

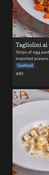


Mortadella Al Pistacchi (50g)
Bologna's traditional cold cuts with pistachios
Meat Cold Cut
150

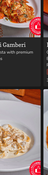


Affettati Misti
Selection of our best cold cuts, cheese and olives (S 150 - L 300)
Meat Cold Cut
S 440 - L 690

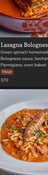
Pasta



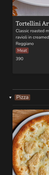
Tagliolini ai Gamberi
Strips of egg pasta with premium imported prawns
Seafood
490



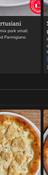
Lasagna Bolognese
Green spinach homemade pasta, Bolognese sauce, bechamel, Parmigiano, oven baked
Meat
370



Tagliolini Al Tartufo
Homemade egg noodles, butter truffle sauce
Vegetarian
890

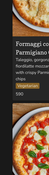


Tortellini Artusiani
Classic roasted mix pork small ravioli in creamed Parmigiano Reggiano
Meat
390

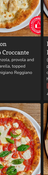


Strozzapreti con le Canocchie
Hand twisted Romagna style short pasta, mantis shrimp in hearty creamy tomato sauce
Seafood
320

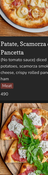
Pizza



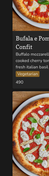
Formaggi con Parmigiano Croccante
Taleggio, gorgonzola, provola and fiordilatte mozzarella, topped with crispy Parmigiano Reggiano chips
Vegetarian
300



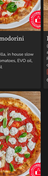
Patate, Scamorza e Pancetta
(No tomato sauce) diced potatoes, scamorza smoked cheese, crispy rolled pancetta ham
Meat
490



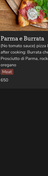
Calzone - Mozzarella e Salame Piccante
(Folded pizza) Tomato, mozzarella, ricotta cheese, spicy salami, Parmigiano Reggiano
Meat
420



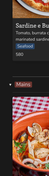
Bufala e Pomodorini Crudi
Buffalo mozzarella, in house slow cooked cherry tomatoes, EVO oil, fresh italian basil
Vegetarian
490



Parma e Burrata
(No tomato sauce) pizza bread, after cooking: Burrata cheese, Prosciutto di Parma, rocket, oregano
Meat
650

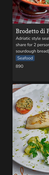


Cotto Delizia
(No tomato sauce) mozzarella, after cooking: Parmacotto, burrata cheese, rocket
Meat
590

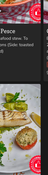


Sardine e Burrata
Tomato, burrata cheese, in house marinated sardines
Seafood
580

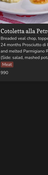
Mains



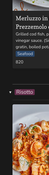
Brodetto di Pesce
Adriatic style seafood stew. To share for 2 persons (Side: toasted sourdough bread)
Seafood
890



Cotoletta alla Petroniana
Breaded veal chop, topped with 24 months Prosciutto di Parma and melted Parmigiano Reggiano (Side: salad, mashed potato)
Meat
990

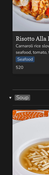


Costolette d'Agnello Impanate
Golden Brown crispy and tender Lamb chops pan fried lamb chops (Side: salad, rosemary potatoes)
Meat
790



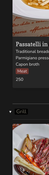
Merluzzo in Bianco Prezzemolo e Aceto
Grilled cod fish, parsley and vinegar sauce. (Side: tomato gratin, boiled potatoes)
Seafood
820

Risotto

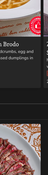


Risotto Alla Pescatora
Carnaroli rice slow cooked with seafood, tomato, fresh parsley
Seafood
920

Soup

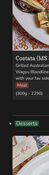


Passatelli in Brodo
Traditional breadcrumb, egg and Parmigiano pressed dumplings in Capon broth
Meat
250



Zuppa di Fagioli e Salsiccia
Mixed beans and sausage soup with "Maltagliati" pasta
Meat
290

Grill



Costata (MS 8/9)
Grilled Australian Tajima Wagyu Blackline beef served with onsal flur side dish.
Meat
(300g - 2290)

Desserts



Latterusolo al Caramello
(Inspired by Pellegrino Artusi's recipe) Romagna style vanilla scented creme caramel
290



Torta Barozzi Noci e Amarene
Vignola chocolate, almond and walnuts crumble cake served with whipped cream and Italian amarene (sour cherries)
320