



## OUR TRADITIONAL STARTERS

Choice of italian cold cuts plate with crescentine or tigelle	11 €
Culatello with crescentine or tigelle	12 €
Choice of italian cold cuts plate Prosciutto crudo, mortadella, salame rosa, coppa di testa, salame	8 €
Choice of italian cheeses	8 €
Basket of crescentine or tigelle	4 €
Squacquerone typical soft cheese	4 €
Mortadella mousse	4 €
Mixed pickled vegetables in olive oil	4 €
Onions pickles	4 €
Bruschette with ragù sauce	4 €
Fried polenta with squacquerone cheese	7 €
Mortadella meatballs with pistachio crumble and Parmigiano mousse	7 €
Fried tortellini	7 €

## FRESH HANDMADE PASTA

Green peas pureed soup with rosemary crostini	8,5 €
Tagliatelle with traditional bolognese ragù sauce	9,5 €
Green tagliolini with Parma ham	9,5 €
Red taglioline with culatello, mascarpone cheese cream and crispy radicchio	9,5 €
Spaghetti with cherry tomatoes, basil and stracciatella cheese	9,5 €
Tortelli filled with squacquerone, rocket salad pesto and eggplant skin	10 €
Balanzoni with butter and sage sauce	10 €
Tortellini with Parmigiano cream	12,5 €

## MAIN AND SIDE DISHES

Meatballs in tomato and green peas sauce *	9,5 €
Fried meatballs with our crispy fried potatoes	9,5 €
Meatballs and potatoes in white wine sauce	9,5 €
Spicy meatballs in tomato sauce	9,5 €
Small meatballs of tortellini stuffings with sauteed spinaches	9,5 €
Poppy seeds-crusted chicken and carrot meatballs with potato cream	9,5 €
Puffed rice fried balls stuffed with tuna and potatoes on black olives patè	9,5 €
Veggie fried balls stuffed with eggplant and mozzarella	9,5 €
Almond-crusted zucchini and feta balls	9,5 €
Bolognese cutlet with fried potatoes	13 €
Chicken salad lettuce, grilled chicken, shaved Parmigiano, balsamic vinegar	7,5 €
Salad Nicoise lettuce, tuna, olives, anchovies, hard-boiled egg	7,5 €
Caprese salad with buffalo mozzarella and basil	7,5 €
Mixed salad lettuce, radicchio, rocket, tomato and carrot	5 €
Summer salad cucumber, boiled potatoes, red onions, oregano	7 €
Eggplant parmigiana flan	7 €
Mixed baked vegetables eggplants, zucchini, peppers, radicchio / with melted cheese	6/8 €
Friggione braised onions in tomato sauce	4 €
Our crispy fried potatoes	4 €
Homemade chips with rosemary	3,5 €

## HOMEMADE DESSERTS

Chocolate balls	4,5 €	2,7 €
Tiramisù balls	4,5 €	2,7 €
Coconut, white chocolate and biscuits balls	4,5 €	2,7 €
Our traditional Zuppa inglese	4,5 €	2,7 €
Bolognese chocolate cake	4,5 €	2,7 €
Mascarpone sweet cream with chocolate flakes	4,5 €	2,7 €
Vanilla ice-cream / with sour cherries	4,5 €	2,7 €
Fresh pineapple / strawberries	4,5 €	

HALF PORTION

DINNER SERVICE CHARGE 1€

VEGETARIAN PLATES

\* IT CAN BE USED SOME FROZEN OR DEFROSTED FOODSTUFFS  
WE RECOMMEND TO POINT OUT TO THE WAITER ANY ALLERGIES OR INTOLERANCES.

## SPARKLING WINES

Pignoletto sparkling - La Mancina	0,375 l/0,75 l	8,50/15,00 €
Pignoletto Brut - Tizzano		16,00 €
Prosecco superiore Bareta - Merotto		18,00 €
Trento Doc Brut Maximum - Ferrari		25,00 €
Franciacorta Brut - Vezzoli	0,75 l/1,5 l	23/45,00 €
Franciacorta Brut Rosè - Vezzoli		25,00 €
Champagne Carte D'Or Brut - Drappier	0,375 l/0,75 l	25/45,00 €
Albana Spumante - Monticino Rosso		26,00 €
Trento Doc Perlè - Ferrari		35,00 €
Champagne Brut - Laurent Perrier		67,00 €

## WHITE WINES

Pignoletto flat - Fedrizzi	0,375 l	9,00 €
Albana "A" - Monticino Rosso	0,375 l	9,00 €
Falanghina - Mastroberardino	0,375 l	9,50 €
Gewurztraminer Aime - Girlan	0,375 l	12,50 €
Albana dry Neblina - Madonna		15,00 €
Pignoletto flat - La Mancina		15,00 €
Sauvignon - Tizzano		15,00 €
Chardonnay Bologna Bianco - Isola		15,00 €
Rambela - Randi		16,00 €
Falanghina - Mastroberardino		17,00 €
Ribolla Gialla - Bortolusso		17,00 €
Passerina - Agriverde		17,00 €
Pignoletto Superiore Alto Vanto - Aldrovandi		18,00 €
Riesling Le Vaie - Isola		18,00 €
Albana Codronchio - Monticino Rosso		20,00 €
Collio - Keber		26,00 €
Pinot Grigio Ramato - Toros		29,00 €
Verdicchio Mirum - La Monacesca		35,00 €

## RED WINES

Cabernet Sauvignon - Isola	0,375 l	8,5 €
Lambrusco Concerto - Medici Ermete	0,375 l	8,5 €
Sangiovese Superiore Fervavento - Madonna	0,375 l	9,5 €
Valpolicella Classico - Allegrini	0,375 l	11 €
Sangiovese Tenentino - Madonna		14 €
Lambrusco Reggiano Concerto - Medici Ermete		14 €
Lambrusco Grasparossa - Medici Ermete		14 €
Cabernet Sauvignon - Tizzano		15 €
Merlot - La Mancina		16 €
Sangiovese Superiore Fervavento - Madonna		17 €
Burson - Randi		17 €
Sangiovese Riserva Torre di Ceparano - La Zerbina		18 €
Pinot Nero Fermo - Cantina Della Volta		20 €
Bologna rosso Balanzone - Folesano		21 €
Chianti Vecchie Viti Riserva - Marchesi De' Frescobaldi		29 €
Brunello di Montalcino - Cantina Da Vinci		45 €
Amarone della Valpolicella - Ca' Rugate		50 €
Tignanello - Marchesi Antinori		80 €

## BEERS

Craft beer Bologna Pils blond - Zapap	0,33 l	6,5 €
Craft beer Weissbier blond - Manifattura Birre Bologna	0,5 l	7 €
Craft beer APA Morning Glory - Retorto	0,75 l	12 €
Blond draft beer - Moretti Baffo Oro	0,2/0,4 l	3/5 €
Red draft beer - Mc Farland	0,2/0,4 l	3/5 €
Unfiltered beer - Ichnusa	0,33 l	4 €
Non alcoholic beer - Moretti	0,33 l	3,5 €

## BEVERAGES

Gazzosa, Aranciata, Chinotto, Tonic Lurisia (bottle)	0,275 l	3 €
Coca-Cola, Coca-Cola Zero (bottle)	0,33 l	3 €
Iced peach tea - Estathè (bottle)	0,25 l	3 €
Spritz Aperol/Campari		5 €
Wine by the glass		4-7 €
American, Negroni, Gin Tonic/Lemon, Vodka Tonic/Lemon, Coca Whisky/Rhum		7 €
Digestives, Liqueurs, Distilled, Grappe		3,5-8 €
Still water Panna, Sparkling water San Pellegrino	0,5 l	1,5 €
Espresso, Barley coffee, Decaf, Macchiato, Cappuccino, American - Segafredo		1,5 €