



POLPETTE E CRESCENTINE

traditional regional plate 🇮🇹

vegetarian plate 🌿



OUR TRADITIONAL STARTERS

Perfect to share

Basket of crescentine typical fried bread 🇮🇹	4
Basket of tigelle typical oven-baked bread 🇮🇹	4
Choice of cold cuts Prosciutto crudo, mortadella, salame rosa, coppa di testa, salame 🇮🇹	8
Culatello cured ham 🇮🇹	9
Choice of cheeses Ricotta, caciotta semi-cured, Parmigiano Reggiano 22 months 🇮🇹	8
Squacquerone soft cheese 🌿 🇮🇹	4
Mortadella mousse 🇮🇹	4
Pickled vegetables in evo oil 🌿 🇮🇹	4
Artichokes in oil 🌿	5
Fried polenta with squacquerone 🌿	7
Pistachio-crusted mortadella balls with Parmigiano mousse	7
Fried tortellini	7
Bruschette with ragù sauce	5
Homemade crisps with rosemary 🌿	3,5

HANDMADE PASTA

Gabriella makes every day our fresh pasta

Tortellini with Parmigiano Reggiano cream 🇮🇹	13
Tagliatelle with bolognese ragù sauce 🇮🇹	9,5
Balanzoni with butter and sage 🇮🇹	10
Green taglioline with Parma ham 🇮🇹	9,5
Tagliatelle with tomato and braised onion 🌿	10
Spaghetti with pesto and cherry tomatoes 🌿	9,5
Green peas soup with rosemary crostini 🌿	8,5

OUR SUPPLIERS

We select our raw materials carefully and according to km0 criteria

AZIENDA AGRICOLA ORLANDINI from SESTO IMOLESE
free range eggs

CENTRALE DEL LATTE from CESENA
milk and cheeses

LABORATORIO DEI COMMERCianti from CASTELMAGGIORE
artisanal ice cream

MACELLERIA ZIVIERI from ZOLA PREDOSA
meat

MOLINO SPADONI from RAVENNA
flours

MOZZABELLA from BOLOGNA
spelt bread

SAPORI DEL BORGO from CASTEL GUELFO
meat

SALUMIFICIO FELSINEO from ZOLA PREDOSA
mortadella selezione tourten

SALUMIFICIO FRANCESCHINI from CASTELLO DI SERRAVALLE
cold cuts

SALUMIFICIO VILLANI from MODENA
cold cuts

MAIN AND SIDE DISHES

Not just meatballs!

Meatballs in tomato and green peas sauce*	10
Fried meatballs with our fried potatoes	10
Meatballs with potato and white wine sauce	10
Spicy meatballs in tomato sauce	10
Oven baked zucchini and feta cheese balls with almond crust 🌿	9,5
Veggie fried balls stuffed with eggplant and mozzarella, with fried potatoes 🌿	9,5
Bolognese cutlet with fried potatoes 🇮🇹	13
Chicken salad lettuce, grilled chicken breast, shaved Parmigiano, balsamic vinegar	8
Summer salad potatoes, cucumber, tomato and toasted sesame	7
Caprese salad buffalo mozzarella, tomatoes and basil	8
Baked vegetables eggplants, zucchini, peppers, radicchio / with melted cheese 🌿	6/8
Eggplant parmigiana 🌿	6
Mixed salad lettuce, radicchio, rocket, tomato and carrot 🌿	5
Friggione braised onions in tomato sauce 🌿	4
Our fried potatoes with herbs salt 🌿	4

HOMEMADE DESSERTS

Or even a small crush

	HALF PORTION	
Hazelnut and chocolate balls with egg cream	2,7	4,5
Hot tigelle with Nutella 4 pieces 🇮🇹	2,7	4,5
Bolognese chocolate cake 🇮🇹	2,7	4,5
Our traditional zuppa inglese	2,7	4,5
Mascarpone sweet cream with chocolate flakes 🇮🇹	2,7	4,5
Vanilla ice cream with sour cherries 🇮🇹	2,7	4,5
Fresh fruit		4,5

* It can be used some frozen or defrosted foodstuffs
We recommend to point out to the waiter any allergies or intolerances.



SPARKLING WINES

Pignoletto Frizzante - La Mancina • 0,375 l/0,75 l	8,5/15
Pignoletto Brut - Tizzano	16
Prosecco Superiore Baretta - Merotto	18
Lambrusco di Modena Radice ancestrale - Paltrinieri	19
Trento Doc Brut Maximum - Ferrari	25
Franciacorta Brut - Vezzoli • 0,75 l/1,5 l	23/45
Franciacorta Brut Rosè - Vezzoli	25
Champagne Carte D'Or Brut - Drappier • 0,375 l/0,75 l	25/45
Albana Spumante - Monticino Rosso	25
Trento Doc Perlè - Ferrari	35
Champagne Brut - Laurent Perrier	65

WHITE WINES

Pignoletto flat - Fedrizzi • 0,375 l	9
Albana "A" - Monticino Rosso • 0,375 l	9
Falanghina - Mastroberardino • 0,375 l	9,5
Gewurztraminer Aime - Girlan • 0,375 l	12,5
Albana dry Neblina - Madonna	15
Pignoletto flat Terre di Montebudello - La Mancina	15
Sauvignon - Tizzano	15
Chardonnay Bologna Bianco - Isola	15
Rambela - Randi	16
Falanghina - De Falco	17
Ribolla Gialla - Bortolusso	17
Passerina - Agriverde	17
Pignoletto Superiore Alto Vanto - Aldrovandi	18
Riesling Le Vaie - Isola	18
Albana Codronchio - Monticino Rosso	20
Pinot Grigio Ramato - Toros	29
Verdicchio Mirum - La Monacesca	35

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 amabile - Medici Ermete	14
Cabernet Sauvignon - Tizzano	15
Merlot - La Mancina	16
Sangiovese Superiore Fervavento - Madonna	17
Bursôn - Randi	17
Sangiovese Superiore Riserva Torre di Ceparano - La Zerbina	18
Pinot Nero Fermo - Cantina Della Volta	20
Bologna Rosso Balanzone - Folesano	22
Bologna Rosso Riserva - Dalla Terra e Dal Mestiere	24
Chianti Vecchie Viti Riserva - Marchesi De' Frescobaldi	30
Brunello di Montalcino - Cantina Da Vinci	45
Amarone della Valpolicella - Ca' Rugate	50
Tignanello - Marchesi Antinori	85

BEERS

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

BEVERAGES

Lemonade, Orange soda, Chinotto BIO - San Pellegrino (glass bottle) • 0,2 l	2,5
Coca-Cola, Coca-Cola Zero (glass bottle) • 0,33 l	3
Iced peach tea - Estathé (glass bottle) • 0,25 l	3
Non alcoholic beer - Moretti (glass bottle) • 0,33 l	3,5
Spritz Aperol/Campari	5
Americano, 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 (PET) • 0,5 l	1,5
Espresso, Barley coffee, Decaf, Macchiato, Cappuccino, American - Segafredo	1,5
Hot tea, coffee with alcohol	2,5



Wine by glass
ask to the staff
4-7

Regional label

Service charge 1
All prices are in Euro

