



POLPETTE E CRESCENTINE

traditional regional plate 🍴

vegetarian plate 🌿



HANDMADE PASTA

Gabriella makes every day our fresh pasta

| | |
|---|------|
| Tortellini with Parmigiano Reggiano cream 🍴 | 13,5 |
| Tagliatelle with bolognese ragù sauce 🍴 | 10 |
| Balanzoni with butter and sage 🍴 | 10 |
| Green taglioline with Parma ham 🍴 | 10 |
| Tagliatelle with tomato and braised onion 🌿 | 9,5 |
| Guitar spaghetti with cherry tomatoes, basil and stracciatella 🌿 | 10 |
| Tortelli filled with feta and olives with eggplant cream and olives crumble 🌿 | 10 |
| Black tagliatelline with shrimps, lime and zucchini cream | 13 |
| Veggie gazpacho with herb's 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

SAPORI DEL BORGO from CASTEL GUELFO

meat

SALUMIFICIO FRANCESCHINI from CASTELLO DI SERRAVALLE

cold cuts

SALUMIFICIO VILLANI from MODENA

cold cuts

OUR TRADITIONAL STARTERS

Perfect to share

| | |
|---|-----|
| Basket of crescentine typical fried bread, about 10 pieces 🍴 | 5 |
| Basket of tigelle 6 typical oven-baked bread/with modenese pesto 🍴 | 4/6 |
| Choice of cold cuts Prosciutto crudo, mortadella, salame rosa, coppa di testa, salame 🍴 | 8 |
| Culatello cured ham 🍴 | 9 |
| Bolognese typical mixed antipasto | 12 |
| Choice of cheeses Squacquerone, caciotta semi-cured, Parmigiano Reggiano 22 months 🌿 🍴 | 8 |
| Squacquerone soft cheese 🌿 🍴 | 4 |
| Mortadella mousse 🍴 | 5 |
| Pickled vegetables in evo oil 🌿 🍴 | 5 |
| Onions pickled 🌿 | 4 |
| Artichokes in oil 🌿 | 5 |
| Fried polenta with squacquerone 🌿 | 7 |
| Pistachio-crusted mortadella balls with Parmigiano mousse | 8 |
| Fried tortellini | 8 |
| Homemade crisps with rosemary 🌿 | 4 |

MEATBALLS

And much more!

| | |
|---|----|
| Meatballs with tomato and green peas sauce * | 10 |
| Crisps crusted fried meatballs with our fried potatoes | 10 |
| Meatballs with saffron purée and white wine sauce | 10 |
| Spicy meatballs in tomato sauce | 10 |
| Baked cod balls with sautéed vegetables | 12 |
| Baked almond crusted zucchini and feta balls 🌿 | 10 |
| Fried balls stuffed with eggplant and mozzarella, with fried potatoes 🌿 | 10 |
| Bolognese cutlet with baked potatoes 🍴 | 15 |
| Bolognese "pink" cutlet with baked potatoes 🍴 | 15 |

SALADS AND SIDE DISHES

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|---|-----|
| Salad of the day | 9 |
| Chicken salad lettuce, grilled chicken breast, shaved Parmigiano, crostini and sauces | 9 |
| Eggplant Parmigiana | 9 |
| Baked vegetables eggplants, zucchini, peppers, radicchio / with melted cheese 🌿 | 6/8 |
| Mixed salad lettuce, radicchio, rocket, tomato and carrot 🌿 | 5 |
| Cicory and potatoes salted with oil, garlic and pepper | 5 |
| Friggione braised onions in tomato sauce 🌿 | 4 |
| Baked potatoes | 5 |
| Our fried potatoes with herbs salt 🌿 | 5 |

HOMEMADE DESSERTS

Or even a small crush

| | HALF PORTION | |
|--|--------------|---|
| Coconut and chocolate balls with egg cream | 3 | 5 |
| Tiramisù balls | 3 | 5 |
| Hot tigelle with Nutella 4 pieces 🍴 | 3 | 5 |
| Tenerina bolognese chocolate cake 🍴 | 3 | 5 |
| Our traditional zuppa inglese 🍴 | 3 | 5 |
| Mascarpone sweet cream with chocolate flakes 🍴 | 3 | 5 |
| Vanilla ice cream with sour cherries 🍴 | 3 | 5 |
| Fresh seasonal fruit | | 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 | 9/16 |
| Pignoletto Brut - Tizzano | 18 |
| Prosecco Superiore Baretta - Merotto | 19 |
| Franciacorta Brut - Vezzoli | 23 |
| Franciacorta Brut Rosè - Vezzoli | 26 |
| Champagne Carte D'Or Brut - Drappier | 48 |
| Albana Spumante - Monticino Rosso | 25 |
| Metodo Classico Brut - Christian Bellei Cantina della Volta | 32 |
| Metodo Classico Riserva Pas Dosè Comitissa - Martini | 42 |
| Champagne Brut Special Cuvée - Bollinger | 97 |

WHITE WINES

| | |
|--|-----|
| Albana "A" - Monticino Rosso • 0,375 l | 9 |
| Falanghina - Mastroberardino • 0,375 l | 10 |
| Roero Arneis - Monchiero Carbone • 0,375 l | 10 |
| Gewurztraminer - Colterenzio • 0,375 l | 11 |
| Albana "A" - Monticino Rosso | 16 |
| Pignoletto flat Terre di Montebudello - La Mancina | 16 |
| Chardonnay Bologna Bianco - Isola | 16 |
| Rambela - Randi | 16 |
| Falanghina - Mastroberardino | 17 |
| Passerina - Spinelli | 17 |
| Pecorino - Spinelli | 17 |
| Riesling Le Vaie - Isola | 18 |
| Trebbiano d'Abruzzo - Umani Ronchi | s18 |
| Ribolla gialla - Bortolusso | 19 |
| Albana Codronchio - Monticino Rosso | 21 |
| Piere Sauvignon - Vie di Romans | 29 |
| Collio Bianco - Keber | 38 |

BEERS

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|---|-----|
| Blond draft beer - Moretti Baffo Oro • 0,2/0,4 l | 3/5 |
| Unfiltered draft beer - Ichnusa • 0,2/0,4 l | 3/5 |
| Blond beer - Messina • 0,33 l | 4 |
| Red beer - Moretti • 0,33 l | 4 |
| Craft beer Weissbier - Manifattura Birre Bologna • 0,33 l | 6 |
| Craft beer APA Morning Glory - Retorto • 0,75 l | 12 |

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/lemon tea - Estathé (glass bottle) • 0,25 l | 3 |
| Non alcoholic beer with lemon - Moretti (glass bottle) • 0,33 l | 3,5 |
| Spritz Aperol/Campari | 5 |
| Spritz "al carciofo violetto di San Luca" | 6 |
| American, Negroni, Gin Tonic/Lemon, Vodka Tonic/Lemon, Coca Whisky/Rhum | 7-10 |
| 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 the glass - ask to the staff | 4-7 |

RED WINES

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|---|-----|
| Cabernet Sauvignon - Isola • 0,375 l | 9 |
| Lambrusco Concerto - Medici Ermete • 0,375 l | 9 |
| Sangiovese Superiore Fervavento - Madonia • 0,375 l | 10 |
| Valpolicella Classico - Allegrini • 0,375 l | 11 |
| Sangiovese Tenentino - Madonia | 15 |
| Lambrusco Reggiano dry - Medici Ermete | 15 |
| Lambrusco Grasparossa - Medici Ermete | 15 |
| Cabernet Sauvignon - Tizzano | 15 |
| Merlot - La Mancina | 16 |
| Sangiovese Superiore Fervavento - Madonia | 17 |
| Bursôn - Randi | 17 |
| Primitivo Rosato - A Mano | 19 |
| Sangiovese Superiore Riserva Torre di Ceparano - La Zerbina | 19 |
| Montepulciano d'Abruzzo - Spinelli | 20 |
| Bologna Rosso Balanzone - Folesano | 22 |
| Valpolicella Ripasso - Ca' Rugate | 25 |
| Chianti Riserva Nipozzano - Marchesi De' Frescobaldi | 26 |
| Amarone della Valpolicella - Ca' Rugate | 57 |
| Tignanello 2018 - Antinori | 115 |

Regional label 
 Service charge 1
 All prices are in Euro

