



POLPETTE E CRESCENTINE

traditional regional plate 🇮🇹

vegetarian plate 🌱



HANDMADE PASTA

Gabriella and Laura makes every day our fresh pasta

Tortellini with broth	
or Parmigiano Reggiano cream 🇮🇹	14
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
Lasagne	12
Tortelli filled with pumpkin and robiola cheese with gorgonzola cream and walnuts 🌱	12
Passatelli with green peas cream, cuttlefishes and black oil	13
Beans crem wiyh 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	13
Choice of cheeses Squacquerone, pecorino, caprino, Parmigiano Reggiano 22 months 🌱	9
Squacquerone soft cheese 🌱 🇮🇹	4
Mortadella mousse 🇮🇹	5
Pickled vegetables in evo oil 🌱 🇮🇹	5
Onions pickled 🌱	4
Artichokes in oil 🌱	5
Fried polenta with squacquerone 🌱	8
Pistachio-crusted mortadella balls with Parmigiano mousse	8
Fried tortellini	8
Homemade crisps with rosemary 🌱	4

MEATBALLS

And much more!

Meatballs of tortellini stuffings with sauteed spinaches	11
Puffed corn crusted fried meatballs with our fried potatoes	10
Meatballs with saffron purée and white wine sauce	10
Spicy meatballs in tomato sauce	10
Baked almond crusted pumpkin balls 🌱	10
Fried balls stuffed with eggplant and mozzarella, with tomato and chives mayo 🌱	10
Stewed stuffed zucchini	10
Braised octopus with chickpeas and turmeric purée and chards	15
Bolognese cutlet with baked potatoes 🇮🇹	15
Bolognese "pink" cutlet with baked potatoes 🇮🇹	15

SALADS AND SIDE DISHES

Salad of the day	9
Chicken salad lettuce, grilled chicken breast, shaved Parmigiano, crostini and sauces	9
Baked vegetables eggplants, zucchini, peppers, radicchio / with melted cheese 🌱	6/8
Mixed salad lettuce, radicchio, rocket, tomato and carrot 🌱	5
Sauteed chards 🌱	6
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	
Hazelnuts 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
Panna cotta with red wine reduction		6
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

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

Lambrusco Concerto - Medici Ermete • 0,375 l	9
Sangiovese Superiore Fervavento - Madonia • 0,375 l	10
Pinot Nero - Colterenzio • 0,375 l	13
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
Lagrain - Colterenzio	21
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	120

Regional label
Service charge 1
All prices are in Euro

