

THE TRADITION

Typical Emilian cured meats platter, crescentine,
tigelle and Modena pesto*
€ 15.00

Squacquerone cheese
€ 5.00

Vegetables in oil*
€ 3.50

Bitter sweet red onions
€ 3.00

Chocolate spread
€ 1.50

Soft and seasoned cheeses with mustard
€ 12.00

Basket with 5 crescentine and 2 tigelle*
€ 6.00

Bolognese Sauce*
€ 4.50

Onion gravy
€ 4.00

* Ingredients and products used for our preparations are always fresh and high quality: for hygiene and safety reasons regardin those subect to altering, we might - if necessary - temporarily froze or buy frozen products.

APPETIZERS

Our "Pancotto"*

€ 11.00

Fried sticks Bologna style*

€ 10.00

Medicina onion Flan

with Parmesan cheese fondue and crunchy crescenta*

€ 11.00

Radicchio salad

with crispy bacon, balsamic vinegar sauce,
fried polenta and caciotta cheese

€ 10.00

Cover

€ 3.00

FIRST COURSES

Tortellini

in capon broth*

€ 14.00

Tortellone

with ricotta, butter, sage and wine reduction*

€ 13.00

Gramigna

with sausage sauce*

€ 12.00

Tagliatelle

with Bolognese sauce*

€ 12.00

We will tell you the rest...

SECOND COURSES

Meat filled

with mortadella and fontina cheese and sauteed chard*
€ 16.00

Beef

with our brine and rosemary, sandy potatoes*
€ 20.00

Meatballs and peas*

€ 14.00

Veal cutlet

Bolognese style and baby spinach sautéed in butter*
€ 22.00

We will tell you the rest...

During the Week:

Friday...Codfish*
€ 16.00

Saturday evening and Sunday...Boiled meat
small € 16.00 / large € 20.00

Sunday...Lasagna
€ 14.00

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DESSERT

Mascarpone cheese

with sauce and chocolate chips

€ 7.00

Bologna pinza tart*

€ 6.00

Traditional Bolognese dessert

cream and chocolate with sponge cake and liquor

€ 7.00

Milk pudding

€ 7.00

Chocolate cake

with cream ice cream

€ 7.00

Cream ice cream*

€ 6.00

In cucina:
Manuel Priore

Maestro di sala:
Gianni Roncone