

MENU'

STARTERS

<i>Low temperature egg with potatoes, oliv oil and grilled artichokes</i>	€ 14,00
<i>Smoked swordfish "carpaccio" with vegetables</i>	€ 15,00
<i>Octopus salad with olives, rocket and cherry tomatoes</i>	€ 15,00
<i>Platter of typical Emilians' cold cuts with fresh "Stracchino" cheese and "Crescentine" (typical fried bread)</i>	€ 14,00
<i>"Culatello" cold cut with leek flan and Parmesan cheese sauce</i>	€ 14,00

FIRST COURSES

<i>"Tagliatelle" with ragù Bolognese</i>	€ 14,00
<i>"Garganelli" pasta with "guanciale", chestnuts and Pecorino cheese</i>	€ 14,00
<i>"Tortelli" pasta filled with Ricotta cheese, halzenuts pesto and truffle</i>	€ 15,00
<i>"Linguine" pasta with baby octopus and capers sauce</i>	€ 16,00
<i>Seafood Risotto</i>	€ 17,00

SECOND COURSES

<i>Sliced beef with rocket and Parmesan cheese</i>	€ 22,00
<i>Veal cutlet "Bolognese" style (with Parma ham and Parmesan cheese)</i>	€ 18,00
<i>Croaker slice with eggplants and "Pizzaiola" style sauce (oregano, tomato sauce)</i>	€ 21,00
<i>Roasted squid with Ricotta cheese and basil cream and cherry tomatoes</i>	€ 20,00
<i>Smoked "Provola" cheese with fried polenta and sauteéd mushrooms</i>	€ 17,00

SIDES € 6,00

<i>Steamed vegetables</i>
<i>Grilled vegetables</i>
<i>French fries</i>
<i>Baked potatoes</i>
<i>Mixed salad</i>

DESSERTS AND FRUIT € 7,00

<i>Creme bruléé (gluten free)</i>
<i>"Mascarpone" mousse with gianduia and coconut</i>
<i>"Porto" parfait with Amaretto biscuits and red fruits</i>
<i>Caramel "Panna cotta" with anise and coffee</i>
<i>Halzenuts Bavarian cream</i>
<i>Ananas bites</i>

WATER AND SERVICE € 4,00