

## MENU

Bianca modenese cow raw meat, extra-virgin olive oil, shallot and black summer truffle	€18
Seasonal vegetables "minestrone" in two temperatures from Valsamoggia gardens	€13
Pickled fresh vegetables and lukewarm boiled meat with sage	€13
Bologna the rose - variations of mortadella and old salame rosa	€12
Peas veloutée, fresh ricotta and herb breadcrumbs	€12
Amberjack fish from the adriatic sea, slightly home smoked, marinated courgettes and citrus-flavoured extra virgin olive oil	€14
Tacos al pastor (International Dish   Mexico) proposed by Diego Hernandez (Global MBA Supercars, Superbikes & Motorsports, ay 2023/2024)	€16
Potato gnocchi with two tomatoes, fresh ricotta and basil	€15
Tortelli filled with Parmigiano served with Mora prosciutto cooked in wood oven	€17
Tagliatelle 100% Bolognese with meat ragu'	€16
Lasagne with white meat ragu' and black summer truffle	€23
Green tagliatelle with early summer mixed wild mushrooms	€20
Thick pasta from Bologna wheat, with regional shellfish and aromatic herbs	€20
Barbera braised veal cheek with potato puree and crispy red onion	€18
Roast suckling pig with seasonal garden vegetables and extra virgin olive oil with aromatic herbs	€18
Stuffed guinea fowl and purple artichokes of San Luca	€20
Rabbit prepared using traditional balsamic vinegar with crushed potatoes and rustic salad	€19
Seared tuna steak with its sauce, aubergines and confit cherry tomatoes	€22
Tartlet with custard cream and fresh strawberries	€9
Mascarpone valsamoggia, eggs yolk cream, 80% Bolivia ruket chocolate and fire roasted hazelnuts	€9
Creamy yogurt with caramelized Vignola cherries	€9
Egg yolk gelato "like the old days"	€7

Discover here the International Dish

