

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
Culaccia di Bodria, brioche bread and mountain butter	€16
Gratin tomatoes velouté	€12
Amberjack fish from the adriatic sea, slightly home smoked, marinated courgettes and citrus-flavoured extra virgin olive oil	€14
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
Strichetti pasta with white meat ragu’ and black summer truffle	€22
Chitarrina pasta, with clams and shellfish and black summer truffle	€24
Straccioni pasta made with whole wheat flour with codfish, taggiasca olives and parsley	€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
Crunchy white bolognese zucchini, the flower and the classic filling of meat with tomato	€20
Stuffed guinea fowl, two ways peppers	€20
Seared tuna steak with its sauce, aubergines and confit cherry tomatoes	€22
Tartlet with custard cream and caramelized peaches	€9
Mascarpone Valsamoggia, eggs yolk cream, 80% Bolivia ruket chocolate and fire roasted hazelnuts	€9
Creamy yogurt with caramelized vignola cherries	€9
Cream gelato with traditional basamic vinegar	€7
Sorbet of the day	€7