

MENU

Ceviche (International Dish   Perù)	€18
Bianca modenese cow raw meat, extra-virgin olive oil, shallot and black summer truffle	€20
Seasonal vegetables “minestrone” in two temperatures from valsamoggia gardens	€15
Culaccia di bodria, brioche bread and mountain butter	€19
Amberjack fish from the adriatic sea, slightly home smoked, marinated courgettes and citrus-flavored extra virgin olive oil	€18
Potato gnocchi with two tomatoes, fresh ricotta and basil	€16
Tortelli filled with parmigiano served with mora prosciutto cooked in wood oven	€18
Tagliatelle 100% bolognese with meat ragu’	€16
Calamarata pasta with seafood and fresh cherry tomatoes	€20
Barbera braised veal cheek with potato puree and crispy red onion	€24
Roast suckling pig with seasonal garden vegetables and extra virgin oil with aromatic herbs	€24
Backed stuffed guinea fowl with atichokes	€24
Fried shrimp, calamari and vegetables	€28
Season vegetables in different cooking method	€20
Tartlet with custard cream and fresh strawberries	€9
Mascarpone valsamoggia, eggs yolk cream, 80% bolivia ruket chocolate and fire roaster hazelnuts	€9
Creamy togurt with caramelized vignola cherries	€9
Egg yolk gelato “like the old style”	€7
Cover charge	€3