

MENU

Croquetas de jamón con alioli (International Dish   Spain)	€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
Scallops with cherry sauce and extra virgin oil from Romagna region	€18
Potato gnocchi with chanterelle and porcini mushrooms	€20
Tortelli filled with parmigiano served with mora prosciutto cooked in wood oven	€18
Tagliatelle 100% bolognese with meat ragu’	€16
Spaghettoni pasta with butter, anchovies and herbs oil flavored crispy bread	€20
Rib-eye from Zivieri Farm with early summer vegetable and cherry sauce	€28
Crunchy white bolognese zucchini, the flower and the classic filling of meat with tomato	€24
Backed stuffed guinea fowl with wedge escarole	€24
Swordfish and mushrron-style eggplant	€28
Season vegetables in different cooking method	€20
Tartlet with custard cream and peaches	€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