



Starters

Selection of Traditional Cheeses €18

Enhanced with honey and artisan jams: a harmonious journey between sweetness and intensity, where tradition meets finesse.

Charcuterie Selection €20

An assortment of artisan cured meats telling the passion of the Emilian lands, served with sweet-and-sour giardiniera.

Potato Flan €12

The sweetness of potatoes, the savoury note of pancetta and the creaminess of goat's cheese fondue in an embrace of flavours.

Fried Polenta €13

Crispy outside and soft inside, paired with the velvety intensity of gorgonzola. Irresistible comfort food, perfect for sharing.

Soup of the Day €10

A bowl that warms the heart and speaks the season: prepared daily with fresh, honest ingredients. A pleasant surprise, spoon after spoon.

Red Prawn Carpaccio €18

An explosion of freshness – sweet and refined – enhanced by the aromatic touch of pink pepper. Elegant and seductive.

Cover charge €2.50



First Courses

Tagliatelle €18

With Culatello di Zibello ragù and woodland aromas: an intense, rustic first course celebrating Emilian excellence.

Cappelletti €15

In Parmigiano Reggiano cream: fresh pasta – a Reggiana icon – in a velvety cheese embrace. Warning: may cause cravings!

Cappellacci with Ricotta & Spinach €15

A Reggiana classic, elegant alternative to tortelli. Thin pasta encloses ricotta and spinach, lifted by the fragrant sweetness of sautéed shallot.

Mezzi Paccheri €18

Messina-style: fresh tuna, Pantelleria capers, Taggiasca olives and San Marzano DOP tomatoes. A Mediterranean embrace of character and tradition.



Main Courses

Pork Cheek €20

Tender pork with balsamic, laid on soft mashed potatoes: an encounter of intense, genuine flavours.

Cote-Vino €18

A revolutionary cotechino, soft and aromatic, embellished with Amarone and Recioto wine. Tradition meets creativity.

Fiorentina Medallion €22

Juicy meat wrapped in creamy green pepper sauce, with golden roasted potatoes. An irresistible classic.

Baccalà alla Ghiotta €20

Cod meets San Marzano tomatoes, Pantelleria capers and black olives in a rich, enveloping sauce. A Mediterranean journey.



Side Dishes

Roast Potatoes €5

Golden, crispy outside, soft inside, scented with aromatic herbs: a timeless favourite.

Tuscan-Style Beans €5

Cannellini beans in tomato, sage and garlic sauce: rustic and homely.

Steamed Spinach €5

Light and wholesome, preserving natural flavour and healthy properties.

Braised Cabbage €5

Stewed with onion and olives: typical of Sicilian tables, rich in aromas and homely taste.

Sweet-and-Sour Giardiniera €5

Sous-vide cooked: colourful, crunchy, preserving freshness and authentic taste.



Desserts

Chestnut Panna Cotta €7

Velvety panna cotta with chestnut cream and crunchy hazelnuts for an elegant finale.

Persimmon & Greek Yogurt Cups €7

A soft cheesecake-style cream with the sweetness of persimmons and the crunch of amaretti. Autumn indulgence.

Zuppa Inglese €7

Layers of sponge soaked in Alchermes, custard and cocoa cream: the Italian classic described by Pellegrino Artusi.

Pumpkin Tiramisu €7

Tiramisu reimaged: savoiardi with Grand Marnier, mascarpone, pumpkin cream and a hint of spice.