

MENU – APPETIZERS

Selection of Artisan Cheeses – €20

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

Aged Raw Ham & Scoparolo Cheese – €20

Silky texture and elegant flavor, paired with intense and persistent Scoparolo Pecorino.

Savory Flan – €12

Soft and comforting, changing weekly with seasonal vegetables. A blue cheese cream enhances its natural sweetness.

Fried Cod – €18

Crispy outside, tender inside. Delicate fish meets a light, irresistible fry.

Red Prawn Carpaccio – €20

Raw, sweet and silky, enhanced with pink pepper and lime for freshness and elegance.

Roman-Style Artichokes – €12

Tender artichokes slowly cooked with herbs, mint and extra virgin olive oil.

Chickpea Velouté & Prawns – €18

An elegant balance between land and sea.

Cover Charge – €3

MENU – FIRST COURSES

Gramigna Pasta with Sausage Ragù – €16

Rich, slow-cooked sausage ragù for a bold and comforting dish.

Cappelletti in Parmigiano Reggiano Cream – €16

A refined expression of Emilian tradition.

Cappellacci with Ricotta & Spinach – €16

Finished with a delicate shallot soffritto.

Classic Carnaroli Risotto – €25

Minimum 2 people. Creamy risotto with porcini mushrooms and raw red prawn.

MENU – MAIN COURSES

Pork Cheek – €20

Slow-cooked pork cheek with red wine reduction, served on creamy mashed potatoes.

Ribs in Sauce – €18

Slow-cooked, tender and juicy, served with soft polenta.

Florentine Beef Medallion – €25

Selected beef wrapped in a creamy green pepper sauce.

Chicken & Porcini Mushrooms – €22

Juicy chicken paired with aromatic porcini mushrooms.

Steamed Cod – €20

Light and refined, served on a bed of spinach.

Sea Bass Fillet – €20

Served with a fragrant Sicilian caponata.

MENU – DESSERTS

Panna Cotta – €7

Served with marron cream, salted caramel with peanuts, or dark chocolate.

Apple Cake – €7

Soft and fragrant, with pine nuts, rum-soaked raisins and custard cream.

Zuppa Inglese – €7

Layers of savoiardi, custard cream and cocoa, a traditional dessert.

Panettone & Zabaglione – €7

Warm panettone scented with Grand Marnier, served with zabaglione cream.

Dark Chocolate Soufflé – €7

Soft and intense, with a molten heart.

SPOON POLENTA

With Blue Cheese Fondue – €16

Creamy polenta with an intense blue cheese fondue.

With Pork Bites – €18

Slow-cooked pork served on soft, creamy polenta.

With Sausage & Mushroom Ragù – €18

Comforting, rich and full-bodied.

TASTING MENU – EMILIAN TRADITION

Cold Season – for the entire table

Price per person – €35

Culaccia from the Matildic Hills with sweet & sour vegetables

Cappellacci with ricotta and spinach in shallot soffritto

Pork cheek with Lambrusco reduction and mashed potatoes

Drinks and cover charge not included