

## **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