



SOTTOLUCE

R I S T O R A N T E

Menù

Appetizers

Prosciutto, mortadella “La Favola”,
soft saffron butter and fried dumplings ^(1, 7)

19

Calzagatti (polenta and borlotti beans), cow’s milk
ricotta Radicchio with Balsamic Vinegar
of Modena ^(1, 3, 7, 9)

18

Free-range chicken terrine,
savoy cabbage, sweet and sour onions,
black cherry jam ^(3, 5, 7, 10)

20

White veal tartare from the Apennines,
capers, mustard grains, squacquerone,
blueberry juice (Year 2005 L.M.) ⁽¹⁰⁾

20

Grilled octopus “pizzaiola”, datterini tomatoes,
Taggiasca olives, octopus mayonnaise
and caper leaves ⁽⁴⁾

20

Information about the presence of substances or products that cause
allergies or intolerances is available by contacting the staff on duty.

First

Tagliatelle with modenese ragout ^(1, 3, 7, 9, 12)
18

Traditional Tortellino in capon broth ^(1, 3, 7, 9)
19

Traditional Tortellino, with soft Parmigiano
Reggiano cream ^(1, 3, 7, 9)
20

Tortellone with ricotta and spinach,
vegetable sauce ^(1, 3, 7)
18

Pasta maritata with seasonal vegetables
and its stock ^(1, 9)
18

Mezze maniche with chicken ragout
and gremolade ^(1, 7, 9)
18

Risotto with fish reduction, black lemon powder,
low-fat yogurt and green oil ^(2, 4, 7, 14)
20

Information about the presence of substances or products that cause allergies or intolerances is available by contacting the staff on duty.

Second Courses

Braised rabbit with Taggiasca olives and rosemary, turnip greens and Jerusalem artichokes (3, 5, 7, 10)

22

Confit duck leg, Lambrusco sauce, mashed potatoes, fruit mustard (5, 7, 8, 10, 12)

25

Grilled beef fillet, its brown stock, fondant potatoes (9, 12)

25

Cotechino on the plank, sautéed spinach, green sauce and its mustards (7, 10)

22

Meaker, bergamot beurre blanc, escarole and fennel oil (2, 4, 7)

25

Information about the presence of substances or products that cause allergies or intolerances is available by contacting the staff on duty.

Side Dishes

Freshly seared spinach, lemon zest,
parmesan flakes ⁽⁷⁾

8

Onions with Balsamic Vinegar of Modena ⁽⁹⁾

8

Braised vegetables in ratatouille

9

Radicchio salad
with Balsamic Vinegar of Modena ⁽⁹⁾

8

Information about the presence of substances or products that cause allergies or intolerances is available by contacting the staff on duty.

Dessert

Dal “carrello” dei dolci
11

Zuppa inglese (1, 3, 7, 12)

3 chocolate rosemary mousse (3, 7, 8)

Tarte with bruschetta cherries (1, 3, 8)

Pear cake with passito wine (1, 3, 7, 12)

White eat with strawberries (1, 7, 8)

Lemon cards (1, 3, 7)

Zabaglione meringue pie (3, 7)

Sbrisolona with hazelnut cream (1, 3, 7, 8)

Information about the presence of substances or products that cause allergies or intolerances is available by contacting the staff on duty.

Dessert

Dal “carrello” dei dolci
11

Millefeuille with stracchino cream and honey ^(1, 3, 7, 8)

Crème caramel ^(3, 7, 8)

Bonnet ^(3, 7, 8)

Bavarese mango and passion fruit ^(3, 7, 8)

Strawberries

Vanilla custard ^(1, 3, 7, 8)

Chocolate cream ^(1, 3, 7, 8)

Information about the presence of substances or products that cause allergies or intolerances is available by contacting the staff on duty.

Tasting Menu

6 courses
80

Prosciutto, mortadella “La Favola”, soft saffron butter and fried dumplings ^(1, 7)

Calzagatti (polenta and borlotti beans), cow’s milk ricotta Radicchio with Balsamic Vinegar of Modena ^(1, 3, 7, 9)

Tagliatelle with Modenese meat sauce ^(1, 3, 7, 9, 12)

Traditional Tortellino in capon broth ^(1, 3, 7, 9)

Cotechino on the board, sautéed spinach, green sauce and its mustards ^(7, 10)

Zuppa Inglese ^(1, 3, 7, 8)

Information about the presence of substances or products that cause allergies or intolerances is available by contacting the staff on duty.

Tasting Menu

4 courses
65

White beef tartare from the Apennines,
capers, mustard grains, squacquerone,
blueberry juice (Year 2005 L.M.) ⁽¹⁰⁾

Tortellone with ricotta and spinach,
vegetable sauce ^(1, 3, 7)

Confit duck leg, Lambrusco sauce,
mashed potatoes, fruit mustard ^(7, 10)

Dessert from the “cart”

Information about the presence of substances or products that cause
allergies or intolerances is available by contacting the staff on duty.