



Appetizers

Parma ham, mortadella "Favola", soft saffron butter and fried dumplings* ^(1,7)
19

Polenta taragna with "Lomo Especial" cod stew,
saffron spring onion and escarole ^(1,3,7)
22

Onion frittata, small salad with spring onion, tomatoes, basil and traditional
Modena Balsamic Vinegar ^(3, 7)
16

Appennine meat tartare, capers, whole-grain mustard, squacquerone cheese
and blueberry juice (Year 2005 L.M.)⁽¹⁰⁾
20

Capon salad with horseradish mayonnaise and puntarelle ⁽³⁾
20

Grilled octopus* "pizzaiola", datterini tomatoes,
Taggiasca olives, octopus mayonnaise and caper leaves ⁽⁴⁾
20

*Food frozen

Le informazioni circa la presenza di sostanze o di prodotti che provocano allergie o intolleranze
sono disponibili rivolgendosi al personale in servizio.



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, reduced vegetable sauce (1, 3, 7)
18

Pumpkin tortelloni, Cremona's mustard, amaretti, porcini mushrooms
and parmesan cheese crisp (1, 3, 7)
18

Passatelli with guanciale, porcini mushrooms,
black truffle and slightly spicy turnip greens (1, 3, 7)
18

Gragnano spaghetti with Gentile garlic, olive oil, chili and Gillardeau oysters (1, 7, 9)
19

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Second Courses

New Zealand rack of lamb* with celery root cream and crispy artichokes ^{(1)*}
28

Grilled beef fillet, its brown stock, fondant potatoes ^(9, 12)
25

Confit duck leg, Lambrusco sauce, mashed potatoes, fruit mustard ^(5, 7, 8, 10, 12)
25

Rolled sea bass with tomato and olive tapenade, mussels, clams and fish broth ^(2,4)
25

Seared cotechino sausage with sautéed spinach,
green sauce and fruit mustards ^(7,10,12)
22

Side Dishes

Lightly wilted spinach ⁽⁷⁾
8

Salad of radicchio, arugula and tomato
8

Braised vegetables ratatouille-style
9

Roman-style puntarelle with anchovy, garlic and olive oil
9

Artichoke salad with lemon dressing and Modena balsamic vinegar
9

Porcini mushrooms with celery and Grana cheese ⁽⁷⁾
13

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Dessert

11

Sour cherry tart (1,3,7)

Tenerina chocolate cake (1,3,7)

Tenerina with mascarpone (1,3,7)

Tenerina with wild berries (1,3,7)

Mascarpone cream with wild berries (3,7)

Millefeuille with pastry cream and berries (3,7)

Pastry cannoncini (1,3,7)

Tiramisù (1,3,7)

Fresh tropical fruit and wild berries

Halzenut cream with passion fruit and chili (7,8)

Montebianco (7)

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Tasting Menu

6 courses

80

Prosciutto, mortadella "Favola", soft saffron butter and fried dumplings (1,7)

Capon salad with horseradish mayonnaise and puntarelle

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

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

Seared cotechino sausage with sautéed spinach, green sauce and fruit mustards

Dessert from the "cart"

Tasting Menu

4 courses

65

Appennine meat tartare, capers, whole grain mustard, squacquerone cheese and blueberry juice (Year 2005 L.M.)10)

Pumpkin tortelloni, Cremona's mustard, amaretti and parmesan cheese crisp (1,3, 7)

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

Dessert from the "cart"

*Food frozen

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