



Appetizers

Ruliano ham, Felino IGP salami, pickled vegetables and fried gnocco ^(1,7)
19

Seafood salad
Cuttlefish, octopus, squid, shrimp, crunchy vegetables,
datterino tomatoes, celery, basil and majoram ^(2,4,14)
20

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 asparagus ⁽³⁾
20

Grilled octopus* "pizzaiola", datterini tomatoes,
Taggiasca olives, octopus mayonnaise ⁽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

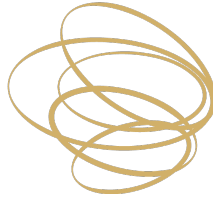
The original Spaghettoni by Pastificio Gentile
with datterino tomatoes and basil ⁽¹⁾
18

Aged Carnaroli Rice (18 months), green garden produce,
creamed Normandy butter and 36 month-aged Parmigiano Reggiano ⁽⁷⁾
18

Mixed pasta from Gragnano IGP, fish broth,
seafood and Amalfi lemon ^(1, 2, 4, 14)
19

*Food frozen

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Second Courses

Low temperature cooked pig, confit radicchio and Marsala sauce ^{(1)*}

28

Fassona Piemontese with rosemary oil and its brown jus ^(9, 12)

25

Confit duck leg, Lambrusco sauce, mashed potatoe ^(5, 7, 8, 10, 12)

25

Mixed fried seafood with vegetables ^(1,2,4,14)

22

Poulet Jaune supreme with rosemary, juniper, spinach and its own jus ⁽⁷⁾

22

Catch of the day, according to the market

30

Side Dishes

Lightly wilted spinach ⁽⁷⁾

8

Salad of radicchio, arugula and tomato

8

Butter-braised Ratte potatoes with thyme

9

Braised vegetables

9

Asparagus with olive oil and lemon

8

*Food frozen

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Dessert and Sweet Wines

Tiramisù – Chef Signature ^(1,3,7) We recommend: Ben Ryè – Passito di Pantelleria (Donnafugata) <i>A great classic paired with an iconic Sicilian passito, perfect with coffee, cocoa, and mascarpone.</i>	Dessert 11,00 Bottle 129,00 Glass 15,00
Fruit filled with its own sorbets – Chef Signature ^(7,8) We recommend: Zibibbo Liquoroso “Balanubi” (Nicosia) <i>Fresh and aromatic, it enhances the fruit without overpowering the delicacy of the sorbets.</i>	Dessert 11,00 Bottle 29,00 Glass 7,00
Classic Tenerina chocolate cake with mascarpone cream or wild berries sauce ^(1,3,7) We recommend: Albana Passito “Domus Aurea” (Ferrucci) <i>Full-bodied and enveloping, ideal with chocolate and excellent with red berries as well.</i>	Dessert 11,00 Bottle 42,00 Glass 14,00
Millefeuille with Chantilly cream and raspberries ^(1,3,7) We recommend: Sauternes – Château Bastor Lamontagne <i>Elegant and velvety, perfectly complementing the cream and the freshness of raspberries.</i>	Dessert 11,00 Bottle 62,00 Glass 14,00
Puff pastry cannoli with pistacchio cream – Chef Signature ^(1,3,7,8) We recommend: Muffato della Sala - Castello della Sala (Antinori) <i>A refined and harmonious sweet wine, ideal with pistachio and cream..</i>	Dessert 11,00 Bottle 105,00 Glass 16,00
Traditional Modena sour cherry tart ^(1,3,7,12) We recommend: Ben Ryè – Passito di Pantelleria (Donnafugata) <i>Structured and intense, perfect with chestnut and the sweetness of marron glacé.</i>	Dessert 11,00 Bottle 129,00 Glass 15,00
Artisanal custard and Luxardo cherry gelato ^(1,3,7,8,6,12) We recommend: Zibibbo Liquoroso “Balanubi” (Nicosia) <i>Sweet yet fresh, it stands up beautifully to caramel, hazelnut, spice and exotic fruit.</i>	Dessert 11,00 Bottle 29,00 Glass 7,00

*Food frozen

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Tasting Menu

Tradition of Modena

4 courses

55

Ruliano cured ham, Felino IGP salami, pickled vegetables and fried gnocco (1,7)

Traditional Tortellino in Parmesan cream (1, 3, 7, 9)

Poulet jaune supreme with rosemary, juniper and its own jus (7)

Artisanal custard ice cream with cherries (1,3,6,7,8,12)

Tasting Menu

All Fish

4 courses

65

Seafood salad

*Cuttlefish, octopus, squid, shrimp, crunchy vegetables,
datterino tomatoes, celery, basil and majoram* (2,4,14)

*Mixed pasta from Gragnano IGP, fish broth,
seafood and Amalfi lemon* (1,2,4,14)

Mixed fried seafood with vegetables (1,2,4,14)

Stuffed fruit and its own sorbets (7,8)

*Food frozen

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