

MENU

Bianca modenese cow raw meat, extra-virgin olive oil, shallot and black summer truffle	€18
Seasonal vegetables “minestrone” in two temperatures from Valsamoggia gardens	€13
Pickled fresh vegetables and lukewarm boiled meat with sage	€13
Culaccia di Bodria, brioche bread and mountain butter	€16
Peas veloutée, fresh ricotta and herb breadcrumbs	€12
Amberjack fish from the adriatic sea, slightly home smoked, marinated courgettes and citrus-flavoured extra virgin olive oil	€14
Potato gnocchi with two tomatoes, fresh ricotta and basil	€15
Tortelli filled with Parmigiano served with Mora prosciutto cooked in wood oven	€17
Tagliatelle 100% Bolognese with meat ragu’	€16
Lasagne with white meat ragu’ and black summer truffle	€23
Strichetti with codfish and taggiasca olives	€20
Chitarrina pasta, with regional crustaceans and shellfish and aromatic herb	€20
Barbera braised veal cheek with potato puree and crispy red onion	€18
Roast suckling pig with seasonal garden vegetables and extra virgin olive oil with aromatic herbs	€18
Crunchy white bolognese zucchini, the flower and the classic filling of meat with tomato	€20
Rabbit prepared using traditional balsamic vinegar with crushed potatoes and rustic salad	€19
Seared tuna steak with its sauce, aubergines and confit cherry tomatoes	€22
Brisket (International Dish United States) proposed by Jessica Zucker (Global MBA Food & Wine, ay 2024/2025)	€16
Tartlet with custard cream and fresh strawberries	€9
Mascarpone Valsamoggia, eggs yolk cream, 80% Bolivia ruket chocolateand fire roasted hazelnuts	€9
Creamy yogurt with caramelized Vignola cherries	€9
Egg yolk gelato “like the old days”	€7