



Tasting menu

...a Bologna € 55

Prosciutto di Parma aged 24 months and mortadella
with friggione and fried crescentine bread

Tortellini in brodo (*meat broth*)

Tagliatelle with ragù bolognese

Cotoletta alla Bolognese with mashed potatoes
breaded pork loin with prosciutto and parmigiano reggiano

Dessert of your choice

...il mare € 70

Fish tartare of the day with tropical salad and toasted almonds

Sicilian prawns crust of rosemary bread with green tomatoes and peaches

Pappardella roll stuffed with sea bream peas cream and
mediterranean pesto

Monkfish medallion wrapped in lettuce salad with panzanella
capers powder and melon sauce

Swordfish in porchetta (*wrapped in bacon slices*) with tomato confit
bell peppers and raspberry sauce

Dessert of your choice

Tasting menu are for the whole table

RAW FISH

The fish served raw is subjected to a reduction in temperature as well as by the EC Regulation n. 853/04

Sicilian prawn (allergens 8)	1 pc	€ 6
Red prawn from Mazara (allergens 8)	1 pc	€ 6,50
Purple prawn from Ortigia (allergens 8)	1 pc	€ 6,50
Langoustine (allergens 8)	1 pc	€ 6,50
Oyster kys marine (Normandy) (allergens 7)	1 pc	€ 5
Sea scallops (allergens 7)	1 pc	€ 6
Fish tartare of the day with tropical salad and toasted almonds (allergens 1 6)		€ 16
Raw fish plate (one piece of each fish above)		€ 40

STARTERS

Marinated salmon with parsley brioche bread robiola cheese and apricot confit (allergens 3 4 5 6)	€ 15
Sicilian prawns crust of rosemary bread with green tomatoes and peaches (allergens 5 8)	€ 15
Monkfish medallion wrapped in lettuce salad with panzanella capers powder and melon sauce (allergens 5 6)	€ 16
Sea scallops with carrots cream coffee powder and fresh celery (allergens 7 9)	€ 16
Prosciutto di Parma aged 24 months and mortadella with friggione and fried crescentine bread (allergens 2 3 5)	€ 15
Parmigiano Reggiano flan with zucchini cream (allergens 3 4)	€ 13
Tasting of 4 starters (for the whole table possibly)	per person € 30

PASTA

Fresh wholemeal spaghetti served warm with fresh tomatoes sauce burrata cream and raw red prawn tartare (allergens 3 4 5 8 9)	€ 17
Pappardella roll stuffed with sea bream on peas cream and mediterranean pesto (allergens 1 4 5 6 9)	€ 16
Paccheri (large macaroni) with fish ragù capers olives and dry tomatoes (allergens 5 6 9)	€ 16
Risotto with sea snails (allergens 6 7 9)	€ 16
Tortellini in brodo (<i>meat broth</i>) (allergens 3 4 5 9)	€ 16
Tortelloni filled with squacquerone cheese parmigiano sauce and balsamic vinegar (allergens 3 4 5 9)	€ 15
Tagliatelle with ragù bolognese (allergens 4 5 9)	€ 15

MAIN COURSES

Swordfish in porchetta (<i>wrapped in bacon slices</i>) with tomato confit bell peppers and raspberry sauce (allergens 6)	€ 25
Salt cod fillet with aromatic herbs bread and the mantecato (<i>creamed</i>) toasted endive tomato and olives sauce (allergens 3 5 6)	€ 25
Mixed fried fish (shrimps and calamari) with green apple and homemade ginger mayonnaise (allergens 2 4 5 7 8)	€ 23
Paddlefish and eggplant parmigiana cream of squacquerone cheese flavored with basil and mint (allergens 2 3 5 6)	€ 25
Cotoletta alla Bolognese <i>breaded pork loin with prosciutto and parmigiano</i> with mash potatoes (allergens 2 3 4 5 9)	€ 24
Duck breast plums sauce and chicory oil garlic and chili (no allergens)	€ 25
Lamb rump low temperature cooking with vegetable caponata (allergens 1 9)	€ 24

List of allergens

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|------------------------------|--------------------|
| 1) tree nuts | 6) fish |
| 2) peanuts | 7) shellfish |
| 3) dairy product | 8) crustaceans |
| 4) eggs | 9) celery |
| 5) cereals containing gluten | 10) mustard/sesame |

Dear customer, we inform you that some products can be frozen at origin or frozen on site (by rapid blast chilling) respecting the self-control procedures pursuant to reg. CE 852/04. We therefore invite you to contact the room manager for all the information relating to the product you want