



Salvatore e Stefano  
vi danno il benvenuto  
Riccardo dalla  
cucina vi propone :

## TASTING MENU

...Il mare...

*five tastings from the fish menu chosen by you*

*two starters one pasta or rice one main course one dessert*

€ 55,00

...A Bologna...

*Traditional Bolognese tasting menu*

*Four courses and dessert from the traditional cuisine*

€ 42,00

Tasting menus are available for at least 2 persons

The price is per person service and cover charge are included

If you have food intolerances or allergies please inform us  
In brackets you have the allergens and the list is in the last page

## RAW FISH

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

|   |         |
|---|---------|
| Oyster fine du cap Horn Loira n° 2 (allergens 7)                                  | € 4,00  |
| Oyster speciale Verneuil Normandia n° 2 (allergens 7)                             | € 5,00  |
| Sicilian prawn (allergens 8)  | € 4,00  |
| Red prawn (allergens 8)   | € 6,00  |
| Scampo (allergens 8)  | € 5,50  |
| Sea Scallop (allergens 7)   | € 5,00  |
| Selection of raw fish (Sicilian prawn tartare scampo red prawn scallop 2 oysters) | € 30.00 |

## STARTERS

|  |                     |
|--|---------------------|
| Sicilian prawn chickpeas cream foie gras mousse<br>and rhubarb (allergens 3 8 )                      | € 16,00             |
| Sea scallops smoked aubergine cream and yogurt cheese (allergens 3 7)                                | € 16,00             |
| Sole filet breaded and fried with chicory tops<br>dried raspberry and cashews ( allergens 1 2 4 5 6) | € 14,00             |
| Mackerel with fennel relish and lemon gel (allergens 6)  | € 12,00             |
| Fish tartare of the day with radicchio salad roasted pineapple<br>and Jerez vinegar (allergens 6 )   | € 16,00             |
| Tasting of 4 starters ( <i>min for 2 pers for the all table if possible</i> )                        | € 22,00 <i>p.p.</i> |

## PASTA

|  |         |
|--|---------|
| Scialatielli (homa made pasta prepared with semolina) with monk fish<br>bacon and dry tomatoes (allergens 4 5 6 9) | € 14,00 |
| Rice shake with lobster and broccoli and parsley olive oil (allergens 3 8 9)                                       | € 18,00 |
| Linguina with anchovies cauliflower coffee powder<br>and lemon peel (allergens 5 6 9)                              | € 12,00 |
| Ravioli pinched and filled with salt cod mousse<br>in rucola broth and currant (allergens 3 4 5 6 9)               | € 12,00 |
| Potatoes gnocchi with red sauce of sea snails<br>and sea asparagus (allergens 4 5 7 9)                             | € 14,00 |

## MAIN COURSES

|  |         |
|--|---------|
| Sea bass with potatoes and artichokes pie<br>and lobster sauce (allergens 3 6 )  | € 24,00 |
| Monkfish fresh tomatoes cream chicory and olives crumble (allergens 5 6 )  | € 22,00 |
| Ink cuttlefish hamburger with braised lettuce<br>roasted tomatoes sauce and cuttlefish mayonnaise (allergens 3 4 5 7 ) | € 20,00 |
| Turbot fillet potatoes cream with parsley and<br>sweet - sour pak choi (allergens 6 )                                  | € 24,00 |
| Mixed fried fish with green apple<br>and ginger mayonnaise (allergens 2 4 5 6 7 8 )                                    | € 20,00 |

## BOLOGNESE MENU

|  |         |
|--|---------|
| <i>Parma ham aged 30 month with parmigiano reggiano cremoso<br/>and quince compote (allergens 3 4)</i>             | € 12,00 |
| <i>Mortadella and salame rosa shallots bread and friggione (allergens 5)</i>                                       | € 10,00 |
| <i>Artichokes flan and cream of ragusano cheese (allergens 3 4 5 )</i>   | € 12,00 |
| <i>Tagliatelle with bolognese ragù (allergens 4 5 9)</i>   | € 11,00 |
| <i>Tortellini in meat broth (allergens 3 4 5 9)</i>  | € 13,00 |
| <i>Tortelloni of squacquerone cheese with parmigiano cream<br/>and balsamic vinegar (allergens 3 4 5 9)</i>        | € 11,00 |
| <i>Lasagna alla bolognese (allergens 3 4 5 9 )</i>   | € 12,00 |
| <i>Cotoletta alla Bolognese<br/>breaded pork loin with prosciutto and parmigiano reggiano (allergens 3 4 5 9 )</i> | € 18,00 |
| <i>Chicken cacciatora style ( tomatoes onion and olives (allergens 9 )</i>   | € 18,00 |
| <i>Beef cheek braised in Sangiovese wine with potatoes puree (allergeni 9)</i>                                     | € 20,00 |
| <i>Pigeon dried apricot and baked onion (allergens 9)</i>  | € 20,00 |

Cover charge € 3,00

## **CHEESES**

|   |         |
|---|---------|
| <i>Tasting of Parmigiano Reggiano</i>   | € 10.00 |
| <i>( three different types of milk red cows brown cows and mountain )</i> (allergens 3) |         |
| <i>Small selection of cheeses (three types )</i> (allergens 3)                          | € 7,00  |
| <i>Large selection of cheeses ( seven types )</i> (allergens 3)                         | € 12,00 |

## **I nostri dolci....**

|   |        |
|---|--------|
| <b>Caramel pudding</b> (allergens 3.4)  | € 7.00 |
| <b>Pie of corn and almonds flour</b><br>with citrus cream and Timut pepper (allergens 1,3,4,5)  | € 7.00 |
| <b>Dark chocolate fondant</b><br>with raspberry sauce (allergens 2,3,4)                         | € 7.00 |
| <b>Semifreddo of mascarpone glazed with coffee</b><br>and candied hazelnuts (allergens 1.3.4.5) | € 7.00 |
| <b>Cannolo with mou foam</b><br>and passion fruit (allergens 3.4.5)                             | € 7.00 |
| <b>Catalana cream with liquorice</b><br>and spiced pineapple (allergens 3.4)                    | € 7.00 |

Breads fresh pastas and desserts are prepared by us daily

### ***List of allergens***

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