



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

Wi-Fi password

ristoranteciacco2004

RAW FISH

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

Oyster concave de Thatihou Normandia n° 2 (allergens 7)	€ 5,00
Sicilian prawn (allergens 8)	€ 5,50
Red prawn (allergens 8)	€ 6,00
Scampo (allergens 8)	€ 6,00
Sea Scallop (allergens 7)	€ 5,00
<i>Selection of raw fish (Sicilian prawn tartare scampo red prawn scallop 2 oysters)</i>	€ 30,00

STARTERS

Fish tartare of the day with mango peanut coconut milk and valerian salad (allergens 1 6)	€ 14,00
Roasted octopus gazpacho with tomato and watermelon with burnt onion cream (allergens 5 7 9)	€ 13,00
Scallops with tomato water cottage cheese and avocado (allergens 6 7)	€ 15,00
Mortadella and prosciutto with crescentine friggione and Parmigiano Reggiano cremoso (allergens 3 4 5)	€ 12,00
Zucchini flan smoked provola sauce and raw courgettes(allergens 2 3 4 5)	€ 10,00

PASTA

Cuttlefish ink strozzapreti (home made pasta) with tomato cuttlefish salad carrots and pistachios (allergens 1 5 6 7 8 9)	€ 12,00
Garlic oil and chilli risotto with monk fish carpaccio (allergens 6 9)	€ 14,00
Ricotta and rocket gnocchi with mussels dried tomatoes and salicornia (allergens 3 4 5 7 9)	€ 13,00
Tortellini in meat broth or...if you prefer with Parmigiano zabbaione foam (allergens 3 4 5 9)	€ 13,00
Tortelloni of squacquerone cheese with parmigiano cream and balsamic vinegar(allergens 3 4 5 9)	€ 10,00
Tagliatelle al ragù bolognese (allergens 3 4 5 9)	€ 10,00

MAIN COURSES

Salt cod fillet and mousse with red onion olives and cherry tomatoes (allergens 3 6)	€ 20,00
Sea bass with peach sautéed roasted green tomatoes and sautéed escarole sauce (allergens 3 6)	€ 22,00
Mixed fried fish with green apple and ginger mayonnaise (allergens 2 4 5 6 7 8)	€ 18,00
Cotoletta alla Bolognese <i>breaded pork loin with prosciutto and parmigiano reggiano</i> (allergens 3 4 5 9)	€ 18,00
Chicken cacciatora style (<i>tomatoes onion and olives</i> (allergens 9)	€ 18,00
Pigeon dried apricot and baked onion (allergens 9)	€ 20,00

DESSERT

Caramel pudding and candied orange peel (allergens 3.4)	€ 7.00
Panna cotta with peach and apricot soup (allergens 1 2 3.4 5)	€ 7.00
Semifreddo with mango white chocolate and coconut biscuit (allergens 1.3.4.5)	€ 7.00
Dark chocolate Catalan cream with orange cream and fruit chutney(allergens 3.4)	€ 7.00

CHEESES

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

Breads fresh pastas and desserts are prepared by us daily

Cover charge € 3,00

List of allergens

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