

Ciacco's tasting menu

...a Bologna € 55.00

Prosciutto di Parma aged 30 months and mortadella
with friggione and fried crescentine bread

Tortellini in brodo (*meat broth*)

Tagliatelle with ragù bolognese

Cotoletta alla Bolognese

breaded pork loin with prosciutto and parmigiano reggiano

Dessert of your choice

...il mare € 70.00

Swordfish ceviche with onion marinated in raspberry vinegar

Octopus with celeriac almond milk cream
and black olives powder

Fresh home made spaghetti with moscardini (*small octopus*) sauce
olives capers and fresh oregano

Sicilian prawns with cream of cannellini beans sauce of 'nduia
(*spicy salami*) vanilla olive oil and Parmigiano Reggiano crumbs

Salted cod polpette with raisins pine nuts
tomato sauce and potatoes

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	€ 6,00
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	€ 5,00
Sea scallops (allergens 7)	1 pc	€ 5,00
Fish tartare of the day with raspberry coulis matcha tea corn salad and toasted almonds (allergens 1 3 6)		€ 15,00
Raw fish plate (one piece of each fish above)		€ 40,00

STARTERS

Swordfish ceviche with onion marinated in raspberry vinegar (allergens 6 9)		€ 15,00
Sicilian prawns with cream of cannellini beans sauce of 'nduia (spicy salami) vanilla olive oil and parmigiano reggiano crumbs (allergens 5 8 9)		€ 15,00
Octopus with celeriac almond milk cream and black olives powder (allergens 1 7)		€ 15,00
Sea scallops with nettle cream toasted seeds and kefir (allergens 3 7 10)		€ 15,00
Prosciutto di Parma aged 30 months and mortadella with friggione and fried crescentine bread (allergens 2 3 5)		€ 15,00
Parmigiano Reggiano flan with zucchini cream (allergens 3 4)		€ 13,00
Tasting of 4 starters (<i>for the whole table possibly</i>)		€ 30,00

PASTA

Fresh home made spaghetti with moscardini (<i>small octopus</i>) sauce olives capers and fresh oregano (allergens 4 5 7 9)	€ 15,00
Mint and potatoes gnocchi with red mullet ragout lentils and olive oil flavoured with bottarga (dried tuna eggs) (allergens 4 5 6 9)	€ 15,00
Passatelli (pasta made with bread crumbs and parmigiano) crab bisque and black ink crumble (allergens 4 5 7 9)	€ 16,00
Risotto with pesto of rucola and salad of turbot raspberry vinegar (allergens 1 6)	€ 15,00
Tortellini in brodo (<i>meat broth</i>) (allergens 3 4 5 9)	€ 15,00
Tortelloni squacquerone cheese filled with parmigiano sauce and balsamic vinegar (allergens 3 4 5 9)	€ 14,00
Tagliatelle with ragù bolognese (allergens 4 5 9)	€ 14,00

MAIN COURSES

Turbot with smoked pumpkin and mulled wine sauce (allergens 6)	€ 25,00
Salted cod polpette with raisins pine nuts tomato sauce and potatoes (allergens 1 3 4 6)	€ 25,00
Mixed fried fish (shrimps and calamari) with green apple and homemade ginger mayonnaise (allergens 2 4 5 7 8)	€ 23,00
Calamari and cauliflower (allergens 7)	€ 23,00
Cotoletta alla Bolognese (allergens 2 3 4 5 9) <i>breaded pork loin with prosciutto and parmigiano reggiano</i>	€ 23,00
Duck breast plums sauce and chicory oil garlic and chili(no allergens)	€ 25,00
Beef cheek braised in sangiovese wine with polenta (allergens 3 9)	€ 23,00

Desserts

Chocolate and almond millefoglie
with almond cream and plum jam (allergens 1.3.4.5)
€ 8,00

Liquorice creme brulee
with candied lemon in syrup (allergens 3.4)
€ 8,00

Citrus Jelly with berries (No allergens)
€ 8,00

Pistachio semifreddo with burned pineapple sauce
(allergeni 1.3.4)
€ 8,00

Chocolate fondant with mango sauce
and white chocolate flakes (allergens 3.4)
€ 8,00

Rice cake with alkermes foam
(allergeni 1,3,4)
€ 8,00

...the small cheese tasting
3 types of cheeses with mustard and jam
€ 12.00

.... and sweet wine by the glass

Albana passito 2021	Celli	€ 5,00
Barolo chinato	Montanaro	€ 7.00
Erbaluce di Caluso Docg passito 2017	Cieck	€ 7.00
Malvasia delle Lipari Passito 2019	Colosi	€ 5.00
Porto LBV 2016	Barros	€ 8.00
Sauternes Chateaux Liot 2018		€ 9,00
La moretta fanese (<i>Marche coffee and liqueur</i>)		€ 8,00

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

Cover charge € 4,00