

## BOLOGNESE MENU

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| <i>Prosciutto with parmigiano reggiano cremoso<br/>and quince compote</i>                        | € 12,00 |
| <i>Mortadella and salame Felino shallots bread and friggione</i>                                 | € 12,00 |
| <i>Pumpkin flan parmigiano nuggets and cacio e pepe sauce</i>                                    | € 12,00 |
| <i>Tagliatelle with bolognese ragù</i>   | € 11,00 |
| <i>Tortellini in meat broth</i>  | € 13,00 |
| <i>Tortelloni of squacquerone cheese with parmigiano cream<br/>and balsamic vinegar</i>          | € 11,00 |
| <i>Lasagna alla bolognese</i>  | € 12,00 |
| <i>Cotoletta alla Bolognese<br/>breaded pork loin with prosciutto and parmigiano reggiano</i>    | € 18,00 |
| <i>Chicken cacciatora style ( tomatoes onion and olives)</i>                                     | € 18,00 |
| <i>Cheek of beef braised in sangiovese wine sauce<br/>and potatoes puree (allergeni 3 4 5 9)</i> | € 18,00 |
| <i>Pigeon dried apricot and baked onion</i>  | € 20,00 |

## STARTERS

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| <i>Fresh anchovies from Cantabrico sea with toasted bread pistachio<br/>and smoked scamorza cheese sauce (allergens 1 3 5 6 )</i>    | € 12,00      |
| <i>Sea scallops with fennel ginger pomegranate<br/>and brioche bread (allergens 3 4 5 7)</i>   | € 16,00      |
| <i>Mackerel fillet marinated and skin burned with cabbage yogurt<br/>and green apple ( allergens 3 6)</i>                            | € 11,00      |
| <i>Octopus steamed and grilled with pumpkin cream<br/>and saba ( red wine sauce that will become aceto balsamico ) (allergens 7)</i> | € 13,00      |
| <i>Fish tartare of the day with corn salad mango<br/>and toasted almonds (allergens 1 6 )</i>  | € 15,00      |
| <i>Tasting of 4 starters (min for 2 pers for the all table if possible )</i>   | € 20,00 p.p. |

## RAW FISH

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

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| Oyster fine du cap Horn Loira n° 2 (allergens 7)                                  | € 5,00  |
| Oyster concave de Thatihou Normandia n° 2 (allergens 7)                           | € 5,50  |
| Sicilian prawn (allergens 8)  | € 5,50  |
| Red prawn (allergens 8)   | € 6,00  |
| Scampo (allergens 8)  | € 6,00  |
| Sea Scallop (allergens 7)   | € 5,00  |
| Selection of raw fish (Sicilian prawn tartare scampo red prawn scallop 2 oysters) | € 33,00 |

## PASTA

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| Paccheri ( very large macaroni) with raw prawns tartare chicory tops<br>anchovies and cappers powder (allergens 5 6 8 9 )         | € 13,00 |
| Scialatielli (home made pasta prepared with semolina) with monk fish<br>toasted pancetta and dry tomatoes (allergens 5 6 9 )      | € 13,00 |
| Risotto prepared with brodetto fish stock little calamari<br>black ink and goat cheese sauce (allergens 3 6 7 9)                  | € 14,00 |
| Little ravioli filled with sea bream served in soup of cherry tomatoes<br>riesling wine and taggiasca olives (allergens 4 5 6 9 ) | € 13,00 |
| Gnocchi of potatoes and ricotta cheese with clams broccoli<br>and chestnuts in barbera wine (allergens 3 4 5 7 9)                 | € 15,00 |

## MAIN COURSES

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| Salt cod fillet and mousse with sautéed cauliflowers (allergens 3 6 )  | € 19,00 |
| Cuttlefish with Jerusalem artichokes cream and artichokes (allergens 7 )   | € 20,00 |
| Red mullet fillet and friggione wrap in nori see weed with meat juice<br>and cream of cauliflowers (allergens 6 9) | € 20,00 |
| Croacker fish fillet with black beans<br>and foam of béarnaise sauce (allergens 3 4 6 )                            | € 23,00 |
| Mixed fried fish with green apple<br>and ginger mayonnaise (allergens 2 4 5 6 7 8 )                                | € 20,00 |