



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

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| Oyster concave de Thatihou Normandy n° 2 (allergens 7) | € 5,50 |
| Sicilian prawn (allergens 8) | € 5,50 |
| Red prawn (allergens 8) | € 6,50 |
| Scampo (allergens 8) | € 6,50 |
| <i>Selection of raw fish (Sicilian prawn tartare scampo red prawn oyster)</i> | € 25,00 |

STARTERS

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| Fish tartare of the day with mango peanut coconut milk and valerian salad (allergens 1 2 6) | € 14.00 |
| Mantis shrimp flan with parsley sauce and tomato chutney (allergens 3 4 8) | € 12.00 |
| Cuttlefish with turnip greens beans hummus and spicy sweet and sour sauce (allergens 7 10) | € 13.00 |
| Trout marinated served with home made giardiniera almond puree and yogurt sauce (allergens 1 3 6) | € 12.00 |
| Mortadella and prosciutto with crescentine friggione and Parmigiano Reggiano mousse (allergens 2 3 4 5) | € 12,00 |
| Pumpkin flan with goat cheese sauce and tangerine marmalade (allergens 3 4) | € 10,00 |

PASTA

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| Scialatielli with octopus shitake mushrooms dry tomatoes pesto and pistachio (allergens 1 5 6 7 9) | € 14,00 |
| Risotto with broccoli salted anchovies lemon peel and greek yogurt(allergens 3 6 9) | € 12,00 |
| Spaghetti calamari and cauliflower with saffron and currant (allergens 5 6 7 9) | € 13,00 |
| Zuppa Imperiale (cubes of pasta made with parmigiano cheese) in shellfish broth with prawns tartare and mushroom powder(allergens 3 4 5 8) | € 13,00 |
| Tortellini in meat broth (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

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| Monkfish in pork caul fat with cabbage and sweet potato (allergens 3 6) | € 22,00 |
| Salt cod fillet with pumpkin polenta and turnip greens (allergens 3 6) | € 20,00 |
| Fried calamari shrimps and green apple with ginger mayonnaise (allergens 2 4 5 6 7 8) | € 18,00 |
| Red mullet and ribollita (bread and black cabbage) (allergens 3 6) | € 20,00 |
| 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 |
| Cheek of beef braised in sangiovese wine with potatoes puree (allergens 9) | € 20,00 |

DESSERT

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| 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 |
| Tart with chocolate drops, pears in red wine and custard (allergens 3.4) | € 7.00 |

CHEESES

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| <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 |

Breads fresh pastas and desserts are prepared by us daily

Cover charge € 3,00

List of allergens

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|------------------------------|--------------------|
| 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 |