



Atto Primo

LO SPETTACOLO DEL CIBO

RESTAURANT MENU

APPETIZERS

"Torta Fritta" (Fried Dumplings) <i>rolled out on the spot</i>	€ 4.00
Homemade Pickled Vegetables <i>from Podere Pizzavacca</i>	€ 5.00
Culatello di Zibello <i>cured min. 18 months</i>	€ 18.00
A Selection of our Cured Meats	€ 12.00
A Selection of our Cured Meats, with Culatello di Zibello	€ 15.00
Emilian Delicacies <i>Reserve Parma ham, Gorgonzola cheese with pears, 24 months Parmigiano Reggiano Caseificio Dotti with balsamic vinegar sauce, fried "polenta"</i>	€ 10.00
Vertical Tasting of Parmigiano Reggiano <i>Parmigiano Reggiano Caseificio Dotti, 3 seasonings: 14 months, 24 months, 30 months</i>	€ 10.00
Fassona Beef Tartare <i>hand-chopped raw meat, served with crunchy seasonal vegetables</i>	€ 12.00
Crispy Egg Yolk <i>served with Polenta Taragna, asparagus and gorgonzola sauce</i>	€ 10.00
Crumbed Prawns <i>fried shrimp tails with sweet and sour sauce</i>	€ 10.00
La Pancetta <i>smoked bacon, cooked at a low temperature, served with puree of purple potatoes and horseradish flakes</i>	€ 12,00
Service Charge	€ 2.00

FIRST COURSES

Tortelli di Parma <i>stuffed pasta, filled with spinach and ricotta cheese, seasoned with butter, sage leaves and sprinkled with Parmigiano Reggiano cheese</i>	€ 11.00
Mezzelune and Game <i>stuffed pasta filled with roe deer stew served with a creamy red wine and blackberry sauce</i>	€ 11.00
Pisarei e Fasò 2.0 <i>small gnocchi in Pachino tomato and pancetta sauce, Borlotti bean purée and fried onion strings</i>	€ 10,00
Homemade Hemp Gnocchi <i>with truffle butter and Porcini cream</i>	€ 12.00
Spaghetti Verrigni, Mediterranean Style <i>sautéed tuna, fresh tomatoes, capers, taggiasche olives and basil</i>	€ 11.00
Tagliolini with Green Beans Pesto <i>with shaved ricotta salata and toasted almonds</i>	€ 10,00

KIDS MENU

Homemade Egg Pasta "Maltagliati" <i>in our tomato sauce</i>	€ 6.00
Grilled Hamburger <i>served with french fries</i>	€ 7.00

MAIN COURSES

Gourmet Filet-Burger <i>100g grilled hamburger, medium cooked, sesame bread, fontina cheese, tomatoes, salad, cucumber, served with french fries</i>	€ 10.00
Our Roasted Chicken Rollé <i>with mixed berry sauce, buttered spinach</i>	€ 13.00
Baked Pork Bites <i>roasted pork filet wrapped with pancetta served with "Passito" and figs sauce and vegetables stir-fry</i>	€ 16.00
Iberico Pork Secreto <i>grilled pork served with red lentils and red onion confiture</i>	€ 16.00
Mediterranean Octopus <i>grilled octopus on a cream of Basil and Chickpeas, baby spinach, dried tomatoes and potato balls</i>	€ 16.00
Seared Fillet of Gilt-head Bream (Orata) <i>dried tomatoes crusted filet, carrot sauce and zucchini cream</i>	€ 16.00

A SELECTON OF OUR GRILLED MEAT

Ribeye Tomahawk Steak <i>from 800g to 1.200g, served with french fries</i>	€ 5.50/hg
English Heifer Striploin <i>250g, served with mixed fresh vegetables and picadilly tomatoes</i>	€ 18.00
Cube-Roll, Scottona Rib-steak <i>300g, abundant marbling, served with caponata agrodolce</i>	€ 20.00

SIDE DISHES

Mixed Salad <i>green salad, piccadilly tomatoes, cucumber, marinated onion</i>	€ 4.00
Caponata Agrodolce (Sweet and Sour) <i>eggplants, peppers, zucchini, onions</i>	€ 4.00
Crispy Potatoes	€ 4.00
Fresh Buttered Spinach <i>quickly sauteed</i>	€ 4.00

DESSERTS

Classic Panna Cotta <i>served with a sauce of your choice: berry, chocolate, caramel and coffee</i>	€ 6.00
Puff Pastry Millefoglie <i>with caramelized white chocolate cream, mixed berries and red berry coulis</i>	€ 6.00
“Sbrisolona” Cake <i>with a cup of zabaione</i>	€ 5.00
A Cup of Vanilla Ice Cream <i>homemade, served with crunchy meringues</i>	€ 4.50
Eclair <i>filled with orange custard cream and canned cherries</i>	€ 6.00
Coconut Rocher <i>coconut mascarpone balls, crumbles of dark chocolate, red berry and coffee coulis</i>	€ 6.00
Classic Italian Tiramisù <i>one of Italy’s most popular dessert</i>	€ 5.00
Our Fresh Sweet Pastry <i>tastings of our homemade desserts</i>	€ 6.00