

ENGLISH

Menu



**POSSIBLE FOOD ALLERGEN AND INTOLERANCES
SHOULD BE COMMUNICATED
TO THE STAFF BEFORE ORDERING**



APPETIZERS

TAGLIERE DELLA LUNA • 12 €

Mixed cold cuts, Pecorino cheese, Squacquerone cheese, Jam of the day, Piadina typical of Romagna

G/K/N/L/S/F

PIADINA ROMAGNOLA • 2 €

Piadina typical of Romagna

G/K/N/L/S/F

PIADINA FARCITA

G/K/N/L/S/F

1 FLAVOUR • 6 €

2 FLAVOUR • 7 €

3 FLAVOUR • 8 €

Piadina typical of Romagna stuffed with a choice of: raw Ham, Coppa, Salame, Mortadella, Pecorino cheese, Squacquerone cheese

PIZZA FRITTA • 3 €

Plate of Pizza Fritta Romagnola

G/L

COVER • 1€



FIRST COURSES

All the pasta is handmade and strictly rolled with the rolling pin of Davide

TAGLIATELLE • 8 €

Tagliatelle typical of Romagna: ribbon-noodles fresh pasta

U/G

CAPPELLETTI • 11 €

The traditional Cappelletti stuffed with cheese

U/G/L

CIUFELLI • 8 €

Short fresh pasta typical of Molise

U/G

ORECCHIONI • 9 €

Orecchioni typical of Romagna: fresh pasta stuffed with ricotta cheese and spinach

U/G/L

SPAGHETTONI • 8 €

Spaghetti thin "like guitar strings" without Eggs in the dough

G

SEASONINGS of your choice:

- *Burro e Salvia (Butter and Sage) L*
- *Ragù bolognese (Bolognese Sauce) S*
- *Panna e Salsiccia (Cream and Sausage Sauce) L*
- *Salsiccia, Scalogno e Sangiovese romagnolo*
- *Panna, Spinaci, Prosciutto e Pinoli L/F*
(Cream, Spinach, Ham and Pine Nuts)
- *Sinfonia di Verdure S*
(Sauce with a base of vegetables)
- *Brodo (opzione per Cappelletti) S*
(Hot broth - option for Cappelletti)



SECOND COURSES

COTOLETTA IMPANATA • 12 €

Our Chicken Cutlets with French Fries

U/G/L

BRASATO • 15 €

Braised beef in Sangiovese Romagnolo

Served with seasonal vegetables

S

OSSOBUCO • 16 €

*Veal Ossobuco served with seasonal
vegetables*

S/G/A

SIDE DISHES

CONTORNO AL FORNO • 5 €

Selection of Vegetables cooked in the oven

MISTICANZA AUTUNNALE • 5 €

Fresh radicchio salad, Green apple and Hazelnuts

F

PATATE FRITTE • 5 €

French fries

G/L/U

ON THE GRILL

MISTO AI FERRI • 17 €

Grilled Meat mixed: Pancetta (Bacon), Castrato (Mutton meat), Costola (Rib pork) and Salsiccia (Sausage) with locally grown Vegetables

- - Dish of only Castrato (Mutton meat) • 18 € with locally grown Vegetables

BY RESERVATION ONLY

UNTIL THURSDAY

BRACIOLONE • 16 €

Unique cut of pork Loin and Bacon with locally grown Vegetables

FIorentINA • 24 € 0,5 / 0,6 kg

Fiorentina steak with locally grown Vegetables



handmade

DOLCE DEL GIORNO • 5 €

Dessert of the day by the fantasy of the kitchen

PER ALLERGENI RIVOLGERSI AL PERSONALE DI SALA

FREDDO AL CAFFÈ • 5 €

"Semifreddo": frozen dessert with Caffè

U/G/L

MERINGATA • 5 €

"Semifreddo": frozen dessert with Meringue

U/L

NUTELLOSO • 5 €

"Semifreddo": frozen dessert with Nutella

U/L/F

LIST OF ALLERGENS

G) = CEREALS WITH GLUTEN: wheat (Spelt and Buckwheat), rye, barley, oats or their hybridized strains and derived products, except: a) wheat-based glucose syrups, including dextrose; b) wheat-based maltodextrins; c) barley-based glucose syrups; d) cereals used in the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.

C) CRUSTACEANS and products based on crustaceans.

U) EGGS and egg products.

P) FISH and fish products, except: a) fish gelatine used to support some vitamin preparation or carotenoids; b) gelatine or isinglass used as fining agent in beer and wine.

R) PEANUTS and peanut-based products.

K) SOYBEANS and products thereof, except: a) fully refined soybean oil and fat; b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources; c) vegetable oils derived phytosterols and phytosterol esters from soybean sources; d) plant stanol ester produced from vegetable oil sterols from soybean sources.

L) MILK and its derivatives (including lactose), except: a) whey used for the manufacture of alcoholic distillates, ethyl alcohol of agricultural origin; b) lactitol.

F) CELERY NUTS: Almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Western anacardium*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.

S) CELERY and products based on celery.

N) MUSTARD and products based on mustard.

M) SESAME seed and senape based products.

A) SULPHUR DIOXIDE AND SULPHITES in concentrations greater than 10 mg/kg or 10 mg/litre in terms of total SO₂ to be calculated for products as offered ready for consumption or reconstituted in accordance with manufacturers' instructions.

B) LUPIN and products thereof.

H) MOLLUSCS and products thereof.

**GUESTS ARE ADVISED THAT, FOR A GREATER CONVENIENCE,
YOU WILL FIND NEXT TO EACH COURSE THE INDICATION
WITH THE REFERENCE LETTER TO ALLERGENS.**