



I CARRACCI

— RISTORANTE —

It's believed that the depicted decoration of this environment, focused on the Mith of Phaeton, whose fall occupies the vault's center, belongs to a different period of works if compared to the Carracci's intervention on the noble floor. It also seems unlikely, for these paintings, the hand of artists like Francesco Albani or Bartolomeo Cesi, who operated in Palazzo Fava later on, around 1598, especially in the Aeneid's room.

The author was probably a talented student of Lorenzo Sabbatini, a bolognese painter, follower of Parmigianino and Vasari, who worked in Bologna, in Florence for the Medici and in the Vatican City. The hand of this artist is probably recognizable in the human figures, while the grotesque decoration is allegedly by Giovanni Luigi Valesio, who imitated the style of Agostino Carracci, particularly in the art of etchings. Also remarkable are the four tondi, referable to Valesio himself, with allegories of the Seasons, each one supported by a couple of nudes clearly inspired by Michelangelo's works.

Max Martelli – Art historian

In the heart of Bologna, the cuisine of the Chef Guglielmo Araldi is a researching process through tradition and evolution, focused on Mediterranean flavours with a solid bound with the surrounding area.



GRAND HOTEL MAJESTIC
GIÀ BAGLIONI

BOLOGNA
★★★★★

LEADING
HOTELS

Starters

Culatello di Zibello DOP, Parmesan flakes aged 36 months, traditional balsamic Modena vinegar 1-7	Euro 29,00
Bologna Mortadella, squacquerone and tigelle 1-7	Euro 26,00
Fassona tartare, mixed salad, hazelnut and black truffle, "served with toasted brioches, preserves and rustic mustard" 1-7-8-10	Euro 29,00
Red Prawns Carpaccio, mango and lemon yoghurt * 2-7	Euro 29,00
Potatoes millefeuille, seasonal vegetables and truffle 3-7	Euro 26,00

First Courses

Tortellini with Capon Broth * 1-3-7-9	Euro 23,00
Tortellini with Parmigiano Reggiano cream * 1-3-7-9	Euro 25,00
Tagliatelle served with Bolognese ragout * 1-3-7-9	Euro 20,00
Linguine with fish ragout, parsley and lemon * 1-4-9-12-14	Euro 25,00
"Pastificio dei Campi" spaghetti, fresh tomatoes and basil 1-12	Euro 22,00
Short cutted pasta with baby octopus ragout, capers and black olives * 1-4-9-14	Euro 25,00

Main Courses

Veal cutlet Bolognese style, potatoes with rosemary and friggione * 1-3-7-9	Euro 30,00
Beef fillet with grilled seasonal vegetables	Euro 35,00
Salmon steak with steam cooked vegetables	Euro 29,00
Mediterranean sea bass, cherry tomatoes, potatoes and olives 4	Euro 32,00
Poached mountain egg, truffle potato cream, Parmesan fondue and crusty bread 1-3-7	Euro 26,00

Desserts

Vanilla Ice Cream with "Fabbri" sour cherry 3-7	Euro 15,00
Ice Creams and Sorbets 3-7	Euro 15,00
Red berries cheesecake 1-3-7-8	Euro 15,00
Chocolate parfait, Vanilla and Macadamia crumble 1-3-7-8	Euro 15,00
Tiramisù 1-3-7-8	Euro 15,00
Tenerina cake 1-3-7-8	Euro 15,00
Selection of Italian and French cheeses served with toasted brioches, mustards and fruit preserves 1-7	Euro 30,00

"Tradition" Tasting Menu

Bologna Mortadella, squacquerone and tigelle	Euro 95,00
Tortellini with Capon Broth	
Tagliatelle served with Bolognese ragout	
Veal cutlet Bolognese style, potatoes with rosemary and friggione	
Vanilla Ice Cream with "Fabbri" sour cherry	
Small bakery	

Tasting menu choice is intended for the whole table and priced per person.
With our menu we serve breadsticks accompanied by Normandy salted butter and a selected virgin olive oils.
For any allergies and intolerances, please request the allergen list to the restaurant staff.
Covercharged Euro 5,00

Our Extra-Virgin Olive Oil

Selection

Extra Virgin Olive Oil is the common thread; not only is it the indispensable ingredient in every dish, but it is also the creative, characterizing and differentiating element, which links the "I Carracci" restaurant to the fascinating context that it hosts.

Oil selection developed by Antonietta Mazzeo di Olioè



Extremum
Monocultivar Taggiasca



Light and fruity:
almond, leaf, slight tomato.
Bitter harmony and spicy.

Liguria region

Top Gold at the Monocultivar Expo competition
First Prize in the Sol D'oro competition
Gambero Rosso - Oils of Italy 2021 - 3 Leaves
Azienda Agricola Cassini Paolo
Via Roma 62 - 18035 Isolabona (IM)

Dop Nostrana di Brisighella
Monocultivar Nostrana



Green Fruity, Medium/Intense:
artichoke, tomato leaf,
green almond, balanced bitter and spicy notes.

Emilia Romagna region

Tenuta Monte Mauro

Via Monte Mauro 24
48013 Frazione Canovetta - Brisighella (Ra)

46° Parallelo
Monocultivar Casaliva



Medium Green Fruity:
notes of cut grass, sage
and dried fruit. Bitter and spicy in harmony.

Trentino Alto Adige region

Agraria Riva del Garda

Cantina e Frantoio dal 1926
Via S. Nazzaro 4, 38066 Riva del Garda (TN)

Selezione "Rodolfo" Etichetta viola
Monocultivar Corregio



Intense:
artichoke, grass, almond. Bitter and rich spicy.

Emilia Romagna region

Bibenda Oils Guide - 5 drops

Slow Food - Great Slow Oil

Gambero Rosso - Oils of Italy 2021 - 3 Leaves

Uliveto del Fattore

Via Villa Parigi 37, Montegridolfo (RN)

Oils intensity legend



Light fruity



Medium fruity



Intense fruity

50ml bottles on sale.

For more information and to purchase, the dining room staff is at your disposal.