

Selection *Our Extra-Virgin Olive Oil*

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)

*Canovetta blend  
di Nostrana di Brisighella  
and other local varieties*  
**Monocultivar Nostrana**



Medium/intense green fruitiness:  
artichoke, tomato leaf  
green almond, balanced bitter and spicy notes.  
Overall harmonic.  
**Emilia Romagna region**  
**Tenuta Monte Mauro**  
Via Monte Mauro 24  
48013 Frazione Canovetta – Brisighella (Ra)

*46° Parallelo*  
**Blend 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*  
**Correggiolo**



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*

500ml bottles on sale. For more information and to purchase, the dining room staff is at your disposal.



*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 Agostino Schettino  
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  
since 1912

BOLOGNA  
★★★★★

LEADING  
HOTELS®

Starters

Cod, cauliflower, bagna cauda & lemon essence 1-3-4-7	€ 33,00
Cuttlefish veil, broccoli, mandarin & Asetra caviar 1-3-7-12-14	€ 33,00
Duck breast, pumpkin, pak choi with sesame & soy 1-3-6-9-11	€ 30,00
Fassona beef tartare “pizzaiola style”, capers & oregano 1-3-7	€ 30,00
Naples-style stuffed escarole, anchovies, fig mustard & pine nuts 1-3-4-7-10	€ 29,00

First Courses

“Il Mangiafagioli”: beans tagliatelle, mussels and sea plankton <i>Tribute to Annibale Carracci’s piece</i> 1-3-7-14	€ 30,00
Risotto “Riserva San Massimo”, Buffalo Mozzarella, herb pesto, lemon & sea urchins 7-14	€ 32,00
Tortello stuffed with guinea fowl, Valpadana DOP Provolone & scapece-style carrot 1-3-6-7-9	€ 30,00
“Spaghetto allo scarpariello” memory: Petrilli preserved tomato, basil & Pecorino di Fossa DOP 1-7	€ 30,00
Stuffed dumpling: porcini mushrooms, black truffle, tarragon & fermented black garlic 1-3-7	€ 33,00

Main Courses

BBQ lobster, vanilla Hollandaise sauce 1-2-3-7-9	€ 49,00
Pigeon, fermented radishes & peanuts 3-6-7-8-9	€ 43,00
Lamb, scorzonera & marinated red onion 1-7-9	€ 46,00
Beef fillet from the Bologna hills “Fattoria Zivieri”, Jerusalem artichoke, forest mushrooms & black truffle 7-9	€ 46,00
Sea bass & potatoes in autumn broth with beurre blanc 1-4-7-9	€ 45,00

In accordance with the recommendations of the Ministry of Health, we use iodised salt, ensuring both quality and wellbeing.  
Our teas and infusions provided by La Via del Tè and our Segafredo Zanetti coffee, have certifications of excellent quality, in full respect of sustainability, ethical values of fairness, integrity, honesty, transparency and fair competition in the conduct of business

The Erudite, the Fat, the Red

Mortadella terrine, Squacquerone cheese, crispy tigella bread and balsamic vinegar caviar 1-7	€ 125,00
Tortellini in 36 months Parmigiano Reggiano cheese cream 1-3-7	
Lasagnetta alla Bolognese 1-3-7-9	
Contemporary Petroniana cutlet 1-3-7-9	
Lemon wave 7	
Chocolate tenerina cake and mascarpone 1-3-7-8	
Petit four	

Nature

Dashi, turnips & autumn vegetables 9	€ 125,00
Gragnano spaghetti, fennel extract, samphire & Taleggio cheese 1-3-7-9	
Green pasta raviolo stuffed with friggione, 36 months Parmigiano Reggiano, chestnuts & pioppini mushrooms 1-3-7	
Cabbage, potatoes and “Medicina” onion reduction	
Lemon wave 7	
“Caruso”: Bolognese milk pudding? No, Neapolitan pastiera. 1-3-7-8	
Petit four	

Freehand menu by our chef Agostino Schettino

WITHIN AND BEYOND OUR TERRITORY

6 courses tasting menu	€ 125,00
8 courses tasting menu	€ 160,00
Three glasses tasting wines	€ 55,00
Five glasses tasting wines	€ 80,00

Tasting menu choice is intended for the whole table. With our menu we serve breadsticks accompanied by Normandy salted butter and a selected virgin olive oils.  
Fish is locally sourced and sustainably certified. For any allergies and intolerances, please request the allergen list to the restaurant staff.  
Cover Charge € 5,00