

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

Corregiolo



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.

WI-FI connection • Network: Grand Hotel Majestic • Password: Duetorri2010



I CARRACCI

RISTORANTE



DINNER

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
BOLOGNA
★★★★★

MENU

Starters



1-3-4-7-10	Neapolitan-style stuffed escarole, anchovies, fig mustard and pine nuts	€ 30
1-3-6-9-11	Duck breast, pumpkin, sesame soy pak choi	€ 32
1-3-4-7	Cod, cauliflower, bagna cauda and lemon essence	€ 33
1-3-7-12-14	Cuttlefish veil, broccoli, mandarin and Asetra caviar	€ 33
1-3-4-7-9-10	Monkfish, lardo, pork jus with ponzu and marinated endive	€ 35

First Courses



1-3-7-14	"Il Mangiafagioli": beans tagliatelle, mussels and sea plankton – <i>Tribute to Annibale Carracci's piece</i>	€ 30
1-3-6-7-9	Gnocchi, venison, Provolone Valpadana PDO, scapece-style carrots and mulled wine	€ 30
1-3-7	Friarielli "Bottone" pasta with aged Irpinian Caciocavallo in double capon broth	€ 30
7-14	"Riserva San Massimo" risotto, buffalo mozzarella, herb pesto, lemon and sea urchins	€ 32
1-7-9-14	Gragnano spaghetti, octopus reduction and Taggiasca olives	€ 33

Main Courses



3-6-7-8-9	Pigeon, fermented radishes & peanuts	€ 43
1-7-9	Lamb, scorzonera and marinated red onion	€ 46
1-7-9	Beef tenderloin from Bolognese hills, Jerusalem artichoke, mushrooms and black truffle	€ 46
1-4-7-8	Seabass, black kale, almond, caviar and beurre blanc	€ 46
1-2-3-7-9	Barbecue lobster, vanilla hollandaise sauce	€ 52

TASTING MENU

The Erudite, the Fat, the Red



1-7	Mortadella terrine, squacquerone cheese, crispy tigella bread and balsamic vinegar caviar	€ 130
1-3-7	Tortellini in 36-month Parmigiano Reggiano cheese cream	
1-3-7-9	Bolognese Lasagnetta	
1-3-7-9	Contemporary Petroniana	
	Lemon wave	
1-3-7-8	Chocolate tenerina cake and mascarpone	
	Petit four	

Nature



9	Dashi, turnips and winter vegetables	€ 130
1-3-7-9	Gragnano spaghetti, fennel extract, samphire and Taleggio cheese	
1-3-7	Green pasta raviolo, friggione, Parmigiano Reggiano, chestnuts and pioppini mushrooms	
	Savoy cabbage, potatoes and Medicina onion reduction	
	Lemon wave	
1-3-7-8	"Caruso": Bolognese latte in piedi? No, Neapolitan pastiera	
	Petit four	

Freehand menu by our chef agostino Schettino, Inside and outside the territory



6 courses tasting menu	€ 130
8 courses tasting menu	€ 170

Tasting Wines



3 glasses tasting wines	€ 55
5 glasses tasting wines	€ 80