



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



GRAND HOTEL MAJESTIC
GIÀ BAGLIONI

BOLOGNA
★★★★★

LI LEADING
WI HOTELS®

Starters

	"I Carracci" cold cuts selection with our pickled vegetables and tigelle bread <i>1-7-9</i>	€ 28,00
	Boiled meatballs with green sauce, red sauce, mayonnaise and rustic mustard <i>1-3-5-7-9-10</i>	€ 22,00
	"Fassona Piemontese" breed beef tartare with egg yolk, shallots, capers, gherkings and mustard <i>1-3-7-10</i>	€ 25,00
	Pink prawns carpaccio with apricot, turnip, sour cream and Asetra caviar <i>2-7-12</i>	€ 26,00
	Pil pil of cod fish with chichory, chickpeas and amaranth popcorn <i>4,7</i>	€ 24,00
   	Leak flan, potatoes and thyme, poach egg and coffee crumble <i>3-7</i>	€ 23,00

First Courses

	Tagliatelle with Bolognese ragout <i>1-3-7</i>	€ 20,00
	Tortellini in double capon broth <i>1-3-7-10</i>	€ 20,00
	Tortellini in cream of Parmesan cheese and black truffle <i>1-3-7-10</i>	€ 25,00
 	"Benedetto Cavalieri" spaghetti with emulsion of extra virgin olive oil and parsley with bluefin tuna, Voghiera fermented black garlic and chili pepper <i>1,4</i>	€ 27,00
	Borlotti beans tortelli with seafood soup, chervil and S. Marzano tomatoes fillets confit <i>1-2-7</i>	€ 26,00
 	Bologna DOP potatoes dumplings with pumpkin, porcini mushrooms and Lessinia Blue cheese <i>1-3-7</i>	€ 23,00
 	Risotto with dry aged robiola, strawberry grapes and pork cheek with Sangiovese wine <i>7-9</i>	€ 25,00

Main Courses

	Pork cutlet Bolognese style with mashed potatoes and friggione 1-3-7	€ 26,00
 	Mediterranean bluefin tuna tataki with eggplant, burrata cheese, lemon and vanilla datterini tomatoes jam 4-7	€ 40,00
	Squid stuffed with saffron flavoured vegetables bouillabaisse and cauliflower 1-3-7-9-14	€ 35,00
	Beef fillet Rossini style with spinach, pine nuts and raisins 1-3-7-8-9	€ 38,00
 	Guinea Fowl: roll with thyme and lemon, thigh confit, long pepper flavoured pear and celeriac 3-7-12	€ 32,00
   	Vegetable millefeuille, caciocavallo cheese and purple cabbage kimchi 7	€ 26,00

Our tastings

Served for the whole table

Traditional tasting

€ 80,00

“I Carracci” cold cuts selection with our pickled vegetables and tigelle bread
Boiled meatballs with green sauce, red sauce, mayonnaise and rustic mustard
Tortellini in double capon broth
Tagliatelle with Bolognese ragout
Pork cutlet Bolognese style with mashed potatoes and friggione
DOP Potatoes and almonds pudding with ice cream

i Carracci tasting

€ 120,00

Pink prawns carpaccio with apricot, turnip, sour cream and Asetra caviar
Pil pil of cod fish with chichory, chickpeas and amaranth popcorn
Borlotti beans tortelli with seafood soup, chervil and S. Marzano tomatoes fillets confit
Risotto with dry aged robiola, strawberry grapes and pork cheek with Sangiovese wine
Guinea Fowl: roll with thyme and lemon, thigh confit, long pepper flavoured pear and celeriac
Mediterranean bluefin tuna tataki with eggplant, burrata cheese, lemon and vanilla datterini tomatoes jam
Almond, pistachio, black cherry and white chocolate mousse

ALLERGEN DIRECTORY

On the menu at the end of each dish name you will find a number indicating the allergen ingredients. Please find here below the corresponding legends defined by regulations CE 1169/2011.

1. Cereals containing gluten (wheat, barley, rye, oats, spelt, kamut or their hybridized strains) and derivate
 2. Shellfish and derivate
 3. Eggs and derivate
 4. Fish and derivate
 5. Peanuts and derivate
 6. Soy and derivate
 7. Milk and derivate (including lactose)
 8. Nuts as almonds (*Amigdalus communis*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoiensis* (Wangenh) K. Koch], brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), Queensland nuts (*Macadamia ternifolia*) and derivate
 9. Celery and derivate
 10. Mustard and derivate
 11. Sesame seeds and derivate
 12. Sulphur dioxide and sulphites at concentrations over 10 mg/kg or mg/l identified as SO₂
 13. Lupine and lupine-based products
 14. Molluscs and mollusc-based product
- (* Product that has undergone a conservation phase, at a low temperature)

Bread and pastry: homemade breads, grissini, dessert and petit four are in house made.

Cover Charge Euro 5,00

Symbols



VEGAN



VEGETARIAN



GLUTEN FREE



LACTOS FREE



POT COOKING

Extra Virgin Olive Oil



Liguria

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



Umbria

Medium intensity: grass, green apple. Bitter and spicy, harmonious and balanced



Emilia Romagna

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