

Our Tasting Menus

The Emilian Tradition

"I Carracci" charcuterie selection with pickled vegetables and tigelle
Petroniana bites with 36-month Parmigiano Reggiano cheese foam
Tortellini with double capon broth
Tagliatelle with "Bolognese" ragout
Pork cutlet Bolognese style with mashed potatoes

Bologna D.O.P. potatoes and almonds pudding

Beverage not included
Euro 80.00 per person



Meat Suggestion

Tonnato "I Carracci": veal fillet with its juices, tuna belly in olive oil, tuna sauce and asetra caviar
Guinea fowl terrine with foie gras, summer black truffle, ginger-scented carrots and figs
Tomato Spaghetti "Cavalieri": sweet cherry tomatoes sauce, basil and tiny tomatoes confit
Homemade "Bottoni" stuffed fresh pasta with goat blue cheese and Cubebe pepper,
glazed pigeon breast and double Marasca cherries reduction
Roasted suckling pig with fermented apricots, spring onion and marjoram flavoured potatoes

Peach: peach in syrup, peach sorbet, almond foam, almond crunchy

Beverage not included
Euro 110.00 per person



Seafood Suggestion

Red tuna Tataki with peach and licorice
Grilled octopus with rocket salad, potatoes, cucumber and lemon
Passatelli pasta with clams, zucchini and tuna bottarga
Carnaroli "Jolanda di Savoia" with garlic, oil, chili pepper and raw red prawns
Swordfish and roasted aubergine, cherry tomato chutney, basil pesto and smoked buffalo mozzarella

Apricot: roasted apricot, apricot flavoured namelaka, apricot-scented caramel and apricot sorbet

Beverage not included
Euro 120.00 per person



VEGAN



VEGETARIAN



GLUTEN FREE



LACTOS FREE



POT COOKING

Bread & pastry: homemade breads, grissini, dessert and petit four are homemade.
Cover Charge Euro 5,00



Cristian Mometti's Cooking Pot Technique

"I look for the essence, the scent, the color and the consistency."

"I have, as top priority, to reach the same quality of flavor and scents in every single dish; the key-words for a perfect in glass-pot cooking are: quality and freshness of the products, cooking time and preservation."

In Cooking Pot Suggestion

Aubergine cheese cake with Sogliano pecorino cheese, sweet green peppers, herbs and cherry tomatoes
Passatelli pasta with clams, zucchini and tuna bottarga
Duck leg confit with celery root purée, saffron-scented pear and snow peas

Cherry pie with pistachio, Matcha green tea and crunchy Abinao dark chocolate 85%

Beverage not included
Euro 80.00 per person



Our Tasting menu is available for lunch until 1.30 pm and for dinner until 9.30 pm.
Our menu a la carte is always available for late orders.
The tasting menu has to be the same for the whole table.



A la Carte Menu

Starters

Petroniana bites with Parmigiano Reggiano cheese foam
1-3-7-12*

Euro 18,00



Aubergine cheese cake with Sogliano pecorino cheese, sweet green peppers, herbs and cherry tomatoes
1-3-7

Euro 22,00

Guinea fowl terrine with foie gras, summer black truffle, ginger-scented carrots and figs
1-3-7-9

Euro 23,00

"I Carracci" charcuterie selection with pickled vegetables and tigelle
1-7-9

Euro 24,00

Romagnola beef classic tartare
1-3-7-10

Euro 25,00



Grilled octopus with rocket salad, potatoes, cucumber and lemon
9-14

Euro 25,00



Tonnato "I Carracci": veal fillet with its juices, tuna belly in olive oil, tuna sauce and asetra caviar
3-4-6-9-10

Euro 27,00










Red tuna Tataki with peach and licorice
1-4-8

Euro 28,00



First Courses

	Tortellini with double capon broth 1-3-7-9 *	Euro 18,00
	Tagliatelle with "Bolognese" ragout 1-3-7-9 *	Euro 18,00
 	Tomato Spaghetti "Cavalieri": sweet cherry tomatoes sauce, basil and tiny tomatoes confit 1	Euro 20,00
 	Warm vegetables soup with basil pesto sauce 7-9	Euro 21,00
	Cherry tomatoes gazpacho with stracciatella of burrata cheese 1-7-9-12	Euro 23,00
	Homemade "Bottoni" stuffed fresh pasta with goat blue cheese and Cubebe pepper, glazed pigeon breast and double Marasca cherries reduction 1-3-7-9	Euro 25,00
	Passatelli pasta with clams, zucchini and tuna bottarga 1-3-4-7-9-14	Euro 26,00
	Carnaroli "Jolanda di Savoia" with garlic, oil, chili pepper and raw red prawns 2-7-9-12	Euro 28,00

Main Courses

	Pork cutlet Bolognese-style with mashed potatoes 1-3-7	Euro 24,00
	The vegetable garden: our interpretation of the greens from the Chef's garden 1-6	Euro 25,00
	Roasted suckling pig with fermented apricots, spring onion and marjoram flavoured potatoes 6-7-9	Euro 26,00
 	Duck leg confit with celery root purée, saffron-scented pear and snow peas 7-9	Euro 28,00
	Mixed Adriatic fried fish, black ink, courgette and its flower 1-3-7-14	Euro 29,00
	Tournedos Rossini with baby spinach, raisins and pine nuts 1-3-7-9	Euro 36,00
	Swordfish and roasted aubergine, cherry tomato chutney, basil pesto and smoked buffalo mozzarella 4-6	Euro 36,00



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.

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 illinoensis* (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)



The fresco situated in the middle of the vault of the Carracci Restaurant, belongs to the Bolognese Carracci school (late XVI century). The grotesque decorations are painted by Giovanni Luigi Valesio (Carracci brothers' scholar) while the allegorical figures of the Four Seasons, at the four sides of the vault, is still uncertain whether they are by Giovanni Luigi Valesio or by Bartolomeo Cesi.

