



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



TRADITIONAL DISHES

Culatello di Zibello, squacquerone cheese and tigelle bread 1-7	Euro 28,00
Tagliatelle with Bolognese ragù 1-3-7-9	Euro 20,00
Tortellini in capon broth 1-3-7-9	Euro 22,00
Tortellini in 36-months Parmigiano Reggiano cream 1-3-7-9	Euro 25,00
Veal cutlet Bolognese style with rosemary potatoes and friggione 1-3-7-9	Euro 30,00



GRAND HOTEL MAJESTIC
GIÀ BAGLIONI

BOLOGNA



STARTERS

	 Red shrimp, almond, passion fruit, yuzu and Oscietra caviar 2-4-7-8*	Euro 26,00
 	Monkfish, culatello, fava beans and roasted leek 4	Euro 26,00
  	 Fattoria Sant'Eliseo poached egg, asparagus, potato and truffle 7	Euro 24,00
 	Roasted quail, smoked eggplant, tomato and onion	Euro 26,00
	 Duck breast, spring vegetables and orange 5-6-7-9-14	Euro 28,00

FIRST COURSES

	 Tortello pasta with lobster, spinach extract and smoked scamorza cheese 1-2-7*	Euro 28,00
	 "Pastificio Mancini" linguini pasta, scorpionfish, 'nduja, stridoli (edible wild herbs) and sea urchins 1-4	Euro 29,00
	Saffron risotto with prawns, carrot and lemon 2-7-9	Euro 29,00
	Raviolo stuffed with rabbit ragù, served with herbs foam and Castelmagno cheese 1-3-7	Euro 28,00
	Cappelletti pasta stuffed with 36-months Parmigiano Reggiano, served with balsamic vinegar and peas 1-3-7	Euro 27,00

MAIN COURSES

 	 Seared turbot, zucchini, snow peas and mussels sauce with saffron 4-14*	Euro 42,00
	 "Fassona" breed beef fillet with endive, blueberry and rhubarb 7	Euro 42,00
 	Lamb, beetroot, carrot, turmeric and chard	Euro 45,00
	Potatoes millefoglie, 36-months Parmigiano Reggiano and truffle 7	Euro 30,00
	 Croaker, fennel, finger lime and agretti 4-7*	Euro 40,00



TASTING MENUS

VEGETARIAN

Euro 90,00

 Fattoria Sant'Eliseo poached egg, asparagus, potato and truffle
7

 Endive, rhubarb, celeriac and zucchini
7-9

Cappelletti stuffed fresh pasta with 36-months Parmigiano Reggiano, balsamic vinegar and peas
1-3-7

 Potatoes millefoglie, 36-months Parmigiano Reggiano and truffle
7

 Pineapple, avocado, ginger sorbet and lemongrass

TRADITION

Euro 95,00

Mortadella, squacquerone cheese and tigelle bread
1-7

Tortellini in capon broth
1-3-7-9

Tagliatelle with Bolognese ragù
1-3-7-9

Veal cutlet Bolognese style with rosemary potatoes and friggione
1-3-7-9

Trifle
1-3-7

THE SEA AND THE COLOURS OF THE EARTH

Euro 120,00

 Roasted quail, smoked eggplant, tomato and onion

 Monkfish, culatello, fava beans and roasted leek
4

Raviolo with rabbit ragù, herb foam and Castelmagno cheese
1-3-7

 "Pastificio Mancini" fusillone pasta with peas, pepper powder and pecorino cheese
1-7

 Potatoes millefoglie, 36-months Parmigiano Reggiano and truffle
7

 Lamb, beetroot, carrot, turmeric and chard

Mango and passion fruit mousse, coconut and bergamot
1-3-7

Tasting menu choice is intended for the whole table and priced per person, wines and drinks are not included



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 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)

All the baking, desserts and small pastries are homemade.
Our bread is made from burnt wheat and seeds with natural yeast.
With our menu we serve tomato breadsticks, crackers with oregano and Maldon salt, accompanied by Normandy salted butter.

Covercharge Euro 5,00

EXTRA VIRGIN OLIVE OIL



Liguria

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



Emilia Romagna

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

Trentino Alto Adige

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



Emilia Romagna

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



VEGAN



VEGETARIAN



GLUTEN FREE



LACTOS FREE



POT COOKING

