

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 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

*This is your personal paper menu, as it has never been touched by other customers and will not be reused.
If you wish, you can take it with you as a souvenir of your visit.*

Lunch Menu

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
★★★★★

LEADING
HOTELS®

Starters

-    Poached egg 65°C with white asparagus, goat blue cheese and dandelion flan
3-7 € 22,00
- Beef tartare Piemontese breed with egg yolk, mustard, capers, gherkins, scallion and chili pepper
1-3-7-10 € 24,00
- "I Carracci" charcuterie selection with pickled vegetables and tigelle
1-3-6-7 € 25,00
-   Roasted octopus with aromatic herbs sauce, cucumber and date tomatoes confit
6-14 * € 26,00

First Courses

- Tortellini in double capon broth or in a cream of Parmigiano Reggiano-24 months
1-3-7-9 * € 18,00
- Tagliatelle with Bolognese ragout
1-3-7-9 * € 18,00
-  "Gragnano" Paccheri with tomato sauce and basil
1 € 16,00
- Nettle dumplings with courtyard ragout, Castelmagno cheese and spring mushrooms' powder
1-3-4 € 23,00
-  Spaghetti with shrimp scampi, cherry tomatoes, fennel and chili pepper
1-2-9-12 * € 26,00
-   Peas cream with lattuce, mint and crunchy fruit bread
1-9 € 18,00

Main Courses

- Pork cutlet Bolognese style with mashed potatoes and friggione
1-3-7 € 25,00
- Piemontese breed beef fillet with Modena Traditional balsamic vinegar, 36 months Parmigiano reggiano and chicory
1-7-9 € 32,00
-  Roasted guinea fowl leg with peverada sauce, potato pie and green beans
6-7-9 € 28,00
-  Sea bass fillet with early spring vegetables
4-6 € 36,00
-  The artichoke:
Artichoke stuffed with pecorino cheese, Cinar scented Béarnaise sauce and mint flavored artichoke stem
1-3-6-7 € 24,00

Cheese Selection

-  Tasting of five Italian and foreign cheeses with fruit mustards, fruit compotes, honey and pan brioche
1-3-7 € 29,00

Salads

-  **Caprese**
Buffalo mozzarella cheese, tomatoes selection and oregano
7 € 20,00
- Nizzarda**
Tuna fish, green beans, boiled potatoes, cherry tomatoes, lettuce, hard boiled egg, anchovies, Tropea onions and peppers
7-8 € 20,00
- Caesar' Salad**
Grilled chicken breast, lettuce, Parmigiano Reggiano flakes, croutons and Caesar dressing
1-3-4-7* € 20,00

Gourmet Sandwich

- Club House Sandwich**
Grilled turkey breast, sandwich bread, lettuce, tomato, crispy bacon, mayonnaise and mustard
Served with french fries and cocktail sauce
1-3-7 * € 22,00
-  **Focaccia Italia**
Focaccia bread with buffalo mozzarella cheese, rocket salad, tomatoes, Taggiasca olives, Pantelleria's capers and oregano
1-7 € 18,00

Desserts

- Strawberry sablé with lime-scented cream
1-3-7 € 15,00
-  Potatoes and almonds pudding with ice cream
3-7-8 € 15,00
- Tiramisù
1-3-7 * € 15,00
- Redberries cheesecake
1-3-7 * € 15,00
-   Selection of sliced fresh fruits € 15,00
- Ice cream with sour cherries in syrup "Fabbri"
3-7 * € 12,00
- Homemade ice creams and sorbets
3-7 * € 12,00