

Starters

Capon salad with our mayonnaise 36 month parmigiano reggiano cheese and traditional balsamic vinegar of Modena €17 Petroniana bites with parmigiano reggiano cheese foam €18 I Carracci charcuterie selection with pickled vegetables and tigelle €25

First courses

Tortellini with double capon broth €18
Green Lasagna with ragout €18
Tagliatelle with bolognese ragout €18
Dry Passatelli pasta with 24 month parmigiano Reggiano cheese cream
and black truffle €19
Tomato and Butter Balanzoni pasta €19

Main courses

Bolognese style Cotoletta with potatoes puree €25

The great boiled meat trolley €25

Roast chicken with pignoletto wine sauce and rosemary potatoes €20

"Minimum two people"

Desserts

Bologna D.O.P. Potatoes and almonds Pudding €12

Cheescake €12

Cream ice cream with cherries €12

Traditional rice cake €12



The great boiled meat service

Beef Shoulder or Beef cheek (white beef of the central Apennines of Romagna breed)

Double beef (white beef of the central Apennines of Romagna breed)

Capon

Tongue of Veal

Head of Veal

Boiled Salami

Sauces

Green sauce, Red sauce, Cremonese mustard, Cren, Friggione

Side Dishes

Potatoes puree, Traditional balsamic vinegar, spring onions, sweet and sour peppers