

Selection *Our Extra-Virgin Olive Oil*

Extra Virgin Olive Oil is the common thread; not only is it the indispensable ingredient in every dish, but it is also the creative, characterizing and differentiating element, which links the "I Carracci" restaurant to the fascinating context that it hosts.

Oil selection developed by Antonietta Mazzeo di Olioè



Extremum
Monocultivar Taggiasca



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

Liguria region

Top Gold at the Monocultivar Expo competition
First Prize in the Sol D'oro competition
Gambero Rosso - Oils of Italy 2021 - 3 Leaves

Azienda Agricola Cassini Paolo

Via Roma 62 - 18035 Isolabona (IM)

Canovetta blend
di Nostrana di Brisighella
and other local varieties



Monocultivar Nostrana

Medium/intense green fruitiness:
artichoke, tomato leaf
green almond, balanced bitter and spicy notes.
Overall harmonic.

Emilia Romagna region

Tenuta Monte Mauro

Via Monte Mauro 24

48013 Frazione Canovetta - Brisighella (Ra)

46° Parallelo
Monocultivar Casaliva



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

Trentino Alto Adige region

Agraria Riva del Garda

Cantina e Frantoio dal 1926

Via S. Nazzaro 4, 38066 Riva del Garda (TN)

Roggianella Monovarietale



Medium Green Fruity:
notes of cut grass, tomato leaf, green almond
Bitter and spicy balanced.

Calabria region

Oleificio Fratelli Rotella Olli

Viale G. Mazzini, 251,

88056 Tiriolo (CZ)

Carolea Monovarietale



Medium Green Fruity:
sharp notes of aromatic herbs, green tomato
Medium bitter (wild chicory), fresh medium spicy.
Bitter and spicy in harmony.

Calabria region

Oleificio Fratelli Rotella Olli

Viale G. Mazzini, 251,

88056 Tiriolo (CZ)

Selezione "Rodolfo" Etichetta viola
Monocultivar Corregiole



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

Emilia Romagna region

Bibenda Oils Guide - 5 drops

Slow Food - Great Slow Oil

Gambero Rosso - Oils of Italy 2021 - 3 Leaves

Uliveto del Fattore

Via Villa Parigi 37, Montegridolfo (RN)

Oils intensity legend

Light fruity

Medium fruity

Intense fruity

50ml bottles on sale. For more information and to purchase, the dining room staff is at your disposal.



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

In the heart of Bologna, the cuisine of the Chef Guglielmo Araldi is a researching process through tradition and evolution, focused on Mediterranean flavours with a solid bond with the surrounding area.



GRAND HOTEL MAJESTIC
GIÀ BAGLIONI

BOLOGNA
★★★★★

LEADING
HOTELS

To start...

Spring time langoustine <small>*1-2-3-6-7-8-9-12</small>	Euro 35,00
Red mullet and potatoes, dried tomatoes, olives and Provola cheese <small>*4-7-9</small>	Euro 33,00
Barbecued quail, soya, blackberries and roasted lettuce <small>*1-3-6-7-9-10</small>	Euro 32,00
Veal Sweetbread, ponzu and celeriac <small>*6-7-8-9-10</small>	Euro 33,00

Pasta and rice

Risotto Ris. "San Massimo" Creamy with herbal butter, smoked eel and bergamot <small>*4-6-7</small>	Euro 32,00
Spaghetti with baby octopus, plancton, taggiasca olives and basil <small>*1-7-9-12-14</small>	Euro 30,00
Robiola cheese tortello, shellfish, cardamom and saffron <small>*1-3-4-7-9-12-13-14</small>	Euro 32,00
Raviolo, duck ragout, Castelmagno cheese, carrot and truffle <small>*1-3-6-7-9</small>	Euro 30,00

To follow...

Barbecued lobster, hollandaise sauce, vanilla <small>*1-2-3-7-9</small>	Euro 55,00
Sea bass, asparagus with anchovies and mint sauce <small>*4-7</small>	Euro 45,00
Lamb, yogurt, chives and raspberry flavoured chicory <small>*7-9</small>	Euro 45,00
Pigeon, fermented red radish and almond <small>*1-3-6-7-8-9</small>	Euro 45,00

Our teas and infusions provided by La Via del Tè and our Segafredo Zanetti coffee, have certifications of excellent quality, in full respect of sustainability, ethical values of fairness, integrity, honesty, transparency and fair competition in the conduct of business.

From sea to land

Chef's Welcome	Euro 120,00
Spring time langoustine	
Barbecued artichoke, Provola cheese and potatoes	
Spaghetti with baby octopus, plancton, taggiasca olives and basil	
Lamb, yogurt, chives and raspberry flavoured chicory	
Pickled cucumber, citrus fruits and herbal sorbet	
Strawberry, cream and Sichuan pepper flavoured ice cream	
Sweet treats	

The Erudite, The Fat, The Red

Chef's Welcome	Euro 115,00
Imperial soup	
Tortellino in parmesan cream 36 months	
Bolognese Lasagna	
Contemporary bolognese cutlet *	
Pickled cucumber, citrus fruits and herbal sorbet	
"Tenerina" traditional cake and Mascarpone cheese	
Sweet treats	

Vegetal Inspiration

Chef's Welcome	Euro 115,00
Asparagus, egg yolk, truffle and Pecorino cheese	
Grilled artichoke, Provola cheese and potatoes	
Spaghettone, red turnip extract, orange and buffalo blue cheese	
Roasted caggabe and sweet onion sauce	
Pickled cucumber, citrus fruits and herbal sorbet	
Mango, lime and passion fruit	
Sweet treats	

Wine tasting, three glasses	Euro 55,00
Wine tasting, five glasses	Euro 80,00

Each dish of the tasting menus "The Erudite, The Fat, The Red" and "Vegetal Inspiration" can be chosen individually à la carte and are offered € 30 for starters and first courses, € 40 for main courses and € 16 for desserts. Tasting menu choice is intended for the whole table and priced per person. With our menu we serve breadsticks accompanied by Normandy salted butter and a selected virgin olive oils. For any allergies and intolerances, please request the allergen list to the restaurant staff. Covercharge Euro 5,00