

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)

Selezione "Rodolfo" Etichetta viola
Monocultivar Corregio



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

500ml bottles on sale. For more information and to purchase, the dining room staff is at your disposal.

WI-FI connection • Network: Grand Hotel Majestic • Password: Duetorri2010!



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 Agostino Schettino 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

Starters

Mortadella Bologna, squacquerone cheese and tigelle bread *1-7	Euro 26,00
Culatello di Zibello raw ham, Parmigiano Reggiano cheese 36 months and traditional balsamic vinegar	Euro 30,00
Marinated beef, burrata cheese, mixed salad and red fruits *7	Euro 28,00
Raw red prawns carpaccio, mango and lemonade yogurt *2-7	Euro 29,00
Poached egg, potatoes cream, seasonal mushrooms and black truffle *3-7	Euro 29,00
Red mullet, spinach, orange and smoked scamorza cheese *4-7-9	Euro 30,00

First Courses

Tortellini with capon broth or Tortellini in Parmigiano Reggiano 36 months cream * 1-3-7-9	Euro 25,00
Spaghetti from "Pastificio Gentile" with fresh tomatoes and basil * 1-12	Euro 25,00
Tagliatelle with Bolognese ragout *1-3-9	Euro 22,00
Linguine with umami sea, basil and lemon *1-4	Euro 27,00
Vegetables soup *9	Euro 20,00
Bolognese lasagnetta *1-3-7-9	Euro 25,00

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

Second Courses

Veal cutlet Bolognese style, butter sautéed baby spinach *1-3-7-9	Euro 32,00
Beef fillet "Fattoria Zivieri" and grilled vegetables *7-9	Euro 39,00
Roasted sea bass, pumpkin scapece and cardoncelli mushrooms *4-7	Euro 33,00
Potatoes millefeuille, Swiss chard, 36 months Parmigiano Reggiano cheese and black truffle *7	Euro 32,00

Tradition Tasting

Mortadella Bologna, squacquerone cheese and tigelle bread *1-7	Euro 95,00
Tagliatelle with Bolognese ragout *1-3-9	
Tortellini in Parmigiano Reggiano 36 months cream *1-3-7-9	
Veal cutlet Bolognese style, butter sautéed baby spinach *1-3-7-9	
Custard ice cream with "Fabbri" sour cherries *3-7	

Dessert

Italian trifle *1-3-7-8	Euro 13,00
Panna cotta with red berries *7	Euro 13,00
Custard ice cream with "Fabbri" sour cherries *3-7	Euro 13,00
Warm chocolate tart with vanilla ice cream *1-3-7-8	Euro 15,00
Ice creams and sorbets *	Euro 13,00
Selection of Italian and French cheeses served with toasted brioche bun, pickled fruits and fruit jam *1-7-8	Euro 32,00

Tasting menu choice is intended for the whole table.
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.
Cover Charge Euro 5,00