



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 bound with the surrounding area.



GRAND HOTEL MAJESTIC
GIÀ BAGLIONI

BOLOGNA
★★★★★

LEADING
HOTELS

Starters

Red shrimp, passion fruit, yuzu, Oscietra caviar e almond 2-4-7-8 *	Euro 28,00
Lobster Catalan style 2-6-7-9	Euro 35,00
Quail Parmesan style: smoked eggplant, tomato and basil 1-6-7	Euro 27,00
Duck breast, red berries e mixed salad	Euro 28,00

First Courses

"Pastificio dei Campi" Gragnano linguina pasta, sea-urchins, finger lime, scampi and pine nuts 1-2-4-7-8	Euro 29,00
Tortello pasta with lobster, citrus fruits, smoked scamorza cheese and spinach 1-2-7 *	Euro 29,00
Raviolo stuffed with rabbit ragù, served with Castelmagno cheese and aromatic herbs foam 1-3-7 *	Euro 28,00
Lemon-flavoured Risotto, tomato, buffalo mozzarella and basil 7- vegetarian	Euro 28,00

Main Courses

Turbot and courgettes with saffron mussel sauce 4-7-14	Euro 42,00
Potatoes millefoglie, Parmigiano Reggiano foam and black truffle 7- vegetarian	Euro 29,00
"Zivieri" Beef fillet, endive, rhubarb and blueberries 7	Euro 43,00
The Piglet - wandering between Emilia and Romagna 7-10	Euro 30,00

“The Sea” Tasting Menu

Entrée

Euro 120,00

Red shrimp, passion fruit, yuzu, Oscietra caviar e almond

Panzanella raviolo

Tortello pasta with lobster, citrus fruits, smoked scamorza cheese and spinach

Turbot and courgettes with saffron mussel sauce

Pre dessert

Strawberry, tomato, vanilla and Balsamic Vinegar of Modena

Petit four

“The Land” Tasting Menu

Euro 110,00

Entrée

Quail Parmesan style: smoked eggplant, tomato and basil

Panzanella raviolo

Raviolo stuffed with rabbit ragù, served with Castelmagno cheese and aromatic herbs foam

The Piglet wandering between Emilia and Romagna

Pre dessert

Cre moso with Moscovado and licorice, vanilla ice cream and Jack Daniel's reduction

Petit four

Wine Tasting

Three glasses

Euro 55,00

Six glasses

Euro 80,00

Tasting menu choice is intended for the whole table and priced per person.
Covercharge Euro 5,00

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 breadsticks, crackers with oregano and Maldon salt, accompanied by Normandy salted butter and a selected virgin olive oils in partnership with



Please ask to our Staff for more information if you are interested to buy our oils selection.
For any allergies and intolerances, please request the allergen list to the restaurant staff.