

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



**Extra Vergine
di Oliva Brisighella
DOP Monovarietale**
Single – variety



Medium fruity
Notes of cut grass, tomato leaves, and almonds. Moderately bitter and spicy flavor. Overall harmonic.

Emilia-Romagna Region
Palazzo di Varignana
Via Ca' Masino, 611A, 40024
Castel San Pietro Terme (BO)

**Selezione "Rodolfo"
Etichetta viola**
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)



Oliocru Frantoio
Single-variety Casaliva Pitted
Extra Virgin Olive Oil



Medium fruity
Produced using a pitting process in which the olive stone is removed before pressing, this oil is extracted solely from the pulp. This method enhances aromatic compounds, increases the availability of polyphenols, and ensures a well-balanced profile between bitterness and spiciness, along with greater oxidative stability. Excellent harmony

Trentino Alto Adige Region
Frantoio di Riva del Garda
Via Maso Belli 1/B, 3
8066, Riva del Garda,
Trento, Italy

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.



I CARRACCI
RISTORANTE



LUNCH

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
★★★★★



@ristoranteicarracci



ristoranteicarraccibologna

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

MENU

Starters



1-6-7-14	Soy-glazed octopus, potatoes, green beans and red fruit onion	€ 32
1-7	Mortadella Bologna, squacquerone cheese and tigelle	€ 27
3-4-7	Hand-cut Fassona beef tartare with burrata, anchovies, hibiscus and marinated egg yolk	€ 30
2-7	Red prawn carpaccio, mango and lemon yogurt	€ 32
	Culatello di Zibello, 36-month-aged Parmigiano Reggiano and traditional balsamic vinegar of Modena	€ 30
7	Zucchini blossom filled with ricotta, zucchini alla scapece and Provolone Valpadana	€ 30

First Courses



1-3-9	Tagliatelle with traditional Bolognese ragù	€ 28
1-7	A memory of "Spaghetti allo Scarpariello" with Petrilli preserved tomato, basil and Pecorino di Fossa	€ 30
1-3-7	Tortellini in 36-month-aged Parmigiano Reggiano cream	€ 30
1-2-3-7-8	Ricotta tortelloni with basil pesto and walnuts	€ 28
1-2-3-7	Tagliolini with lobster ragù, zucchini and citrus fruits	€ 32

Main Courses



1-3-7-9	Bolognese-style veal cutlet and butter-sautéed baby spinach	€ 40
1-4-7	Sea bass with eggplant parmigiana	€ 38
7	Potato millefeuille, Swiss chard and Parmigiano Reggiano	€ 32
1-3-7-8-9	Beef fillet with apricots, morel mushrooms, hazelnut and miso	€ 46
7-9	Guinea fowl breast roulade with friggittello pepper and sun-dried tomato pesto	€ 36

MENU

Dessert



3-7	Tiramisù	€ 17
1-3-7-8	Warm chocolate tartlet with vanilla ice cream	€ 17
1-3-7-8	Cream, red berries and fennel seed crisp	€ 17
8	Coconut, mango and passion fruit	€ 17
3-7	Custard and Fabbri Amarena cherry ice cream	€ 17
*	Ice creams and sorbets	€ 17

TASTING MENU

Tradition



1-7	Mortadella terrine, crispy tigella, squacquerone and balsamic pearls	€ 130
1-3-7	Tortellini in 36-month Parmigiano Reggiano cream	
1-3-7-9	Lasagnetta alla bolognese	
1-3-7-9	Contemporary Petroniana	
	Lemon wave	
1-3-7-8	Chocolate "tenerina" cake with mascarpone	
	Petit Four	

Our tasting menus are served with naturally leavened artisanal bread and handcrafted breadsticks, accompanied by Normandy salted butter and a selection of premium extra virgin olive oils. Vegan, gluten-free and lactose-free options are available upon request. For any allergies or dietary intolerances, please ask our service team for the allergen guide. Cover Charge €5.00

In accordance with the recommendations of the Italian Ministry of Health, our kitchen exclusively uses iodised salt, ensuring both quality and wellbeing. Our teas and herbal infusions from La Via del Tè, together with our Segafredo Zanetti coffee, are selected for their exceptional quality and produced in full respect of environmental sustainability, ethical business practices, integrity, transparency and fair competition. All seafood is locally sourced and accompanied by certified sustainability documentation. We carefully select premium ingredients of local origin or from certified sustainable suppliers, reflecting our commitment to excellence, authenticity and environmental responsibility.