

## 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



### Oliocru Frantoio

Single-varietal 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

### 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)

### Selezione "Rodolfo" Etichetta viola

Correggiolo



#### 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



# 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

# MENU

## Starters



1-7	Mortadella Bologna, squacquerone cheese and tigelle	€ 27
4-7	Hand-cut Fassona beef tartare, burrata, anchovies and puntarelle	€ 30
2-7	Red prawn carpaccio, mango and lemon yogurt	€ 30
2-7	Culatello di Zibello, 36-month aged Parmigiano Reggiano and traditional balsamic vinegar of Modena	€ 30
1-7	Roasted artichoke, smoked provola, parsley and black garlic	€ 30
1-6-7-14	Soy-glazed octopus, potatoes, green beans and red fruit onion	€ 32

## Pasta & First Courses



1-3-9	Tagliatelle with traditional Bolognese ragù	€ 27
1-3-7-9	Tortellini in capon broth	€ 30
1-3-7	Tortellino in Parmigiano Reggiano cream	€ 30
1-2-3-7	Ricotta tortellone, tomato coulis and DOP pecorino di fossa	€ 28
1-3-7	Green lasagna with béchamel and spring vegetables	€ 28
1-2-3-7	Tagliolini with lobster ragù, zucchini and citrus notes	€ 32

## Main Courses



1-3-7-9	Bolognese-style veal cutlet, buttered baby spinach	€ 40
1-4-7	Seabass in a light spring stew with potatoes and cherry tomatoes	€ 36
7	Potato millefeuille, chard and Parmigiano Reggiano	€ 32
7	Sangiovese-braised beef cheek, potato cream and traditional Bolognese friggione	€ 35
7-9	Beef fillet, agretti and morel mushrooms	€ 45

# MENU

## Dessert



3-7	Tiramisù	€ 16
1-3-7-8	Warm chocolate tart with vanilla ice cream	€ 16
1-3-7-8	Cream, red berries and fennel seed crisp	€ 16
1-3-7-8	Zuppa Inglese (Italian trifle)	€ 16
* 3-7	Vanilla gelato with Amarena Fabbri cherries	€ 16
*	Selection of gelati and sorbets	€ 16

# TASTING MENU

## Tradition



1-7	Mortadella terrine, crispy tigella, squacquerone and balsamic pearls	€ 130
1-3-7	Tortellino in 36-month aged Parmigiano Reggiano cream	
1-3-7-9	Bolognese lasagnetta	
1-3-7-9	Contemporary "Petroniana"	
	Lemon "wave"	
1-3-7-8	Chocolate and mascarpone "tenerina-style" dessert	
	Petit fours	

In accordance with the recommendations of the Ministry of Health, we use iodised salt, ensuring both quality and wellbeing. 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.

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. Fish is locally sourced and sustainably certified. For any allergies and intolerances, please request the allergen list to the restaurant staff. Cover Charge € 5.