

## MENU

Knife-cut Modena white tartare with black summer truffle, shallot, Romagna extra virgin olive oil	€18
Summer vegetable “Minestrone”, dry and in two temperatures	€13
“Giardiniera” of vegetables, tongue, cheek, cotechino and sage	€13
Bologna the rose - variations of mortadella and pink salami	€12
Cream of peas, fresh ricotta and herb breadcrumbs	€12
Tortelli stuffed with Parmigiano Reggiano with blackberry ham cooked in a wood oven	€17
Our tagliatelle with ragù made with 100% local ingredients	€16
Lasagna with white ragù and black summer truffle	€23
Potato gnocchi with mixed mushrooms of early summer	€20
Veal cheek braised in Barbera with puree and small fried red onion	€18
Roast suckling pig with seasonal garden vegetables and herb oil	€18
Stuffed guinea fowl and purple artichokes of San Luca	€20
Rabbit with traditional Modena balsamic vinegar, mashed potatoes and rustic salad	€19
Bobotie (International Dish   South Africa) proposed by Gabriella di Clemente (Global MBA Food & Wine ay 2014/2015)	€18
Ricotta foam with strawberries	€9
Mascarpone Valsamoggia, sweet egg cream, roasted hazelnuts and Ruket Bolivia 80% chocolate flakes	€9
Ruket Haiti 75% chocolate cream, zabaglione and spiced biscuit	€9
Old-fashioned cream ice cream	€7