

## MENU

Bianca modenese cow raw meat, extra-virgin olive oil, shallot and black summer truffle	€18
Culaccia di Bodria, brioche bread and mountain butter	€16
Gratin tomatoes velouté	€12
Amberjack fish from the adriatic sea, slightly home smoked, marinated courgettes and citrus-flavoured extra virgin olive oil	€14
Tortelli filled with Parmigiano served with Mora prosciutto cooked in wood oven	€17
Tagliatelle 100% Bolognese with meat ragu'	€16
Potato gnocchi with black summer truffle	€22
Chitarrina pasta, with clams and shellfish and black summer truffle	€24
Barbera braised veal cheek with potato puree and crispy red onion	€18
Roast suckling pig with seasonal garden vegetables and extra virgin olive oil with aromatic herbs	€18
Tuna cooked on a skewer, aubergines and confit cherry tomatoes	€22
Tacos al pastor (International Dish   Messico) proposto da Diego Hernandez (Global MBA Supercars, Superbikes & Motorsports, a.a. 2023/2024)	€16
Mascarpone Valsamoggia, eggs yolk cream, 80% Bolivia ruket chocolateand fire roasted hazelnuts	€9
Yogurt foam with caramelized peaches	€9
Cream gelato with traditional basamic vinegar	€7

Discover here the International Dish

