Emi is a place that bridges the past and the present.
A journey of flavor across past and future generations.
Tradition, our way

Appetizers

BETWEEN EMILIA AND PUGLIA
Apulian Burrata DOP, sun-dried cherry tomatoes from Cerignola,
Parma Prosciutto DOP | €12

EMILIAN TASTING
Crescentine (fried bread), cured meats & cheeses:
Parma Prosciutto DOP, "Tour-tlen selection" Mortadella, salame from Sal. Capelli, rolled pancetta, squacquerone, Parmigiano Reggiano DOP (aged 30 months), Caciottina | €22
(recommended for 2 people)

FRIED BOLOGNA ♡
Homemade fried Tortellini and Passatelli | €9.5
With truffle sauce | €14

ANGUS TARTARE WITH SIX FLAVORS
Greater Omaha Angus tartare, dressed with a smooth, flavor-rich sauce | €14

THE QUEEN OF BOLOGNA
Felsineo Mortadella IGP "Tour-tlen Selection"
with Squacquerone cheese and fried Polenta Taragna | €12

First Courses

EMI TORTELLI – UNIQUE SINCE 1984 ♡
Tortello with a soft cheese and cooked ham filling,
wrapped in a turmeric and chive cream | €14

LASAGNA BOLOGNESE
Green pasta sheets with béchamel sauce and Bolognese ragù | €14

GRANDMA ANGELA'S TAGLIATELLE
With Bolognese ragù | €12
For bigger appetites, double portion | €20

TORTELLINI IN CAPON BROTH
Traditional tortellini served in capon broth | €14

CREAMY & HAPPY
Traditional tortellini in a 30-month aged Parmigiano Reggiano DOP cream | €14
Try it with a hint of truffle | +€3

GREEN GNOCCHI WITH HAND-CHOPPED DUCK RAGÙ
Homemade spinach gnocchi with a hand-chopped duck ragù | €13

Main Courses

GREATER OMAHA ANGUS TAGLIATA
Selected North American beef, grain-fed, seasoned with rosemary, Maldon salt | €23
Try it with truffle butter | +€4

CBT CHICKEN BREAST
Chicken breast cooked sous-vide at low temperature, served with Gorgonzola DOP cream, walnuts | €18

BRAISED BEEF CHEEK
Beef cheek braised in Sangiovese wine, served with mountain red potato purée, oven-roasted Treviso radicchio | €22

BOLOGNESE-STYLE VEAL CUTLET
Topped with Parma Prosciutto DOP and 30-month aged Parmigiano Reggiano | €22

"Awarded by the Amici della Petroniana as the Best Bolognese-Style Veal Cutlet of 2024"

The Bolognese-Style Veal Cutlet, also known as Petroniana, originated in the 18th century in the noble kitchens of Bologna.
It is a richer variation of the Milanese cutlet:
a breaded and fried veal slice is topped with Parma prosciutto, Parmigiano Reggiano and a splash of hot broth, which melts the cheese and enhances the flavors.
The result is a sumptuous dish, typically Emilian.

Sides

ROASTED RED MOUNTAIN POTATOES
With Provençal herbs | €6.5

FRENCH FRIES
Classic | €5.5

STEWED GREENS
Chicory, spinach, and Swiss chard stewed in butter | €6
Try them with garlic, oil and chili +€1

GRILLED VEGETABLES
Seasonal selected vegetables | €6.5

FRIED POLENTA
Polenta Taragna, fried | €5

RUSTIC POTATOES
With skin on | €6.5

Burger

EMI BURGER

Homemade bun, 180g selected beef, bacon, caramelized onions, smoked scamorza, tomato, mixed greens and rosé sauce | €14
With rustic fries | +€3

CHEESE BURGER ♡

Homemade bun, 180g selected beef, cheddar cheese, rosé sauce | €14
With rustic fries | +€3

CHICKEN BURGER

Homemade bun, breaded chicken, mixed greens,
grilled zucchini, tartar sauce | €13
With rustic fries | +€3

Salad

EMI SALAD

Mixed greens, tomatoes, walnuts, black olives, Parmigiano Reggiano flakes | €11

NONNO CESARE SALAD ♡

Mixed greens, grilled chicken, basil pesto, croutons | €12

WINTER SALAD

Mixed greens, raisins, pine nuts, speck, boiled egg,
balsamic vinegar reduction | €14

Drinks

Mineral Water – Still or Sparkling 75cl | €2.3
Ultrafiltration certified by UNIVERSITY OF BOLOGNA ensures bacteriologically perfect water.

Coca-Cola (glass bottle) 1L | €8.5
Draft Beer "Baffo d'Oro" Moretti – 0.4L €5 / 1L €10
Draft Weiss Beer "La Bianca" Moretti – 0.4L €6 / 1L €11
Draft Beer Messina "Cristalli di Sale" – 0.4L €6 / 1L €11
Ichnusa Unfiltered 50cl | €5.5
Birra Moretti Lemon 33cl | €4
Soft Drink (can) 33cl | €3.5
Heineken 0.0% 33cl | €4

Our Pizzas

HOW OUR DOUGH IS MADE

THE CLASSIC

Made with Petra Type 1 flour, produced in Italy by Molino Quaglia, located in Veneto, through a short and transparent supply chain.
The wheat grains are optically selected and milled with an innovative process.
Compared to refined flours (Type 0 and 00), Petra 1 contains more noble fibers, vitamins, and parts of the wheat germ, offering a richer flavor and a more complete nutritional profile.
Once prepared, the dough is hand-portioned and shaped into balls.
The dough balls rest for one hour at room temperature (puntata), then are stored at a controlled temperature of 4–5°C for at least 48 hours.
After maturation (appretto), the dough balls are brought back to room temperature for a few hours, ready to be stretched.

THE WHOLE WHEAT

Made with Petra 9 flour,
a 100% climate-selected soft wheat, stone-ground.
This flour, with its dark amber color, is a richer source of noble fibers, containing a balanced composition of the different parts of the grain, including the germ and the bran.
These characteristics give the dough a speckled appearance and an authentic flavor.

THE MULTI-GRAIN

Soft wheat flour with sunflower seeds, sesame seeds, flax seeds, millet seeds, GMO-free soy grits, and rye flour.
The dough is richer in fiber and protein, offering greater nutritional value.
An excellent choice for vegan and vegetarian diets.

Recommended Craft Beers

KAPPA

A fresh and enticing beer, well balanced between malts and hops,
with subtle fruity notes from the yeast.
On the palate it is smooth and rounded, while the noble hops release floral aromas.
5% vol | 50 cl | €8

BOCK

A dark amber German-style lager with a dense and lasting foam.
Rich and complex in taste, with distinct toasted and caramel notes. Full-bodied, it reveals its alcohol presence without becoming overpowering.
6.5% vol | 50 cl | €8

LA MI' BIONDA LAGER

A pure beer with a clean, fresh taste and cereal notes.
Before bottling, it matures slowly in the tank, gaining stability and depth of flavor
alc 4,9 vol. 33cl | €6 75cl | €13

LA MI' VIZIA STRONG BELGIAN ALE

A beer for true enthusiasts—and one that wins over those who aren't!
From the very first sip, it seduces with its ruby-red color and its elegant, rich taste.
alc 8,1% vol. 33cl | €6 75cl | €13

Our Cutting Boards new

An experience designed for sharing.
Assorted slices to enjoy at the centre of the table, in perfect convivial spirit.
Choose your two favourite flavours or a single flavour and create your own personalised platter, to share as you wish.

AUTUNNO CROCCANTE + SOTTOBOSCO

Fior di latte mozzarella base, pumpkin cream and porcini mushrooms
Out of the oven: Crispy guanciale and rosemary-flavoured oil.
+ Fior di latte mozzarella base, oven-baked speck, porcini mushrooms and parsley | €29

BACIO DA ROMA + TROPEA

Double organic tomato "Casa Marrazzo"
Out of the oven: Apulian stracciatella cheese, crispy guanciale, black olive powder, oil and basil.
+ Organic tomato "Casa Marrazzo", red Tropea onion, 'Nduja,
Apulian stracciatella cheese and basil | €28,5

LA PIÙ VENDUTA + CORTINA CARAMELLATA

Base: mozzarella fior di latte and smoked scamorza cheese.
Toppings: cooked ham, Apulian stracciatella cheese, courgette chips,
lemon zest and fresh mint
+ Base: mozzarella fior di latte, taleggio cheese
Toppings: speck, caramelised onion and walnuts | €30

...or make it with your favourite flavours

The Specials

BEST SELLER
Mozzarella fior di latte and smoked scamorza base
After baking: cooked ham, apulian stracciatella, zucchini chips, lemon zest, fresh mint | €14.5

MOST FLAVORFUL
Mozzarella fior di latte and Gorgonzola DOP base
After baking: Parma DOP cured ham, fig jam | €14

CRISPY AUTUMN
Mozzarella fior di latte, pumpkin and porcini cream base
After baking: crispy guanciale, rosemary-infused oil | €14

new

A KISS FROM ROME ♡
Double tomato base
After baking: apulian stracciatella , crispy guanciale, black olive powder, olive oil, basil | €14

CARAMELIZED CORTINA
Mozzarella fior di latte and Taleggio base
After baking: Speck, caramelized onions, walnuts | €14

new

Tomato-Based Pizzas

COSACCA
Tomato, Pecorino Romano, basil, pepper | €9
Try it with added scamorza | €10.8

new

BURRATA
Tomato, apulian burrata, basil, Parma DOP ham | €12.5
Try it with added Taggiasca olives | €14

SEAFOOD
Tomato, mixed fresh seafood, garlic, parsley | €14
Try it with added fior di latte mozzarella | €16

TROPEA
Tomato, Tropea red onion, ’nduja, apulian stracciatella, basil | €11
Try it with added spicy salami | €13

STRACCIATOSA
Tomato, apulian stracciatella, Taggiasca olives, basil | €10
Try it with added sausage | €11.5

AMATRICE ♡
Tomato, pancetta, onion
After baking: grated Pecorino, chili | €10
Try it with added scamorza | €11.8

Mozzarella-Based Pizzas

SOTTOBOSCO
Fior di latte mozzarella base, baked speck, porcini mushrooms, parsley | €11
Try it with added mountain red potatoes | €13.5

BOLOGNA
Fior di latte mozzarella, mortadella, basil, thyme
and lemon-flavored ricotta | €10
Try it with added Genoese pesto | €12

CARBONARA 2.0 ♡
Fior di latte mozzarella, egg, Parmigiano Reggiano, pancetta, pepper | €10
Try it with double dough | €12.5

SOUTHERN FLAME
Fior di latte mozzarella, friarielli cream, scamorza, sausage | €10 new
Try it with added 'Nduja | €12

3P
Fior di latte mozzarella, pancetta, potatoes, porcini mushrooms | €12
Try it with added scamorza | €13.5

FOREST & PASTURE
Fior di latte mozzarella, taleggio, sausage, porcini mushrooms, new
parsley oil | €10
Try it with 'Nduja | €12

Baciata Romana

A typical Roman dish, the Baciata celebrates the simplicity of its ingredients, creating a unique flavor. Baked in the oven, it becomes a sort of crispy-pizza on the outside and soft on the inside.

MORTAZZA
Buffalo mozzarella, Felsineo IGP mortadella, Genoese basil pesto | €10

THE ROMAGNOLA ♡
Cured ham, squacquerone cheese, arugula | €10 new

Calzone Pizzas

CALZONI VESUVIO
Tomato, fior di latte mozzarella, spicy salami, fresh ricotta, Parmigiano Reggiano, basil, pepper | €10

THE DUKE OF THE WOODS
Fior di latte mozzarella, porcini mushrooms, spicy salami, new
Taleggio cheese, basil | €10

THE USUAL ♡
Tomato, mozzarella, cooked ham | €9

Classic Pizzas

EMI
Tomato, mozzarella fior di latte, artichokes,
black olives, spicy salami sausage | €9.8
Try it with whole wheat dough | €12.3

RIACE ♡
Tomato, mozzarella fior di latte, fried eggplant,
'Nduja (spicy spreadable salami), salted ricotta, basil | €10.5
Try it with spicy salami | €12.5

REGINA MARGHERITA
Tomato, mozzarella fior di latte, Parmigiano Reggiano, basil, high crust | €7
Try it with Parma DOP cured ham | €9.5

TRENTINA
Tomato, mozzarella fior di latte, roasted potatoes, smoked Silana scamorza,
Speck IGP | €10.5
Try it with porcini mushrooms | €14.5

L'AUDACE
Mozzarella fior di latte, tomato, spicy salami, gorgonzola, capers | €9.5
Try it with multi-grain dough | €12

FRESCA
Tomato, mozzarella fior di latte, ricotta flavored with salt,
pepper & lemon zest, cherry tomatoes, Prosciutto Crudo di Parma DOP, basil | €10
Try it tirata (stretched thin) | €12.5

SORRENTINA
Tomato, Mozzarella di Bufala Campana DOC, anchovies,
cherry tomatoes, basil | €10
Try it with capperi | €11.5

MONTANARA
Tomato, mozzarella fior di latte, red radicchio, gorgonzola, pancetta,
Parmigiano Reggiano flakes | €9.8
Try it with whole wheat dough | €12.3

NAPOLETANA
Tomato, mozzarella fior di latte, acciughe, oregano | €7.5
Try it with capperi | €9

LELLA ♡
Tomato, mozzarella fior di latte, apulian pugliese, basil | €9.8
Try it with Prosciutto Crudo di Parma DOP | €12.3

BUFALA
Tomato, Mozzarella di Bufala Campana DOC, basil | €8.5
Try it with high crust | €9.5

Craft Beers – La Mì Birra

LA MI' BIONDA LAGER
Unfiltered, not refermented.
A pure lager, with a clean and fresh taste and cereal notes.
Alc. 4.9% vol. 33cl | €6 75cl | €13

LA MI' TURBA GOLDEN ALE
Special beer, unfiltered, top fermentation.
Aroma of white fruit, hoppy flavor with elegant sweet notes.
Alc. 8.1% vol. 33cl | €6 75cl | €13

LA MI' VIZIA STRONG BELGIAN ALE
Special beer, unfiltered, top fermentation.
Ruby red color, elegant and rich taste.
Alc. 8.1% vol. 33cl | €6 75cl | €13

LA MI' NORA WEISS
Light-bodied, gentle and pleasantly fruity taste.
On the nose, banana notes.
Alc. 5.0% vol. 50cl | €8

LA MI' ROSSA RED ALE
Unfiltered draft beer. Smooth caramel flavor that contrasts with the bitterness of the hops and the tartness of red fruits.
alc 6,2% vol. 33cl | €6 75cl | €13

THREE SISTERS – CLAUDIA, GIULIA, AND FRANCESCA LAMI –
BORN AND RAISED IN THE HEART OF THE TUSCAN COUNTRYSIDE.
"LA MI' BIRRA" IS A PLAY ON WORDS WITH OUR FAMILY NAME,
SO THAT OUR BEER BECOMES YOUR BEER.

LA MI'BIRRA

Craft Beers – Manifattura Birre Bologna

KAPPA
A fresh beer, well balanced between malts and hops, with subtle fruity notes and delicate floral hints. (5% vol – 50cl) | €8

WEISSBIER
A wheat beer, cloudy and rich with suspended yeasts.
On the nose: banana and clove notes. (5.2% vol – 50cl) | €8

APA
An English-style beer with an American twist.
Spicy, floral, piney, resinous and citrus aromas. (5.5% vol – 50cl) | €8

TRIPEL
A full-bodied, malty, aromatic beer with a pronounced yet balanced bitterness.
(7.7% vol – 50cl) | €8

BLANCHE
Fragrant and refreshing, spiced with light citrus notes.
Hints of pepper and a touch of coriander. (5.3% vol – 50cl) | €8

BOCK
A dark amber lager of German tradition, with dense and persistent foam.
Toasty and caramel notes. (6.5% vol – 50cl) | €8

MANIFATTURA BIRRE BOLOGNA
IS AN IDEA, A PASSION, THE DESIRE TO CHASE A DREAM,
THE WILL TO CHANGE THE COURSE OF ONE'S DESTINY.
IT IS LOVE FOR A DRINK RICH IN NUANCES – COMPLEX,
YET AT THE SAME TIME EASY TO ENJOY.

Organic Soft Drinks

GALVANINA®

CEDRATA BIO 355ML
With an unmistakable character, given by the intense aroma of citrus and spices | €5

CHINOTTO BIO 355ML
With an unmistakable character, given by the intense aroma of citrus and spices | €5

COLA BIO 355ML
Refreshing on its own, the perfect match for any dish | €5

ORGANIC ORANGE DRINK 355ML
Distinguished by its intense flavor, born under the Sicilian sun | €5

ORGANIC LEMON TEA 355ML
Made with an infusion of the finest Darjeeling black tea leaves | €5

ORGANIC PEACH TEA 355ML
Captures the fragrance and magic of summer | €5

EMI

FOOD ALLERGIES AND INTOLERANCES
FOR INFORMATION ABOUT INGREDIENTS AND ALLERGENS CONTAINED IN THE RECIPES USED IN THIS ESTABLISHMENT, PLEASE ASK OUR STAFF OR SCAN THE QR CODE.

* IN THE ABSENCE OF FRESH PRODUCTS, FROZEN INGREDIENTS MAY BE USED.

SERVICE, BREAD AND SMILES €2.50