



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, prosciutto crudo Sal. Capelli 24 month and caramelized figs | €12

## EMILIAN TASTING

Crescentine (fried bread), cured meats & cheeses:

Prosciutto crudo Sal. Capelli 24 mesi, “Tour-tlen selection” Mortadella, salame from Sal. Capelli, rolled pancetta, squacquerone, Parmigiano Reggiano DOP (aged 30 months), Caciottina | €24  
(recommended for 2 people)

## FRIED BOLOGNA

Homemade fried Tortellini and Passatelli | €10  
With truffle sauce | €14



## PIEDMONTESE FASSONA

Hand-cut Piedmontese Fassona beef tartare, extra virgin olive oil Oculis Terrae, Maldon Salt, and lemon thyme | €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 | €12,5

**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**

## FUSILLONI FROM GRAGNANO I.G.P.

Fusillone from Gragnano by Pastificio Amadio, with crispy vegetable caponata and Puglian Stracciatella DOP | €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

Sous-vide low-temperature chicken breast with valley mushrooms | €16

## BEEF CHEEK, 3 COOKING METHODS

Beef cheek braised in Sangiovese, with Bolognese-style salsa verde, steamed potatoes  
and fried cherry tomatoes | €22

## ORTO & FIGS

Grilled vegetables, wild herbs, oven-roasted mountain red potatoes,  
caramelized figs and 30-month aged Parmigiano Reggiano DOP | €14

## BOLOGNESE-STYLE VEAL CUTLET

Topped with Prosciutto crudo Sal. Capelli 24 month  
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, braised spinach and chard in butter | €6  
**Try them with garlic, oil and chili +€1**

## GRILLED VEGETABLES

Seasonal selected vegetables | €6.5

## FENNEL AND ORANGE

Raw fennel and fresh orange | €6.5

## 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**

## VEGGY BURGER

Homemade bun, Vegan “meat-like” burger, rocket, caramelized cherry tomatoes, 30-month aged Parmigiano Reggiano flakes, and tartar sauce. | €14

**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 | €13

## LIGURIAN SALAD

Mixed salad, seared octopus tentacles, Taggiasca olives, and cherry tomatoes. | €18

# 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

**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.

### BEST SELLER + NERANO

Fior di latte mozzarella base, and smoked scamorza cheese.

Toppings: cooked ham, Apulian stracciatella cheese, courgette chips, lemon zest and fresh mint

+ Fior di latte mozzarella base, courgette cream, pancetta

Topped with pecorino and courgette crisps | €30

### KISS FROM ROME" + 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

### BURRATA + BOLOGNA

Borganic "Casa Marrazzo" tomatoes, Apulian Burrata PDO, basil

Sal. Capelli 24-month cured ham

+ Fior di latte mozzarella, Felsineo Mortadella PGI (Tour-Tlen selection), basil and ricotta flavoured with thyme and lemon | €25

**...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

## EARTH AND SUN

Fior di latte mozzarella base, yellow cherry tomato cream, sausage, crispy peppers, salted ricotta and basil | €15

new

## A KISS FROM ROME

Double tomato base

After baking: apulian stracciatella, crispy guanciale, black olive powder, olive oil, basil | €14

## NERANO

Fior di latte mozzarella base, courgette cream, pancetta

Topped with pecorino and courgette crisps | €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

## MARINARA

Organic "Casa Marrazzo" tomatoes, garlic oil, cherry tomatoes, lemon zest and basil | €10

Try it with Apulian stracciatella | €12.50

# Mozzarella-Based Pizzas

## UNDERWOOD

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

## ARTICHOKES AND PEPPER

Mozzarella fior di latte base, pancetta, artichokes, pecorino cheese and pepper | €12  
Try it with double dough | €14.5

## SAUSAGE AND FRIARIELLI

Mozzarella fior di latte base, friarielli and sausage | €10  
Try it with added 'Nduja | €12

 new

## 3P

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

# 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

## BACIATA CAPRESE

Cured ham Sal. Capelli aged 24 months, buffalo mozzarella, cherry tomatoes, olive oil, oregano and basil | €12

 new

# Calzone Pizzas

## CALZONI VESUVIO

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

## LA MI' AMBRA BELGIAN ALE

A Belgian Ale-style beer, unfiltered and unpasteurized.

Round and aromatic, with a pleasantly citrusy, well-balanced flavor.

On the nose and palate, you can also detect delicate notes of red fruit.

alc 6,5% vol. 50cl | €8,5

## LA MI' TIPA IPA

An unfiltered India Pale Ale.

Smooth and enveloping, with aromas of tropical fruit that transport you to the Caribbean. Its bitterness is gentle, with a fresh, herbal character.

alc 5,6% vol. 33cl | €6

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.



# 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

## GOSE

A lively, refreshing beer with a pleasant salinity. A mix of spices and orange peel makes for an intriguing drink. (4.5% vol, 50 cl) | €8

## DDH CRYO IPA

A bold, hop-forward beer with a dry, easy-drinking character.  
Resinous and spicy notes, with an aftertaste reminiscent of black tea leaves. (7% vol, 50 cl) | €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.





GALVANINA® 

# Organic Soft Drinks

## 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



### 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