



## STARTERS

Cold soup made with tomatoes from our garden, burrata cheese and Blend Riserva Palazzo di Varignana extra virgin olive oil scented with basil	€ 9
Beef tartare with its sauces and Claterna Palazzo di Varignana extra virgin olive oil	€ 18
Parma ham cured for 24 months - San Daniele - Venison ham and homemade focaccia made with Palazzo di Varignana extra virgin olive oil	€ 16
Chef's selection of fresh vegetable crudités	€ 7
Smoked goose breast with mixed salad and citrus oil dressing	€ 12
Mousse made with mortadella ham, flakes of 30-month parmesan cheese, traditional balsamic vinegar, Palazzo di Varignana rosemary-scented honey with our ficattole	€ 12

## FIRST COURSES

Tagliatelle (long egg noodles) with Grandma Tisi's ragout	€ 11
Egg and truffle tortellini	€ 16
Risotto with cream of zucchini, mint and ginger, and Palazzo di Varignana "Cru Selection" oil dressing	€ 10
Garganelli with Romagna-style prosciutto ham ragout	€ 12
Ricotta and walnut balls with rocket, basil and confit cherry tomato pesto	€ 13
Strozzapreti flambé	€ 13
Gragnano pacchero pasta with cherry tomatoes and fresh basil	€ 10

## BBQ SECOND COURSES

"Filetto di manzo" [Beef fillet]	€ 18
Pork ribs	€ 14
Pancetta bacon	€ 8
Sausage	€ 9
Chicken	€ 13
Mutton	€ 15
Mixed grille	€ 25
Fiorentina steak 1 kg (x 2 people)	€ 50

All dishes come with roasted potatoes and grilled vegetables



## SECOND COURSES

Bolognese-style cutlet	€ 16
Angus steak on hot plate with thyme, basil and rosemary scented salt, Vagnano Palazzo di Varignana oil and black pepper	€ 18
Slow-cooked shoulder of pork with caramelised onions	€ 16
Spinach and ricotta balls on fondue of 30-month Parmesan	€ 10

## SIDE DISHES

Friggione [a succulent sauce of tomato and onion]	€ 5
Sautéed seasonal vegetables	€ 5
Oven-roasted potatoes	€ 5
Grilled vegetables	€ 7

## FOR YOUR CHILDREN

Tortellini pasta with cream	€ 9
Garganelli with ragout	€ 8
Chicken nuggets	€ 8
Cordon bleu	€ 8
Chips	€ 5

## A SWEET FINISH

Catalan cream	€ 7
Pistachio semifreddo (semi-frozen dessert) with a chocolate sauce	€ 8
Tiramisù	€ 8
Tartlet with a ginger cream and Italian-style meringue	€ 8
Apple tart with custard	€ 7
Fruit salad	€ 7
Lemon or coffee sorbet	€ 3.50

COVER CHARGE € 2.50