

Palazzo di Varignana's Extravirgin Olive Oils



MONOCULTIVAR GHIACCIOLA - CLATERNA

This olive oil is produced using a single olive variety grown in Emilia Romagna, harvested in early October. Its bouquet has vegetal and tomato leaf notes. On the palate it denotes a complexity that ranges from aromatic herbs to fresh almonds; on opening it is sweet, followed by a decisive spiciness.



MONOCULTIVAR NOSTRANA - VARGNANO

Nostrana olives are used to make this single-cultivar oil. The olives are harvested early in October. Bright light green in colour, it has elegant aromatic notes of fresh-cut grass and artichoke, which continue on the palate with great persistence. It has a highly refined spicy finish typical of green olives.



MONOCULTIVAR CORREGGIOLO

This oil is a monovarietal made only with Correggiolo olives, typical of Emilia Romagna region. The olives are harvested in the last decade of October, when they are 50% of the veraison. This oil is characterized by a spicy and bitter taste of great intensity, followed by a medium fruity flavor with strong notes of thistle and aromatic herbs.



BLEND BLU

This olive oil comes from the pressing of mainly Leccino, Frantoio and Pendolino cultivars, harvested in early October. The colour is golden yellow with green reflections, the smell is aromatic with echoes of green olive and freshly cut grass. It gives the palate a sweet opening with a final spicy and bitter tone of medium strength.



CRU SELECTION

This scented and aromatic olive oil comes from a selection of Maurino and Verzola cultivars, harvested in early October. It has elegant and balanced spicy and bitter notes, the colour is light green, the smell wide open and aromatic. It gives the palate a deep fruity tone, with green apple and freshly cut grass notes.

STARTERS



RED SHRIMP CRUDITE'

cold vegetable soup and ricotta mousse infused with basil

€ 18



STUFFED CALAMARI

Seafood in a vegetable ciambotta (a type of stew)

€ 16



PAN FRIED AUBERGINE

with fresh tomato, caciocavallo cheese and basil

€ 14



STEAK TARTARE WITH A TWIST

marinated yolk, parsley, crunchy anchovies, capers powder and onion ice cream

€ 18



**PALAZZO DI VARIGNANA MEETS FATTORIA ZIVIERI:
EVO OIL MORTADELLA**

red beets, white balsamic vinegar and rocket

€ 14

CULATELLO DI ZIBELLO (BONELESS PROSCIUTTO)

toasted brioche bread and Parmesan ice cream

€ 22

FIRST COURSES



FROM SPELT TO SENATORE CAPPELLI. WARM SPAGHETTI WITH OIL

with both raw and cooked tomato, basil

€ 16

PASSATELLI WITH CLAMS

lightly smoked carrot and powdered sour onion

€ 18



STROZZAPRETI DI SOLINA

mussels, calamari, prawns, courgettes, courgette flowers and sour cream with mint

€ 18



RISOTTO WITH OUR SAFFRON (min. 2 pax)

€ 20



CAPPELLETTI ROMAGNOLI

with casatella cheese and stridoli (a wild herb), potatoes, porcini mushrooms and bacon chips

€ 16

VACCHE ROSSE (RED COWS) PARMESAN PASTRIES

beef reduction and small marinated vegetables

€ 16

TORTELLINI IN BROTH

€ 18



TAGLIATELLA WITH RAGOUT SAUCE

€ 16

SECOND COURSES



ROMAGNA-STYLE GRILLED CUTTLEFISH (*)

flavours of our vegetable garden and our vegetable mayonnase

€ 16



GUINNESS STYLE FREE-RANGE CHICKEN (*)

spinach, raisins, pine nuts and melon salad

€ 20

BREADED LAMB RIBS WITH VEGETABLE GARDEN FLAVOURS (*)

€ 26



CATCH OF THE DAY (*)

€ 24

CRISPY AND SUCCULENT BLACKBERRY PIGLET (*)

in blackberry sauce

€ 22



GRILLED PICANHA (*)

steak with its sauce, rosemary and coarse salt

€ 24

VEGETARIAN DISH OF THE DAY

€ 16

(*) Accompanied by a selection of daily side dishes

FRUIT AND DESSERTS

RICE CAKE: CONTEMPORARY TRADITION

amaretto zabaglione, almonds, rice ice cream

€ 10



GARDEN MERINGUE CAKE

coconut blancmange, yellow kiwi with extra virgin olive oil, celery grattachecca and thyme pepper meringue

€ 10



STRAWBERRIES AND BASIL

creamy white chocolate and almond crumble

€ 9

OUR SUMMER SACHER

apricot compote with chilli pepper and chocolate ganache

€ 10

TARTLET WITH PEACH AND LAVENDER OIL

€ 10

PISTACHIO AND RASPBERRIES PARFAIT

€ 9

SMALL FOREST FRUITS WITH CREAM GELATO

€ 10

SELECTION OF SORBETS MADE WITH OUR FRUIT

€ 8

SELECTION OF ARTISAN ICE CREAMS

€ 8

COVER CHARGE € 3,00

We inform our guests that the dishes we offer in our restaurant may contain ingredients considered allergens.

For information regarding the ingredients used in our dishes, please ask the staff.

OUR SALADS - LIGHT MENU

At Palazzo di Varignana we are proud to offer you food made with locally sourced ingredients: we have our own new olive groves, orchards and vegetable garden where we practise crop rotation. We also use our own superior quality extra virgin olive oil, praised by the main guides in the sector.

Each salad is perfectly balanced in terms of nutritional value, and makes you feel satisfied while remaining light, healthy and packed with flavour.



SEA SALAD

Salad with vegetables, wild salmon, shrimp, black rice, cherry tomatoes, fennel, Goji berries, Granny Smith apple

Dressing: Locally sourced lime juice and fresh ginger from Palazzo di Varignana, Cervia whole salt with thyme, lemon and mint and Vargnano extra virgin olive oil

€ 16



GREEK SALAD

Salad with vegetables, feta cheese, cherry tomatoes, carrots, cucumber, strawberries and goji berries in season

Dressing: Granny Smith apple, juice of half a lemon, chopped mint leaves locally sourced from Palazzo di Varignana, Vargnano extra virgin olive oil

€ 10



DREN SALAD

Salad with vegetables, free-range chicken, carrots, fennel, cherry tomatoes, Granny Smith apple, Goji berries and almonds from Palazzo di Varignana

Locally sourced Palazzo di Varignana dressing: Cervia whole salt with thyme, lemon and mint and "Cru Selection" extra virgin olive oil

€ 12



MEDITERRANEAN SALAD

Mixed leaves from the garden, potatoes, green beans, eggs, cherry tomatoes, tuna fillets in extra virgin olive oil, capers, Taggiasca olives.

Locally sourced Palazzo di Varignana dressing: Cervia whole salt with rosemary, bay, juniper and Vargnano extra virgin olive oil

€ 14

OUR PIZZAS

Available from Wednesday to Sunday from 7,30 to 10,30 pm



PAULINO

tomato sauce, fiordilatte cheese, tuna, onion, black olives

€ 14



CELINE

tomato sauce, fiordilatte cheese, pears, brie cheese, sweet onion and oregano

€ 14



MARGHERITA 1889

homemade tomato sauce, fiordilatte cheese and fresh basil from our garden

€ 12



THE SPICY

fiordilatte cheese, porcini mushrooms, Taggiasche olives, Pomodorini del Piennolo, basil, 'nduja and ricotta cheese

€ 16



TARANTELLA

Two tomatoes, smoked Fiordilatte cheese, sweet Italian peppers from our vegetable garden and lemon olive oil

€ 15



OCEAN

Sun-dried tomatoes, Fiordilatte cheese and Cantabrico anchovies

€ 14



VEGETARIAN

Tomato sauce, mozzarella and vegetables from our vegetable garden

€ 15



LA PARMIGIANA

Fiordilatte, Culatello di Zibello [boneless prosciutto], rocket, cherry tomatoes, flakes of Parmisan cheese

€ 16