

## 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.







### BLEND VERDE

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

-  CREAMED BACCALA WITH EVO OIL BLEND BLU PALAZZO DI VARIGNANA € 16  
broccoli, citrus, salmon roe and black chickpeas
-  SQUID STUFFED WITH VEGETABLES FROM THE GARDEN € 16  
oyster mayonnaise and crunchy lentils
-  THE TEGAMINO € 18  
of cabbage, thistles, pumpkin and black truffle
-  VENISON MARINATED WITH DON CARLO TEA € 16  
citrus fruits, chestnuts and Treviso radicchio
- HAM AND SALAMI DI MORA ROMAGNOLA WITH OUR GIARDINIERA SAUCE € 18





## FIRST COURSES

-  RAVIOLINI € 18  
stuffed with winter tubers, poached octopus and turnip greens
-  TORTELLI DI HARE WITH EVO OIL € 22  
Palazzo di Varignana pomegranate jelly and black truffle
-  TAGLIATELLE WITH EVO OIL € 16  
and our ragù sauce
-  SEAFOOD SPAGHETTO € 28  
by Senatore Cappelli, with garlic, oil, chilli pepper, bottarga and bergamot
- TORTELLLO IMBOSCATO € 16
- TORTELLINI IN BRODO € 18

## OUR INSALATE




-  RADICCHIETTI € 14  
From the field, bruciatini of bacon with vinegar
-  WINTER GARDEN € 14  
fennel, oranges, capers, black olives

## SECOND COURSES

-  **PICANHAIN BRAZIER (\*)** € 24  
cut, rosemary and coarse salt to accompany its sauce
-  **TURKEY (\*)** € 20  
flavored with curry, filled with pumpkin, chicory and coconut milk with lime
-  **CATCH OF THE DAY (\*)** € 24
-  **GIN BRASED PORK CHEEK (\*)** € 20  
carrots in casserole, nduja and passion fruit

(\*) Accompanied by a selection of daily side dishes

## FRUIT AND DESSERTS

- RICE CAKE: CONTEMPORARY TRADITION** € 10
-  **MERINGATA CACHI E CASTAGNE** € 9  
with vanilla semifreddo
-  **TART WITH CARAMELED APPLES AND EVO OIL CREAM** € 10  
with Calvados ice cream
-  **HAZELNUT CREAM** € 9

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 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

smoked fiordilatte cheese, turnip tops and Mora Romagnola's bacon

€ 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