

Palazzo di Varignana's Extravirgin Olive Oils



MONOCULTIVAR GHIACCIOLA - CLATERNA

Obtained exclusively with olives of the Ghiacciola cultivar, one of the most representative native varieties of Emilia Romagna. The olive trees of this cultivar provide limited productions but of particular quality; the result is a great oil, able to best express the uniqueness of the territory. Intense green in color, the smell is broad, wrapped with fresh herbaceous hints, on the palate it denotes a complexity that ranges from aromatic herbs to green leaves of citrus and green olive; the bitterness is well dosed and ends with a decisive spiciness of considerable persistence.

Pairings: it is recommended raw, particularly suitable for enhancing dishes based on carpaccio and fish tartare, boiled legumes and vinaigrette.



MONOCULTIVAR NOSTRANA - VARGNANO

This very limited production is obtained exclusively from the Nostrana cultivar. The olives are harvested while still green, which allows the cultivar to best express its characteristics. The oil has a pale green color and a remarkable aromatic intensity that recalls fresh vegetable notes with tomato leaf and artichoke. The palate emphasizes the aromatic breadth and it ends with an elegant spicy green olive taste. **Pairings:** strictly raw, to enhance fish carpaccio, salads, vegetable soups, soups and cheeses.



MONOCULTIVAR CORREGGIOLO - STIFFONTE

Correggiolo, an ancient cultivar of Tuscan origin has long found a favorable environment for its cultivation also in the Bolognese hills. It is a monocultivar of character, with a strong taste with fresh vegetal notes, in which thistle and artichoke stand out, it has a well structured palate where you can feel a green almond in pleasant contrast with the bitterness of the monocultivar, in the end a long spicy taste prevails and persists. **Pairings:** preferably raw, ideal on bruschetta, legume soups, vinaigrette, grilled meat and cheeses.



BLEND BLU


This blend is obtained with the Correggiolo, Leccio del Corno and Pendolino cultivars. Intense golden green in color, the blend expresses a broad fruity smell with green olives and vegetal hints of remarkable finesse. On the palate a fresh texture of herbaceous notes is supported by an important bitterness, closing a long and balanced spicy taste. **Pairings:** ideal with bruschetta, salads, vinaigrette, fresh and au gratin vegetables, carpaccio, legume soups, excellent with grilled and game meats.








BLEND VERDE

For this blend, the Maurino Selezione Vittoria, Verzola and Leccino cultivars are used. Light green in color, it has a broad and aromatic smell that recalls the olive in the right degree of ripeness. The taste is medium-intense fruity, where notes of artichoke, green apple and freshly cut aromatic herbs are clearly distinguishable. Bitterness and spiciness are well balanced in the end. **Pairings:** a balanced and very versatile oil, particularly suitable with the main dishes of Mediterranean cuisine, in particular for bruschetta, salads, vinaigrette, fresh and au gratin vegetables, legume soups and excellent on grilled meats.



STARTERS

-  **TUNA TARTARE** € 16
Capers, red fruits, cashews and aged balsamic vinegar. Allergens: D - H
-  **SQUID STUFFED WITH SMALL SPRING VEGETABLES** € 16
oyster mayonnaise and crunchy lentils. Allergens: D - N - P
-  **EGG TEGAMINO** € 18
asparagus, Parmesan and seasonal truffles. Allergens: C - G
-  **BEEF MARINATED WITH DON CARLO TEA** € 16
wild rocket, toasted hazelnuts and pink grapefruit vinaigrette. Allergens: N - H - L
- PROSCIUTTO AND SALAMI DI MORA ROMAGNOLA WITH OUR GIARDINIERA SAUCE** € 18
Allergens: N





FIRST COURSES

-  **RAVIOLINI** € 18
stuffed with peas, cuttlefish and fennel. Allergens: A - C - P - D - I - N
-  **RISOTTO (for two people)** € 22
with our saffron and morels. Allergens: I - N - G.
-  **TAGLIATELLE WITH OUR EVO OIL** € 16
And our ragu meat sauce. Allergens: A - C - G - I - N
-  **SEA SCENTED SPAGHETTI** € 18
by Senatore Cappelli, with garlic, oil, chilli, bottarga and lemon. Allergens: A - C - G - I - N
-  **RICOTTA TORTELLONI** € 16
broad beans, bacon chips and Palazzo di Varignana's Sangiovese reduction.
Allergens: A - C - G - N
- TORTELLINI IN BRODO** € 18
Allergens: A - C - G - I - N

OUR SALADS




-  **FIELD SALAD** € 14
mixed salad, bruciatini of bacon with vinegar
-  **FENNELS AND ORANGES** € 14
capers and Taggiasca olives

SECOND COURSES

	PICANHA IN BRACIERE (*) cut, rosemary and coarse salt	€ 24
	TURKEY (*) roast, stuffed with spinach and ACE sauce. Allergens: G - L	€ 20
	CATCH OF THE DAY (*) Allergens: L - N - I - G	€ 24
	LAMB SHOULDER AND ARTICHOKES(*) Allergens: L - N - I - G	€ 20

(*) Accompanied by a selection of daily side dishes

FRUIT AND DESSERTS

	RICE CAKE: CONTEMPORARY TRADITION Allergens: C - G	€ 10
	PANNA COTTA POCO COTTA With strawberries and almonds. Allergens: G - H	€ 9
	TART WITH LEMON CREAM WITH EVO OIL Slightly burnt meringue and berry sorbet. Allergens: A- C - G - H	€ 10
	HAZELNUT CREAM Nocino liqueur caramel, salty crumble and orange sorbet. Allergeni: A- C - G - N -H	€ 9









COVER CHARGE € 3,00

A - Gluten	C - Eggs	E- Peanuts	G - Milk	I - Celery	M- Sesame seeds	O - Lupins
B - Shellfish	D - Fish	F - Soy	H - Nuts	L- Mustard	N- Sulfur dioxide	P - Clams

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

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|  | 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 |