

STARTERS

THE CUTTING BOARD Parma ham 24 Months, Felino salami, squaquerone and Primo Sale with our Ficattole Ingredients: cured meats, cheeses, flour, oil, salt, brewer's yeast and lemon juice. Allergens A-G-N-F	€ 15
COLD DATTERINI SOUP Burrata and EVO Blend Blu Palazzo di Varignana oil flavored with basil Ingredients: date tomatoes, extra virgin olive oil, salt, pepper, basil, sugar, oregano, tabasco, soy and burrata. Allergens G-F-N-H	€ 10
MORTADELLA MOUSSE 24 Months Parmesan, balsamic vinegar and rosemary honey Selection Palazzo di Varignana Ingredients: Parmesan, balsamic vinegar, honey, mortadella, cream, squaquerone, pepper and pistachios. Allergens G-H-N	€12
BEEF TARTARE egg yolk, rustic mustard, valerian and EVO oil Vargnano Palazzo di Varignana Ingredients: beef, egg, mustard, valerian, extra virgin olive oil, salt, pepper and lemon. Allergens C-I -N-F	€ 16
MISTICANCE bruciatini and reduction of balsamic vinegar Ingredients: bacon, salad and balsamic vinegar. Allergens N	€ 10
FRITTINI BOLOGNESI mortadella, courgette flower, raviggiolo cheese and fried sage Ingredients: mortadella, courgette flowers, raviggiolo cheese, sage, eggs, breadcrumbs, flour, salt, pepper and beer. Allergens A-C-E-G-H-N-F	€14
FIRST COURSES	
RICOTTA GNOCCHI on a light cream of potatoes with saffron from Palazzo di Varignana and courgette flowers Ingredients: ricotta, Parmesan, eggs, flour, salt, pepper, nutmeg, potato starch, saffron, potatoes, shallot, laurel, pumpkin flowers and butter. Allergens A-C-G-I-H-F	€12

 TAGLIATELLE WITH BOLOGNESE RAGÙ
 € 12

 Ingredients: 00 flour, type 2 flour, eggs, celery, carrot, onion, beef, pork, bacon, oil, tomato paste, red wine, nutmeg, salt and pepper. Allergens A-C-I-H-N-F

€14

CAPPELLACCI DI RAVIGGIOLO CHEESE

with confit cherry tomatoes from our garden, lightly smoked aubergine cream and basil emulsion, and Palazzo di Varignana Blend Blu EVO oil

Ingredients: flour, eggs, raviggiolo, ricotta, Parmesan, salt, pepper, nutmeg, basil, aubergine, extra virgin olive oil, cherry tomatoes, icing sugar, orange, garlic and thyme. Allergens A-C-G-I-H-N-F



ZUCCHINI AND MINT RISOTTO Ingredients: carnaroli rice, courgettes, mint, salt, pepper, shallot, butter, parmesan, extra virgin olive oil and white wine. Allergens G-I-N	€ 11
GREEN STRETTINE WITH NETTLE with fried onion and bacon Ingredients: flour, eggs, nettles, onion, bacon, tomato paste, bay leaf, salt, pepper, sugar, white wine and garlic. Allergens A-C-N-F	€ 12
GRAMIGNA DI SEMOLINA WITH SAUSAGE RAGÙ Ingredients: semolina pasta, eggs, sausage, tomato paste, cream, salt, pepper, celery, carrots, onion, bay leaf and red wine,sugar. Allergens A-C-I-N-G-F	€ 12
SECOND COURSES	
TAGLIATA OF ANGUS BEEF ON HOT PLATE with Vargnano Palazzo di Varignana EVO oil and baked potatos Ingredients: beef, extra virgin olive oil, potatoes, salt, pepper, garlic and rosemary	€20
BOLOGNESE COTOLETTA Ingredients: veal, egg, breadcrumbs, flour, ham, Parmesan, butter, cream, salt, pepper and nutmeg. Allergens A-C-G-I-F-H	€ 16
FREE RANGE CHICKEN CACCIATORA STEW Ingredients: chicken, salt, pepper, extra virgin olive oil, celery, carrot, onion, peeled tomatoes, tomato paste, red wine, rosemary, sage, bay leaf and garlic. Allergens I-N- A	€ 14
AUBERGINE PARMIGIANA Ingredients: aubergines, oil, salt, pepper, garlic, onion, basil, peeled tomatoes, sugar, mozzarella and Parmesan. Allergens A-G-F	€ 10
GRILLED PORK FILLET with spring onions braised in EVO Blend Blu Palazzo di Varignana oil and PGI balsamic vinegar Ingredients: pork fillet, extra virgin olive oil, spring onions, balsamic vinegar, salt, pepper, sugar and white wine. Allergens N-L -I	€ 16
RABBIT PORCHETTA with aromatic herbs from our garden and roasted peppers	€ 16

with aromatic herbs from our garden and roasted peppers Ingredients: rabbit, garlic, rosemary, bay leaf, sage, thyme, lemon, lard, peppers, extra virgin olive oil, salt, pepper and white wine. Allergens N-L



SIDE DISHES

BAKED POTATOES Ingredients: potatoes, extra virgin olive oil, salt, pepper, rosemary and garlic	€6
BRAISED ONIONS IN BALSAMIC Ingredients: spring onions, extra virgin olive oil, salt, pepper, wine vinegar and sugar	€6
MIXED SALAD Ingredients: lettuce, carrots, tomatoes, cucumber and fennel	€6
FRIGGIONE Ingredients: onion, peeled tomatoes, extra virgin olive oil, salt, pepper, sugar, red wine, garlic and bay leaf. Allergens N	€6
ROASTED PEPPERS Ingredients: peppers, extra virgin olive oil, salt, pepper, sugar and rosemary	€6

KIDS' MENU

TORTELLINI WITH PANNA Ingredients: fresh cream, butter, Parmesan cheese, eggs, flour, chicken breast, mortadella, salt, pepper, raw ham, pork loin and nutmeg. Allergens: G-A-C-H-N	€10
GARGANELLI WITH RAGU SAUCE Ingredients: eggs, flour, salt, pepper, ground beef, celery, golden onions, carrots, tomato paste, bacon and ground pork. Allergens: I- C-G-A-N	€8
CHICKEN NUGGETS WITH FRENCH FRIES Ingredients: chicken, salt, pepper, eggs, breadcrumbs, milk and various seeds oil. Allergens: G-C-A-H	€10
CORDON BLEU WITH FRENCH FRIES Ingredients: chicken, cheese, cooked ham, eggs, breadcrumbs, salt, pepper, various seeds oil, flour, milk and turkey. Allergens: G-C-A-H	€ 10
TO END SWEETLY	
VANILLA FLAVORED CATALAN CREAM Ingredients: cream, milk, egg yolk, sugar and vanilla. Allergens C-G-H	€7
NOUGAT PARFAIT with English cream and hazeInut crunch Ingredients: eggs, sugar, cream, hazeInuts and vanilla. Allergens C-G-H-A	€9
CHEESE CAKE WITH STRAWBERRY COULIS	€8

Ingredients: milk, cream, eggs, sugar, vanilla, cream cheese, butter, flour, strawberries, orange liqueur and isinglass -Allergens A-C-G-H-N



CUT FRESH FRUIT WITH CREAM ICE CREAM Ingredients: seasonal fruit and cream ice cream. Allergens C-G-A	€8
CHOCOLATE MOUSSE With berries and crumble with extra virgin olive oil and almonds Ingredients: dark chocolate, milk, cream, glucose syrup, orange peel, isinglass, berries, flour, eggs, extra virgin olive oil, almonds and butter. Allergens A-C-G-H	€9
FROZEN ZABAIONE With chocolate flakes and nut brittle Ingredients: eggs, sugar, milk, cream, marsala, dark chocolate and nuts. Allergens C-H-G-N	€7
COFFEE SORBET	€3,50
FRUIT SORBET	€ 3,50
COVER CHARGE	€ 2.50

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