

## 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

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**MEMORY OF A CHEVICHE** € 20

raw Mediterranean amberjack, lime-infused coconut milk, veggies from our vegetable garden in “colatura di alici” (anchovy sauce), and sweet-and-sour onion. Allergens: D – I – N
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**OCTOPUS SALAD** € 20

escarole, Taggiasca olive ice cream, our hazelnuts, and our blackberries. Allergens: H – P – N
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**FASSONA TONNATA (Fassona beef in a creamy tuna sauce)** € 18


hand cut, tuna mousse, and all things caper. Allergens: D – F – N – G – L
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**PAN FRIED AUBERGINE** € 16

fresh tomato, caciocavallo cheese, and basil. Allergens: G – I – A
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**THE ZANY DUCK** € 18


duck leg confit, clams, puffed amaranth, spinach salad, and raspberry vinaigrette. Allergens: L – N – P – D
- CRUDO DI MORA (Dry-cured Mora prosciutto)** € 18

Brioche bun and our pickled vegetables. Allergens A – C – I – G
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**SCALLOP, POTATOES, AND SAFFRON** € 20

Purple potato crumble, salmon caviar, and chives. Allergens: D – N – P


## FIRST COURSES

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**TOMATO SPAGHETTI** € 16

spelt and Senatore Cappelli wheat pasta, blended with Palazzo di Varignana Blu Blend EVO oil and arctic basil. Allergens: A
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**PESTO TAGLIOLINI** € 18





basil, mint, almonds, pureed goat fiordilatte cheese, rose shrimp tartare, and salted lemon. Allergens: G – G – H – B
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**FROM THE VEGGIE PATCH TO THE SEA RISOTTO (2 person min.)** € 20



with carrot juice, bottarga [cured fish roe], mussels, and pineapple sage aroma. Allergens: P – I – N – D
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**MEZZELUNE (half-moon) PASTA FILLED WITH CREAMY ONION AND ROBIOLA CHEESE** € 18

Mora sausage, baby vegetables marinated in Ponzu, and herbs. Allergens: N – C – A – G – I

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|  | <b>BEEF RAVIOLI WITH STIFFONTE OIL</b><br>cream of courgette, black truffle, and courgette flowers. Allergens: A – C- N – I   | € 18 |
|  | <b>PASSATELLI (pasta made with bread crumbs, eggs and grated parmesan cheese) WITH LEMON, PORCINI MUSHROOMS, AND A PARMESAN CHEESE MOUSSE</b><br>Allergens: C – N – H – A – G | € 18 |
|  | <b>GREEN TORTELLINI</b><br>with our vegetables and a Palazzo di Varignana Blu blend EVO oil mousse<br>Allergens: A – C – N – I – G  | € 18 |
|  | <b>TAGLIATELLA WITH RAGOUT SAUCE</b><br>Allergens: A – C – N – I – G  | € 16 |

## SECOND COURSES

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|   | <b>RED AND WHITE (*)</b><br>salmon, beetroot, and a chive-infused sour cream mousse. Allergens: D – N – G            | € 24 |
|  | <b>CATCH OF THE DAY(*)</b><br>Allergens: B – D – P – F   | € 26 |
|  | <b>THE GUINEA FOWL IN AUREVO (*)</b><br>capers, lemon, roast melon. Allergens: L – N – I – G                         | € 22 |
|  | <b>MORA ROMAGNOLA AND BLACK TRUFFLE (*)</b><br>fillet with corn mayonnaise and balsamic vinegar. Allergens G – N – I | € 24 |
|  | <b>BARBECUED SKIRT STEAK WITH HERBS (*)</b>  | € 26 |
|  | <b>VEGETARIAN DISH OF THE DAY (*)</b><br>Vegetables of the day, salt, pepper, EVO oil. Allergens: I – N – F          | € 20 |

(\*) Accompanied by a selection of daily side dishes. Allergens: N – I – F



## OUR SALADS FROM THE LIGHT MENU

### SEA SALAD

€ 16

lettuce from our vegetable garden, wild-caught salmon, shrimp, fennel, goji berries, Granny Smith apple, whole salt, thyme, lemon, mint, EVO oil.

Allergens: D – P – B

### GREEK SALAD

€ 14

lettuce from our vegetable garden, fennel, cucumber, carrot, strawberries, Feta cheese, EVO oil, apple, lemon, mint. Allergens: G

### DREN SALAD

€ 14

lettuce from our vegetable garden, chicken, carrot, fennel, Granny Smith apple, Goji berries, walnuts, whole salt, thyme, lemon, mint, EVO oil. Allergens: H

## FRUIT AND DESSERTS

<b>BLACK FOREST WITH OUR CHERRIES</b>	€ 12
Allergens: A - C - G - N - H	
<b>A TRIP TO SICILY</b>	€ 12
Sicilian watermelon pudding with Bronte pistachios. Allergens: C - G - H	
<b>PESCA MELBA VARIGNANA STYLE</b>	€ 12
Allergens: A - C - G - H - D	
<b>THE EXOTIC</b>	€ 12
passion fruit, coconut, mango, and calamansi lime. Allergens: A - G - H - D	
<b>RIO ROSSO FIGS</b>	€ 12
Ricotta and almonds. Allergens: A - G - H	
<b>SELECTION OF ARTISAN ICE CREAMS</b>	€ 10
Allergens: G - N - H	
<b>SELECTION OF SORBETS MADE WITH OUR FRUIT</b>	€ 10

## 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

### PAULINO

OO flour, natural yeast, sourdough, salt, pepper, oil, water, tomato sauce, mozzarella, tuna, onion, black olives. Allergens: A – G – D – N

€ 15

### CELINE

OO flour, natural yeast, sourdough, salt, pepper, oil, water, tomato sauce, mozzarella, pears, brie, sweet onion, oregano. Allergens: A – G – N

€ 15

### MARGHERITA 1889

OO flour, natural yeast, sourdough, salt, pepper, oil, water, tomato sauce, fiordilatte mozzarella, basil. Allergens: A – D – G

€ 13

### LA PEPERONI

OO flour, natural yeast, sourdough, salt, pepper, oil, water, fiordilatte mozzarella, cream of bell peppers, spicy salami, and Taggiasca olives. Allergens: A – G – N

€ 18

### CAPRESE

OO flour, natural yeast, sourdough, salt, pepper, oil, water, grape tomatoes, buffalo mozzarella, basil. Allergens: A – G

€ 15

### VEGETARIANA

OO flour, natural yeast, sourdough, salt, pepper, oil, water, tomato sauce, mozzarella and various vegetables from our vegetable garden. Allergens: A – G

€ 16

### LA PARMIGIANA

OO flour, natural yeast, sourdough, salt, pepper, oil, water, fiordilatte mozzarella, culatello di Zibello (boneless prosciutto), rocket, cherry tomatoes, shaved Parmesan cheese.  
Allergens: A – G – N

€ 18