

Pane fatto in casa e coperto
Home-made bread and cover charge
€ 1

Nei nostri piatti potrebbero esserci i seguenti allergeni: pesce, crostacei, molluschi, glutine, latte e derivati, uova e derivati, sedano, soia, senape, frutta a guscio, arachidi, semi di sesamo, lupini e anidride solforosa). Se avete allergie o intolleranze fatecelo sapere. Grazie!

In our dishes there could be the following allergens: fish, crustaceans, shellfish, gluten, milk and dairy products, eggs and dairy products, celery, soy, mustard, nuts, peanuts, sesame seeds, lupins and sulfur dioxide). Please let us know about your allergies or intolerances. Thank you!

Salumi

Cured meat

Mortadella di Bologna, provolone della Val Padana e piadina romagnola
"Mortadella" Bolognese cured meat,
"Provolone" cheese and "piadina"
local bread
€ 10

Salumi & Formaggi con piadina romagnola
Cured meat & cheese with "piadina" local bread
€ 12

Primi piatti

First dishes

Cous cous con verdure primaverili e ceci
Cous cous with spring vegetables and chickpeas
€ 8

Spaghetti fatti in casa al pomodoro
Home-made "spaghetti" with tomato sauce
€ 8

Gramigna fresca con ragù bianco di salsiccia e piselli
"Gramigna" home-made pasta
with sausage and green peas white sauce
€ 10

Piatti principali

Main courses

Purè di fave, cicorie ripassate e polpette "cacio e ovo"
Mashed fava beans, pan-fried chicory with garlic
and chili pepper with egg cheese-balls
€ 12

Tagliatelle di seppia, pomodoro fresco e piselli primaverili
Fine cut cuttlefish
with fresh tomato and green peas
€ 16

Vitello tonnato con cucunci e misticanza
Roast-veal with caper fruits and mixed salad
€ 14

Tartara di manzo classica con misticanza
Classical beef tartare with mixed salad
€ 14

Petto di pollo alla piastra, riso thai e verdure del mercato
Grilled chicken breast, thai rice
and market vegetables
€ 12

Contorni

Side dishes

Insalata mista - Mixed salad
Piccola/Grande - Small/Big
€ 4/8

Piadina romagnola
"Piadina" local bread
€ 3