

EXTRA MENU

Depending on the season, availability and to the feeling of the chef

APPETIZERS

CUTTING BOARD WITH FRIED GNOCCO 17

for 2 people

Parma ham 24 months, Mortadella "La Favola", Coppa Piacentina, salami, Parmesan cheese

GNOCCO FRITTO* 4

8 pieces

FRIED TORTELLINI 7

with Parmesan fondue

PARMA HAM 9

our Parma ham 24 months

BEEF TARTARE 12

150g of pure Piedmontese beef tartare, drop of extra virgin olive oil, Maldon salt flakes and lemon

GIARDINIERA 6

Mixed vegetables from the Cascina Pizzavacca garden put in oil and vinegar

SQUACQUERONE DI ROMAGNA DOP / 5

in addition on all dishes

SALADS

CAESAR SALAD 12

Mixed salad, toasted bread, Parmesan cheese, chicken strips* and Caesar dressing sauce

EMILIA SALAD 12

Mixed salad, cherry tomatoes, 24 month Parma ham and hard boiled egg

MEDITERRANEAN SALAD 11

Mixed salad, cherry tomatoes, tuna in oil, pitted olives, feta

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TRATTORIA BOLOGNESE

FIRST COURSES

Fresh artisanal pasta

Also available Gluten-Free

TAGLIATELLE WITH BOLOGNESE SAUCE 12

Fresh tagliatelle seasoned with Bolognese meat sauce

OUR WHEELS WITH STRACCIATELLA 13

Pastificio "Benedetto Cavalieri" with stracciatella, bacon blended with vodka

"ALFREDO" TAGLIATELLE PASTA 12

Fresh tagliatelle seasoned with butter and topped with Parmesan cheese

TAGLIATELLE PASTA WITH TRUFFLE 15

Fresh tagliatelle with black and white truffle topped with Parmesan cheese

TRADITIONAL GREEN PASTRY LASAGNE WITH SAUCE 15

The classic 7-layer lasagna of the Bolognese tradition

TORTELLINI WITH MEAT BROTH 13

Stuffed egg pasta

TORTELLINI CREAM AND HAM 13

Stuffed egg pasta

RIGATONI WITH TOMATO 12

Rigatoni, mozzarella, "Ciro Flagella" pomarola and basil

GNOCCHI DI ZUCCA 14

with Parmesan cheese

DESSERTS

TIRAMISÙ 6

FRESH FRUIT TART 7

ARTISAN ICE CREAM 12

for 2 people

SECOND COURSES

BOLOGNESE-STYLE CUTLET 28

400g veal cutlet, the original with bone, breaded and fried in clarified butter.

Flavored with 24 month old Parma ham and melted Parmesan cheese

TRADITIONAL CUTLET 22

400g veal cutlet, the original with bone, breaded and fried in clarified butter

CLASSIC CUTLET 17

Pork loin, elephant ear, wide, thin and crunchy with cherry tomatoes

SALMON 17

Baked salmon with thyme and basmati rice

GRANDMA'S FAMOUS MEATBALLS 15

Meatballs with Black Angus and Mortadella "La Favola" in "Ciro Flagella" tomato sauce

BLACK ANGUS CUT 21

Sliced beef with rocket, San Givese reduction

SLICED CHICKEN 13

Tender chicken with basmati rice

BEEF CARPACCIO 13

with rocket and parmesan flakes

SIDE DISHES

BAKED POTATOES 5

GRILLED COURGETTES 5

FRENCH FRIES* 5

OUR PROMOTIONS



Service and Covered: 2