

MENU

°vegetarian dishes

*List of allergens present in the menu

1.Fish 2.Molluscs 3.Dairy 4.Gluten 5.Nuts 6.Crustaceans 7.Peanuts
8.Lupins 9.Eggs 10.Sulphites 11.Soy 12.Sesame 13.Mustard 14.Celery

MEAT APPETIZERS

Brioche bread and chicken livers pâté with shallot jam - 10 € *4

Local Cured Meats with Cervia sweet salt, Squacquerone DOP cheese,
and traditional rolled flatbread (Piadina) - 18 € *3/4

°Squacquerone cheese flan with caramelized figs
and Pane Carasau (Sardinian crispbread) - 11 € *3/4/9

Irish Beef Tartare, knife-cut and whipped with Quail egg,
capers, and shallot, served with black truffle - 22 €*9

MEAT FIRST COURSES

Tortellini pasta in Capon Broth - 11 € *4/9/14

Tagliatelle with Chanterelle mushrooms and crispy cured pork (Guanciale) - 14 € *4/9

Romagna-style Cappelletti with meat ragu - 12 € *4/9/14

Strozzapreti pasta with red shallot sauce and field strigoli (wild hops) - 11 € *4/9

Gratinated Gnocchetti
with Sogliano cheese fondue and cinnamon pears - 15 € *3/4/9



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MEAT SECOND COURSES



Farmer's-style Baked Rabbit Stew with field herbs - 16 €

Roasted Guinea Fowl on a chestnut cream and grape jam - 18 €

Dedicated to Dante

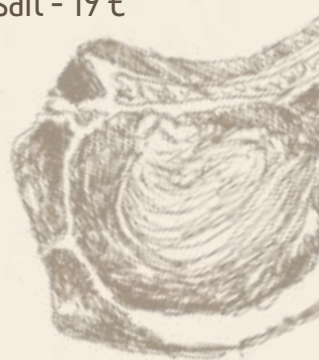
Pork Fillet, lard-wrapped and cooked Sous Vide (CBT), finished in a pan with Sfiandrine mushrooms and pomegranate reduction - 19 € *3

Pork Shank with bay leaf and thyme, flavored with Salinae beer and Cervia sweet salt - 19 €

°Fried Eggs with black truffle shavings - 19 € *3

Grilled Irish Fiorentina T-bone Steak with rosemary potatoes - 27 €

Mixed Cheese Board with mustard fruits (Mostarda) - 20 € *3



DRY-AGED MEAT COUNTER



THE CONTOURS FOR MEAT AND FISH

°Fried Sfiandrine mushrooms with Pecorino cheese - 8 € *3/4

°Baked Potatoes with Cervia sweet salt and rosemary - 6 €

°Bell Pepper Stew (Peperonata) with black olives - 6 €

°Field Greens (herbs) with garlic, oil, and chili pepper - 6 €

°Field red Chicory with crispy bacon bits (Bruciatini) and apple vinegar - 10 €

Gnocco fritto - 5 €

Piadina - 2 €



FISH MENU

FISH STARTERS

Prawn (Mazzancolle) Tartare with mint and lime-flavored mango - 23 € *6

Local Fried Squid with sweet chili sauce - 20 € *1/4

CBT Grilled Octopus on a cannellini bean purée and capers - 17 € *1

Eggplant millefeuille with smoked provola cheese and swordfish - 15 € *1/3/4

Creamed Cod (Baccalà Mantecato) with olive powder,
Pane Carasau (Sardinian crispbread), and shallot jam - 16 € *1/3/4

FIRST FISH COURSES

Dry Passatelli pasta with Argentinian prawn tails
and sautéed Porcini mushrooms - 16 € *4/6/9

Squid ink cappellacci filled
with stockfish on milk cream and salmon roe - 17 € *1/3/4/9

'Risotto Cotto e Crudo' Risotto with lime, cooked prawns,
Stracciatella cheese, and shrimp tartare - 22 € *2/3/6

Artisanal Paccheri pasta with swordfish,
bell peppers, Taggiasca olives, and capers- 15 € *1/4/9



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SECOND FISH COURSES

Turbot Scaloppina with black truffle - 25 € ^{*1/4}

CBT Cod Loin with bell pepper and yellow tomato gazpacho,
and dill-flavored oil - 25 € ^{*1}

Grilled Squid on a burned tomato cream and rosemary oil - 17 € ^{*1}

Fresh catch of the day - 6 €/hg ^{*1}

HOMEMADE DESSERTS

Mascarpone.... always delicious - 6 €

Romagna-style Zuppa Inglese - 7 €

Poached pear in Sangiovese wine with mascarpone cream - 7 €

Latte Imperiale (milk pudding) with Amaretti cookies - 7 €

Warm Chocolate Tart with rhum and almonds - 9 €

"My" Catalan cream with raspberries, caramel and crunch - 8 €

Chestnut Strudel and English cream
with persimmon (kaky) coulis and vanilla ice cream - 9 €

Millefeuille with Zabaione (egg custard) and chocolate - 8 €

Dry pastries with passito dessert wine - 10 €

