



LUNCH MENU

## STARTERS

*Thick-cut ancient grain bread bruschetta with pumpkin, cardoncelli mushrooms,  
Parmigiano fondue and rosemary-scented lard* 1,7 € 14

*Marinated salt cod served with boiled potatoes,  
parsley and orange-infused olive oil* SG, SL, 4, 12 € 18

*Parma cured ham “Bruno Casoli”, aged coppa, Iberian lard,  
mortadella “Bonfatti”, Mora Romagnola salami, local olives and piadina* 1,7 € 14

*Steamed fish and seafood with extra virgin olive oil “Olio RoRo” (local)*  
SG, SL, 2, 4 € 18

## FROM THE VEGETABLE GARDEN

*Slow-cooked sweet onion with grilled fresh sausage and rosemary* 1,7 € 14

*Cannellini bean hummus with cumin, lemon and seasonal vegetables*  
VEG, SG, SL € 14

*Seasonal vegetable pan* 6, 12 € 14

## SIDE DISHES

*Braised carrots with fresh thyme* VEG, SG, SL € 6

*Tuscan black kale with saba and dried fruit* VEG, SG, SL, 8 € 6

*Stewed leeks with salted butter* V, SG, 7 € 6

*Oven-baked artichokes with aromatic breadcrumbs* VEG, SL, 1, 6 € 10

## FIRST COURSES

<i>Hand-rolled tagliatelle with traditional Romagna meat ragù</i> 1, 3, 9, 12	€ 12
<i>Green tortelloni with sage, lemon-scented butter and 30-month aged Parmigiano Reggiano</i> v, 1, 3, 7	€ 14
<i>“Monfettini” pasta in a reduced Adriatic seafood broth</i> 1, 2, 4, 14	€ 16
<i>Potato gnocchi with seasonal radicchio sauce and Mediterranean blue cheese fondue</i> v, 1, 7, 12	€ 14
<i>“Fregola” pasta with whipped salt cod, lemon salted caramel and celery oil</i> 1, 4, 7, 9	€ 16

## MAIN COURSES

<i>Guinea fowl glazed with Romagna shallot and saba, mashed potatoes</i> sg, 12	€ 22
<i>“Il Mare a Pezzi” : grilled fish cuts with sweet-and-sour sautéed vegetables</i> sg, sl, 2, 4, 14	€ 26
<i>Spicy grilled spring chicken with roasted potatoes</i> sg, sl, 12	€ 18
<i>Mixed baked fish and shellfish gratin with aromatic breadcrumbs</i> 1, 2, 4, 9, 14	€ 26
<i>Sliced sirloin steak, vegetables, extra virgin olive oil and Halen Mon salt</i> sg, sl	€ 28
<i>“Caesar Bowl” with marinated chicken, lime mayonnaise, red rice, homemade giardiniera, mixed greens and almonds</i> 3, 6, 7, 8, 10, 12	€ 16
<i>Salt-baked fish of the day.</i> sg, sl, 4	€ S.Q

## DESSERT

<i>Chocolate tartlet with chocolate ganache, caramelized peanuts, cocoa nibs and orange-scented burnt ricotta</i> v, 1, 3, 5, 7, 8	€ 8
<i>Selection of petit pastries with biscuits and house-made sweets, served with custard sauce</i> v, 1, 3, 7, 8	€ 7
<i>Goat's milk ice cream with mulled-wine pears and chocolate crumble</i> v, sg, 7, 12	€ 7
<i>Pastry basket with lemon chantilly and mixed berries</i> v, 1, 3, 7, 12	€ 7
<i>Mascarpone ice cream bar with white chocolate and fermented lime</i> v, sg, 7	€ 8
<i>"Babà" baked in a jar with house syrup and vanilla chantilly</i> v, 1, 3, 7, 12	€ 8

## HOMEMADE ICE CREAM & SORBETS

<i>Dark chocolate ice cream (60%) with Halen Mon salt and pralined peanuts</i> v, sg, 5, 7	€ 5
<i>"Fior di latte" ice cream with sour cherries</i> v, sg, 7	€ 5
<i>Passion fruit sorbet with wild mint</i> VEG, SG, SL	€ 5
<i>"Gentili coffee" sorbet</i> v, sg, 7	€ 5

*Our kitchen prioritizes fresh ingredients. When unavailable, frozen products of equal quality may be used. Our staff is always available for any further information.*

<i>Bread and service</i>	€ 3
<i>Lurisia mineral water</i>	€ 3
<i>Piadina flatbread</i>	€ 1.5
<i>Half piadina</i>	€ 1

## SET MENUS

*All courses are served together as a single, complete, well-balanced and flavorful plate.*

- Romagnolo Menu** € 15  
*Lasagna or green tortelloni with sage and lemon-scented butter with seasonal side dish and Romagna piadina with rocket and squacquerone cheese*  
1, 3, 7
- Vegan Menu** € 16  
*Cannellini bean hummus, Seasonal vegetables, whole wheat crackers* VEG, 1
- Sea Food Menu** € 18  
*Seared tuna slices black kale sauce, mixed greens and seasonal side dish, and whole wheat crackers* 1, 4
- Country-Style Menu** € 16  
*Spicy grilled spring chicken, seasonal side dishes, Romagna piadina with squacquerone cheese* 1, 7

## LE SFORNATE

*Our signature recipe. A cross between flatbread and pizza, made with cracked wheat flour and toasted barley. Baked in a 24 cm pan, crispy yet light, highly digestible.*

- Sfornata sapori del sud**  
*with tomato base, burrata, pan-seared fresh anchovies, caper buds, oven-roasted cherry tomatoes* 1, 4, 7 € 16
- Sfornata con straccetti di manzo**  
*with beef fillet strips sautéed in extra virgin olive oil, “Crosta Nera dei Pirenei” cheese creamed with mashed potatoes and mustard, sweet-and-sour red onion and a side of potato chips* 1, 7, 10 € 19

## WINE BY THE GLASS

<b>Valdobbiadene Superiore Extra Dry</b> <i>Mas de Fer Rive di Soligo Andreola (Veneto)</i>	€ 7
<b>Trento Ferrari Perlé '19</b> <i>Cantine Ferrari (Trentino)</i>	€ 10
<b>Albana Neblina '24</b> <i>Giovanna Madonna (Romagna / Bertinoro)</i>	€ 7
<b>Arneis San Bernardino '24</b> <i>Renzo Seghesio (Piemonte)</i>	€ 7
<b>Gewurztraminer '24</b> <i>Alois Lageder (Alto Adige)</i>	€ 7
<b>Caramore (Trebiano Chardonnay) '24</b> <i>Fondo San Giuseppe (Romagna / Imola)</i>	€ 10
<b>Sangiovese di Romagna Superiore Crepe '24</b> <i>Ca' di Sopra (Romagna / Marzeno)</i>	€ 7
<b>Dolcetto Diano D'Alba Costafiore '23</b> <i>Claudio Alario (Piemonte)</i>	€ 8
<b>Chianti Classico '23</b> <i>Istine (Toscana)</i>	€ 8
<b>Cirò Rosso Classico Superiore '23</b> <i>Cataldo Calabretta (Calabria)</i>	€ 8

**Dietary options:** VEG vegan, v vegetarian, SG gluten-free, SL lactose-free.

**Allergens:** 1. Cereals containing gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk (including lactose), 8. Tree nuts, 9. Celery, 10. Mustard, 11. Sesame seeds, 12. Sulphur dioxide and sulphites above 10 mg/kg or 10 mg/l, 13. Lupin, 14. Molluscs.