

COCKTAIL

Whisky Sour	€ 9
<i>Whiskey, lemon, sugar, egg white</i>	
Spritz Hugo della Casa	€ 8
<i>White Vermouth, Prosecco, Soda, Grapefruit</i>	
Hibiscus Negroni	€ 8
<i>Hendrick's Orbium Gin, Red Vermouth, Red Bitter, hibiscus tonic water</i>	
Gin & Tonic	€ 9 - € 12
<i>From our selection of gins</i>	

GLASS OF WINE

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

TESTING MENUS

AN EXPERIENCE TO BE SHARED

*Tasting menus are offered to the entire table. One single menu must be chosen among the available options and all guests will enjoy the same courses.**

	<i>Land</i>	<i>Sea</i>
Chef's Tasting Menu <i>A tasting menu guided by the creativity of our kitchen. Starter, first course, main course and dessert are selected by the chefs, following seasonality, inspiration and the finest ingredients of the day.</i>	€ 45	€ 50
Guest's Choice Tasting Menu <i>A tasting journey built around your preferences. Starter, first course, main course and dessert selected by the guests from our à la carte menu.</i>	€ 55	€ 60
Chef's Tasting Menu with Wine Pairing <i>The kitchen's vision paired with the story of wine. A chef-selected tasting menu, enhanced by four glasses of wine chosen by our sommelier to complement each dish.</i>	€ 70	€ 75
Guest's Choice Tasting Menu with Wine Pairing <i>Freedom of choice and harmony in pairing. A tasting menu composed by the guests from the à la carte menu, accompanied by four glasses of wine selected by our sommelier to enhance every course.</i>	€ 75	€ 80

**Please inform us in advance of any food allergies or intolerances.*

Dietary options and allergens are indicated in the à la carte menu.

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..

À LA CARTE MENU

STARTERS

THE BEGINNING

Dishes designed to open the meal with balance and character.

Hand-cut beef tartare, anchovy sauce, fried egg yolk, bread wafer ^{1, 3, 4, 6}	€ 18
<i>Recommended glass of wine: Valdobbiadene Superiore Extra Dry (Veneto)</i>	€ 7
Steamed seafood selection with extra virgin olive oil “Olio RoRo” (local) ^{SG, SL, 2, 4}	€ 18
<i>Recommended glass of wine: Arneis San Bernardino ‘24 (Piemonte)</i>	€ 7
Squacquerone crème brûlée, caramelized fig, Parma cured ham “Bruno Casoli” ^{1, 3, 7}	€ 16
<i>Recommended glass of wine: Gewurztraminer ‘24 (Alto Adige)</i>	€ 7
Pan-seared prawns flambéed with brandy, grilled celeriac ^{SG, SL, 2,6,9,12}	€ 22
<i>Recommended glass of wine: Caramore ‘24 (Romagna/Imola)</i>	€ 10
Crispy lamb croquette, savory custard and braised shallot ^{1, 3, 7, 12}	€ 18
<i>Recommended glass of wine: Cirò Rosso Classico Superiore ‘23 (Calabria)</i>	€ 9
Marinated salt cod, boiled potatoes with parsley and orange-infused olive oil ^{SG, SL, 4, 12}	€ 18
<i>Recommended glass of wine: Albana Neblina ‘24 (Romagna/Bertinoro)</i>	€ 7

*Our cuisine prioritizes fresh ingredients. When unavailable,
frozen products of equal quality may be used. .*

Cover charge and bread service	€ 3
Lurisia water	€ 3
Whole piadina	€ 1,5
Half piadina	€ 1

FIRST COURSES

TRADITION

We are proud to serve fresh pasta rolled by hand, made with free-range eggs.

Hand-rolled tagliatelle with traditional Romagna meat ragù ^{1, 3, 9, 12} € 12
Recommended glass of wine: Sangiovese Superiore Crepe '24 (Romagna) € 7

**Potato gnocchi with seasonal radicchio sauce
and Mediterranean blue cheese fondue** ^{v, 1, 7, 12} € 14
Recommended glass of wine: Caramore '24 (Romagna/Imola) € 8

**Small cappelletti filled with 30-month aged Parmigiano Reggiano,
dairy cream sauce** ^{v, 1, 3, 7} € 14
Recommended glass of wine: Arneis San Bernardino '24 (Piemonte) € 7

“Monfettini” *
in a reduced Adriatic seafood soup ^{1, 2, 4, 14} € 16
Recommended glass of wine: Albana Neblina '24 (Romagna/Bertinoro) € 7

Fregola pasta,
with whipped salt cod, lemon salted caramel and celery oil** ^{1, 4, 7, 9} € 16
Recommended glass of wine: Gewurztraminer '24 (Alto Adige) € 7

*Monfettini: tiny pasta pearls

**Fregola: dry pasta made from durum wheat semolina and water,
characterised by small, irregular golden balls 2-6 mm, toasted in the oven

MAIN COURSES

DIALOGUE

Where tradition and research meet in a cuisine of simplicity and precision.

Slow-cooked pork cheek, sweet potato and balsamic glaze SG, SL, 6, 9, 12 € 24
Recommended glass of wine: Cirò Rosso Classico Superiore '23 (Calabria) € 8

**Mixed baked fish and shellfish gratin
with aromatic breadcrumbs** I, 2, 4, 9, 14 € 26
Recommended glass of wine: Trento Ferrari Perlé '19 (Trentino) € 10

Veal liver, milk cream, onion and smoked hazelnuts SG, 7, 8, 12 € 18
Recommended glass of wine: Caramore '24 (Romagna / Imola) € 8

**Guinea fowl glazed with Romagna shallot and saba,
mashed potatoes** SG, 7, 12 € 22
*Recommended glass of wine:
Dolcetto Diano D'Alba Costafiore '23 (Piemonte)* € 8

**“Il Mare a Pezzi”:
grilled fish cuts with sweet-and-sour sautéed vegetables** SG, SL, 2, 4, 14 € 26
Recommended glass of wine: Valdobbiadene Superiore Extra Dry (Veneto) € 7

Spicy grilled spring chicken with roasted potatoes SG, SL, 12 € 18
Recommended glass of wine: Chianti Classico '23 (Toscana) € 7

Salt-baked fish of the day SG, SL, 4 € S.Q:
*Alternatively oven-baked with potatoes and Taggiasca olives,
subject to availability.*

FROM THE VEGETABLE GARDEN

VEGETABLES IN THE SPOTLIGHT

It's the starting point for a work that follows the rhythm of the seasons, amidst changing colors and culinary sensibilities, where techniques and combinations are born to give voice to authentic, often undervalued flavors.

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

Padella di verdure € 14
Seasonal vegetable pan 12, 6

Bruschetta € 14
Thick-cut ancient grain bread bruschetta with pumpkin, cardoncelli mushrooms, Parmigiano fondue and rosemary lard 1, 7, 12

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

CHEESE SELECTION

Each season we offer a selection of outstanding cheeses from Italy and abroad, with different maturations and affinements, served with homemade jams or mustards and whole wheat bread.

Small cheese tasting (three cheeses)	€ 12
<i>Robiola di Roccaverano, Pecorino Villamassargia, Mediterranean blue cheese v, 1, 7, 10</i>	
Large cheese tasting (five cheeses)	€ 16
<i>Full selection with homemade jams / sauces and whole wheat bread v, 1, 7, 10</i>	
Mediterranean blue cheese	€ 8
<i>Semi-aged, creamy, delicately aromatic. v, 1, 7, 10</i>	
Pecorino Villamassargia	€ 8
<i>Semi-cooked sheep's milk cheese from Sardinia. v, 1, 7, 10</i>	
Traditional Stracchino "Strachitunt"	€ 8
<i>Produced in Valtaleggio at 1000 meters, compact texture, creamy with balsamic notes. v, 1, 7, 10</i>	
Robiola di Roccaverano	€ 8
<i>Iconic goat cheese from the Langhe, fresh, aromatic and elegant. v, 1, 7, 10</i>	
Reypenaar cheese (Netherlands)	€ 8
<i>Slow-aged on wood, buttery and intense, with notes of hazelnut and caramel. v, 1, 7, 10</i>	

DESSERTS

Crostatina	€ 8
<i>Chocolate tartlet with chocolate ganache, caramelized peanuts, cocoa nibs and orange-scented burnt ricotta.</i> v, 1, 3, 5, 7, 8	
Piccola pasticceria	€ 7
<i>Selection of petit pastries with custard sauce.</i> v, 1, 3, 7, 8	
Gelato di latte di capra	€ 7
<i>Goat's milk ice cream with mulled-wine pears and chocolate crumble.</i> v, SG, 7, 12	
Cestino	€ 7
<i>Pastry basket with lemon chantilly and mixed berries.</i> v, 1, 3, 7, 12	
Stecco al mascarpone	€ 8
<i>Mascarpone ice cream bar with white chocolate and fermented lime.</i> v, SG, 7	
Babà in vaso cottura	€ 8
<i>Babà baked in a jar, house syrup and vanilla chantilly</i> v, 1, 3, 7, 12	

HOMEMADE ICE CREAM & SORBETS

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

DESSERT WINES

	<i>calice</i>	<i>bottiglia</i>
Albana di Romagna Dolce '23 Le Querce	€ 6	€ 20
Cuororo '21 (passito in purezza di Albana) La Via del Colle	€ 10	€ 35
Passito di Pantelleria Jemara '20 (Sicilia)	€ 14	€ 60
Sauternes Château du Levant '22 (Bordeaux/ Sauternes)	€ 12	€ 45