



WEEKEND LUNCH MENU

STARTERS

<i>Selection of steamed and marinated fish</i>	SG, SL, 2, 4, 8, 12	€ 18
<i>Thick-cut ancient grain bread Bruschetta with aubergine parmigiana, basil-infused extra virgin olive oil and shavings of Grana cheese</i>	V, I, 7, 8	€ 14
<i>Marinated salt cod served with boiled potatoes, parsley and orange-infused olive oil</i>	SG, SL, 4, 8, 12	€ 18
<i>A platter of cold cuts featuring “Bruno Casoli” Parma ham, aged Podere Cadassa coppa, Iberian lard, “Bonfatti” mortadella, Mora Romagnola salami, local olives and piadina</i>	SL, 1	€ 14
<i>Lamb croquette, green sauce and sweet-and-sour shallot</i>	I, 3, 7, 8, 12	€ 15

VEGETABLES

<i>Slow-cooked sweet onion and a hint of rosemary with grilled fresh salami, Reypenear cheese, almond crumble</i>	I, 7, 8	€ 14
<i>Cannellini bean hummus with cumin, lemon and seasonal vegetables</i>	VEG, SG, SL, 8, 12	€ 14
<i>Seasonal pan with a selection of garden vegetables</i>	VEG, SL, 1, 6, 8, 12	€ 14

SIDES

<i>Tempura-fried zucchini flowers filled with ricotta and fresh goat cheese</i>	V, I, 3, 7	€ 10
<i>Raw vegetables with olive oil dip</i>	VEG, SG, SL, 8	€ 10
<i>Braised carrots with fresh thyme</i>	VEG, SG, SL, 8	€ 6
<i>Roast potatoes</i>	VEG, SG, SL, 8	€ 6
<i>Wild greens sautéed with garlic, olive oil and chilli</i>	VEG, SG, SL, 8	€ 6
<i>Tomatoes au gratin</i>	VEG, SL, 1	€ 6

Bread and service	€ 3
Lurisia mineral water	€ 3
Piadina flatbread	€ 1.5
Half piadina	€ 1

FIRST COURSES

<i>Hand-rolled tagliatelle with traditional Romagna meat ragù</i>	I, 3, 8, 9, 12	€ 13
<i>Green tortelloni with sage, lemon-scented butter and 30-month aged Parmigiano Reggiano</i>	V, I, 3, 7, 8	€ 14
<i>Spaghetti “alla chitarra” in a reduced Adriatic seafood broth</i>	I, 2, 3, 4, 8, 12, 14	€ 16
<i>Potato gnocchetti with our fresh tomato and basil sauce</i>	VEG, SL, I, 9	€ 10
<i>Traditional baked lasagna</i>	I, 3, 7, 9	€ 13
<i>Tagliolini tossed in sour butter with scampi tartare, taralli (ring-shaped savoury crackers) and bottarga (cured fish roe)</i>	I, 2, 3, 4, 7, 8	€ 18

MAIN COURSES

<i>“Il Mare a Pezzi”: grilled fish cuts with sweet-and-sour sautéed vegetables</i>	SG, SL, 2, 4, 14	€ 26
<i>Mixed baked fish and shellfish gratin with aromatic breadcrumbs</i>	SG, SL, 2, 4, 8, 9, 12, 14	€ 26
<i>Braised pork cheek, dried apricot chutney and smoked paprika carrots</i>	SG, SL, 6, 8, 9, 12	€ 24
<i>Fish of the day, seasoned with aromatic salt</i>	SG, SL, 4	€ S.Q

THE GRILL

<i>“Meat on the grill”: sausages, lamb, beef fillet, ribs, fresh pork neck, chicken, toasted bread with pancetta and crispy rosemary potatoes</i>	I, 8	€ 20
<i>Spicy chicken, grilled with herbs and spices</i>	SG, SL, 8, 12	€ 20
<i>Sliced cuts: - 250g Beef Entrecôte, thinly sliced with vegetables, extra virgin olive oil and flakes of Scottish salt</i>	SG, SL, 8	€ 28
<i>- Tuscan ribeye, the most flavourful part of the loin. Minimum weight 1 kg.</i>	SG, SL, 8	€7 / 100 gr

DESSERT

<i>Traditional Italian “Zuppa Inglese”: vanilla and chocolate custard layered with Alchermes-soaked sponge cake</i> v, 1, 3, 5, 7, 8, 12	€ 8
<i>Selection of petit pastries with biscuits and house-made sweets, served with custard sauce</i> v, 1, 3, 7, 8	€ 7
<i>Pastry basket with lemon chantilly and mixed berries</i> v, 1, 3, 7, 12	€ 7
<i>Meringue with faba bean water, strawberries, coconut and saba</i> VEG, SG, SL, 6	€ 8
<i>“Babà” baked in a jar with house syrup and vanilla chantilly</i> v, 1, 3, 7, 12	€ 8
<i>Fresh fruit salad</i> VEG, SG, SL	€ 7

HOMEMADE ICE CREAM & SORBETS

<i>Pistachio ice cream with white chocolate and raspberries</i> v, SG, 5, 7	€ 8
<i>“Fior di latte” ice cream with coffee and cocoa nibs</i> v, SG, 7	€ 6
<i>Goat’s milk ice cream with Cantiano black cherries</i> v, SG, SL, 8, 12	€ 7
<i>Lemon and basil sorbet</i> VEG, SG, SL	€ 6
<i>Seasonal sorbet made with fresh seasonal fruit</i> VEG, SG, SL	€ 6

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

All our dishes are prepared in a kitchen where allergens are used. We cannot therefore guarantee the complete absence of cross-contamination. If you have any specific dietary requirements, allergies or intolerances, please inform our waiting staff.

Allergens: **1** Cereals containing gluten · **2** Crustaceans · **3** Eggs · **4** Fish · **5** Peanuts · **6** Soya · **7** Milk (including lactose) · **8** Nuts · **9** Celery · **10** Mustard · **11** Sesame seeds · **12** Sulphur dioxide and sulphites in concentrations exceeding 10 mg / kg or 10 mg / l · **13** Lupin beans · **14** Molluscs.

Our first choice is fresh produce, but if this is unavailable, we use top-quality frozen products.