



LUNCH MENU

WINE BY THE GLASS

Valdobbiadene Superiore Extra Dry (Glera) <i>Mas de Fer Rive di Soligo Andreola (Veneto)</i>	€ 7
Prosecco Rosè di Treviso Millesimato Brut '24 (Glera and Pinot Noir) <i>Sorelle Bronca (Veneto)</i>	€ 8
Alta Langa Totocorde Brut '19 (Pinot Nero, Chardonnay) <i>Cocchi (Piedmont)</i>	€ 9
Gewurztraminer '24 <i>Alois Lageder (Trentino-South Tyrol)</i>	€ 7
Gruner Veltliner Federspiel Durnstein '22 <i>Alzinger (Austria)</i>	€ 7
Verdicchio dei Castelli di Jesi Classico Superiore '25 <i>Villa Bucci (Marche)</i>	€ 7
I Vespri '24 (Trebbiano) <i>Il Teatro (Romagna)</i>	€ 7
Serenaro '24 (Famoso) <i>Villa venti (Romagna)</i>	€ 7
Ghirada Garaunele Rosè '25 (Cannonau) <i>'Esole (Sardinia)</i>	€ 7
Morenico '24 (Nebbiolo, Bonarda, Vespolina) <i>Rovellotti (Upper Piedmont)</i>	€ 7
Romagna Sangiovese Oriolo Biagio Antico '23 <i>Ancarani (Romagna)</i>	€ 6
Feudo Pignatone Etna Rosso '24 (Nerello Mascalese) <i>Emiliano Falsini (Sicily)</i>	€ 9
Bordeaux Supérieur '23 (Merlot, Cabernet Franc) <i>Chateau Haut-Boutisse (France)</i>	€ 9

SET MENUS

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

Romagnolo Menu

€ 16

Lasagna or green cappellacci with sage and lemon-scented butter with seasonal side dish and Romagna piadina with rocket and squacquerone cheese

1, 3, 7, 8, 9, 12

Vegan Menu

€ 16

Hummus made from pulses from the Valmarecchia valley, Seasonal vegetables, whole wheat crackers

VEG, 1, 8, 12

Sea Food Menu

€ 18

Seared tuna slices black kale sauce, mixed greens and seasonal side dish, and whole wheat crackers

1, 4, 8, 12

Rustic Menu

€ 20

Spicy grilled spring chicken, seasonal side dishes, Romagna piadina with squacquerone cheese

1, 7, 8, 12

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.

STARTERS

<i>Hot bread, tomato purée, roasted artichoke</i>	v, 1, 7, 8	€ 14
<i>Salt cod, garlic milk, escarole</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>Seafood platter with a selection of steamed and marinated fish</i>	SG, SL, 2, 4, 8, 9, 12	€ 20

SIDE DISHES

<i>Braised carrots with fresh thyme</i>	VEG, SG, SL, 8	€ 6
<i>Sautéed wild greens with garlic, olive oil and chili</i>	VEG, SG, SL, 8	€ 6
<i>Roast potatoes</i>	VEG, SG, SL, 8	€ 6
<i>Peppers au gratin</i>	VEG, SL, 1	€ 6
<i>Escarole, capers, sultanas</i>	VEG, SG, SL, 8	€ 6
<i>Baked artichokes</i>	VEG, SG, SL, 8, 12	€ 10

FIRST COURSES

<i>Hand-rolled tagliatelle with traditional Romagna meat ragù</i>	<i>1, 3, 8, 9, 12</i>	€ 13
<i>Green “cappellacci” with sage, lemon-scented butter and 30-month aged Parmigiano Reggiano</i>	<i>v, 1, 3, 7, 8</i>	€ 14
<i>Spaghetti “alla chitarra” in a reduced Adriatic seafood broth</i>	<i>1, 2, 3, 4, 8, 12, 14</i>	€ 16
<i>Potato gnocchetti with our fresh tomato and basil sauce</i>	<i>VEG, SL, 1, 9</i>	€ 10
<i>Traditional baked lasagna</i>	<i>1, 3, 7, 9</i>	€ 13
<i>Tagliolini tossed in sour butter with scampi tartare, taralli (ring-shaped savoury crackers) and bottarga (cured fish roe)</i>	<i>1, 2, 3, 4, 7, 8</i>	€ 18

MAIN COURSES

<i>“Il Mare a Pezzi”: grilled fish cuts with sweet-and-sour sautéed vegetables</i>		€ 26
<i>SG, SL, 2, 4, 14</i>		
<i>Mixed baked fish and shellfish gratin with aromatic breadcrumbs</i>		€ 26
<i>SG, SL, 2, 4, 8, 9, 12, 14</i>		
<i>A seasonal platter featuring a selection of vegetables from the garden</i>	<i>VEG, SL, 1, 6, 8, 12</i>	€ 14
<i>“Caesar Bowl” with marinated chicken, lime mayonnaise, red rice, homemade giardiniera, mixed greens and almonds</i>	<i>3, 6, 7, 8, 9, 10, 12</i>	€ 16
<i>Fish of the day, seasoned with aromatic salt.</i>	<i>SG, SL, 4</i>	€ S.Q
<i>Sliced cuts:</i>		
<i>- 250g Beef Entrecôte, thinly sliced with vegetables, extra virgin olive oil and flakes of Scottish salt</i>	<i>SG, SL, 8</i>	€ 28
<i>- Tuscan ribeye, the most flavourful part of the loin.</i>		
<i>Minimum weight 1 kg.</i>	<i>SG, SL, 8</i>	€7 / 100 gr

DESSERT

<i>Traditional Italian “Zuppa Inglese”: vanilla and chocolate custard layered with Alchermes-soaked sponge cake</i>	v, I, 3, 5, 7, 8, I2	€ 8
<i>Selection of petit pastries with biscuits and house-made sweets, served with custard sauce</i>	v, I, 3, 7, 8	€ 7
<i>Pastry basket with lemon chantilly and mixed berries</i>	v, I, 3, 7, I2	€ 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, I, 3, 7, I2	€ 8

HOMEMADE ICE CREAM & SORBETS

<i>Pistachio ice cream with white chocolate and raspberries cream</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, I2	€ 7
<i>Lemon and basil sorbet</i>	VEG, SG, SL	€ 6
<i>Seasonal sorbet made with fresh seasonal fruit</i>	VEG, SG, SL	€ 6

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