

MICHELIN 2024

*A better taste of us...*

## EAST TO WEST IN EMILIA

Homemade tagliatelle with traditional ragu

Risotto "Riso Buono" Carnaroli with parmesan cream  
and balsamic vinegar

Traditional cold cut platter with Parma ham,  
mortadella, salame rosa, salame and crescentine bread

Barozzi Cake

€50 couvert included

The menu must be chosen for the entire table

## BLIND TASTING MENU

4 courses menu lead by the Chef's hand

Vegetarian taste: € 40

Taste of Emilia: € 50




From the Sea to Castelvetro: € 55

The same menu must be chosen for the entire table





POSSIBLE WINE PAIRING OF 4 WINE GLASSES  
PROPOSED BY OUR SOMMELIER AT 30€ PER PERSON

MICHELIN 2024


*Our memory, our history...on the menu since 2005*

Homemade tagliatelle with traditional ragu   

€16



Homemade tortellini in cappon broth or  
in parmesan cream    

€20

Risotto "Riso Buono" Carnaroli with parmesan cream and  
balsamic vinegar (at least 2 people) 

€18

Traditional cold cut platter with Parma Ham "Casa Graziano"  
mortadella and salame rosa from Silvio Scapin,  
homemade salame, mangalitsa ham, Parmigiano Reggiano  
30 months "Caseificio San Silvestro", stracchino cheese,  
homemade pickled vegetables,  
lard pesto and homemade bread



(considered for 2 people)  

€40

## Starters

Buffalo tartare served with different local vegetable sauces

€16



Pork belly in soy sauce and potatoes foam  

€15


Scallops, peas and sambuca cream, shallot and parmesan

crumble   

€18

Fried codfish fillet and lemon geleè  

€14

Poached egg, fried leak nest and asparagus 

€14

Selection of 3 different aged Parmesan from

San Silvestro cheese farm in Castelvetro

with extra-old balsamic vinegar 

€ 10

# *Pastas and Risotto*

Spaghettone "Mancini" with nduja, pecorino and pinenuts 🌿🍷

€16

Calamarata "Mancini", saffron, courgette and  
raw prawns 🍷🌿

€19

Risotto "Riso Buono" Carnaroli, beetroot, gorgonzola  
walnuts and pear mustard 🍷🌿



€18

Homemade tortelloni, stuffed with ricotta and spinach  
served with butter and sage 🍷🌿🍷


€18

# Main Courses

Tenderloin beef, red wine sauce, seasonal

vegetables  

€32


Tenderloin beef, bianchetto truffle and baked potatoes 

€35

Beef Entrecote served with potatoes and bacon 



( recommended for 2 people)

€8/ per hg

Chicken roll stuffed with sausage and mushrooms, served  
with pumpkin cream and potatoes milfoil 

€26

Turbot fillet, fennel cream, orange gelee and vegetable

croquette   

€29

Soy glazed Cauliflower, cannellini beans

and sesame crackers 

€16