

MICHELIN 2026

A True Taste of Us

EAST TO WEST IN EMILIA

Traditional Cured Meats Platter with Parma Ham aged 60 months, Salame Rosa, Mortadella and Salami, served with our Emilian flatbread "Crescentine"

"Riso Buono" Carnaroli Risotto with Parmigiano Reggiano and Extra-Aged Traditional Balsamic Vinegar of Modena

Low-temperature cooked Pork Ribs with Herbs and Paprika, glazed with Barbecue Sauce, served with Roasted Potatoes

(Out)Standing Milk!

€ 50

BLIND TASTING MENU

a 4-Course Tasting Menu Led by the Chef

Land Menu € 50

Sea Menu € 55

Vegetarian Menu € 40

OPTIONAL WINE PAIRING: 4 GLASSES

SUGGESTED BY THE SOMMELIER - € 30 PER PERSON

Beverages and Couvert not included

The menu must be the same for the entire table

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Flavours of Tradition

20 years on our menu


Handmade Tagliatelle
with traditional ragù

€ 14    

Lidia's Homemade Tortellini
in capon broth or Parmigiano Reggiano cream

€ 18   

"Riso Buono" Carnaroli Risotto creamed with Parmigiano
Reggiano and enhanced with Extra-Aged Traditional
Balsamic Vinegar of Modena
(min. 2 people)

€ 16 

Treasures of Emilian Tradition: Parma Ham
aged 60 months, Felino Salami, Coppa Piacentina,
Mortadella and Salame Rosa, served with 8 Crescentine

€ 18  

Finest Parma Ham from Langhirano:
aged 60 months, served with 8 Crescentine


€ 22  

Grand Board: Parma Ham aged 60 months, Felino Salami,
Coppa Piacentina, Mortadella and Salame Rosa, Stracchino
Cheese from San Silvestro Dairy, Housemade Giardiniera
and Traditional Lardo seasoned with garlic and rosemary,
served with 16 Crescentine

€ 29  

Starters

Buffalo Tartare
with Onion, Capers, Anchovies and Egg Yolk

€ 15 


Purple Cabbage and Leek Cream Soup
with Sautéed Prawns and Crispy Seed Crackers

€ 17  


Gratinated Scallops
with Pea Purée and Parmigiano Reggiano Crumble

€ 17   

Poached Egg on Asparagus Cream
with Fried Leek Julienne

€ 15 

Selection of Three Maturities of Parmigiano Reggiano
paired with Extra-Aged Balsamic Vinegar of Modena

€ 10 

First Courses

Mancini Calamarata with Peppery Mussels,
Cauliflower Cream and Charred Romanesco

€ 16   

Mancini Spaghettone with Pistachio Pesto
and Prawn Tartare

€ 18    

Crepe filled with Mushrooms and Béchamel,
with Fava Beans, Leek and Guanciale

€ 16   

Ricotta and Spinach Tortelloni
with Saffron Sauce and Toasted Almonds

€ 16    

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Main Courses


Irish Beef Fillet with Asparagus and Sautéed Chicory,
Rich Meat Jus and Parmesan Crisps

€ 32  

Low-temperature cooked Pork Ribs with Herbs and Paprika,
glazed with Barbecue Sauce, served with Roasted Potatoes

€ 24    

Chicken Roll filled with Mushrooms, Apricots and
Hazelnuts, with Sunchoke Cream and Passito Wine Sauce

€ 22 


Octopus Caprese with Stracciatella Cheese,
Cherry Tomatoes, Onion, Olives and Citrus Zest

€ 26   

Boneless Fried Seafood Mix:
Red Gurnard, Prawns, Squid, Red Mullet and Anchovies

€ 24    

Meagre Fillet on Celeriac Purée with Glazed
Pearl Onions, Red Wine Reduction and Polenta Crisps

€ 29 

Organic Farmstead Vegetable Plate,
curated by "La Bottega del Campo"

€ 16

Soft Drinks

Still / Sparkling Mineral Water Surgiva 0.75L

€ 3.50

Coca-Cola / Coca-Cola Zero
Fanta / Iced Tea 0.33L

€ 3.50

Cagliari Coffee Super Oro

€ 3.00

COUVERT AND HOMEMADE BREAD

€ 4.00

Please note that the restaurant closes at midnight.
We appreciate your cooperation
in respecting our closing time.

Thank you

Allergens:

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|---------------|---|------------|---|
| • Celery |  | • Molluscs |  |
| • Crustaceans |  | • Mustard |  |
| • Egg |  | • Nuts |  |
| • Fish |  | • Peanuts |  |
| • Gluten |  | • Sesame |  |
| • Lactose |  | • Soy |  |
| • Lupin |  | • Sulfites |  |