


DESSERTS

-  Our typical tiramisu
in the glass
EGGS, GLUTEN, DAIRY PRODUCTS
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-  Soft panna cotta infused with
the delicate aroma of vanilla and
topped with a delicious fruit sauce
of wild berries and chocolate
GLUTEN, DAIRY PRODUCTS, NUTS
-

-  Warm chocolate tart with
a soft center, nuts crumble
and wild berry sauce
EGGS, GLUTEN, DAIRY PRODUCTS,
SULFITES, NUTS
-

STARTERS

-  Roast beef from local beef
with balsamic vinegar glaze
from Modena PGI
SULFITES
-

-   Fresh eggplant pudding on a
base of smoked Ricotta cream,
topped with Slowly cooked
tomato, placed on top
DAIRY PRODUCTS, NUTS, EGGS
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-   *Zeppola*, a traditional bread
delight, filled with vegetables,
crispy bacon, mayo. Finished with
a balsamic vinegar reduction.
EGGS, GLUTEN, DAIRY PRODUCTS,
SULFITES, NUTS, MUSTARD
-

FIRST COURSES

Lasagna featuring local
Beef ragout, served on a bed
of bechamel sauce

EGGS, GLUTEN, DAIRY PRODUCTS, SULFITES, CELERY

🌱 Homemade pasta or
Gnocchi with sauces
prepared daily using
resh market goods

EGGS, GLUTEN, DAIRY PRODUCTS, NUTS, SULPHITES

🌱 Fresh crepe roll Handmade
with fresh vegetables Seasonal,
dried fruit and a saffron-infused
béchamel sauce

GLUTEN, EGGS, DAIRY PRODUCTS, SULFITES, NUTS

SECOND COURSES

🌱🌾 Local beef tenderloin,
served with sautéed
seasonal vegetables
and roasted potatoes.

Our farm-fresh rabbit roll, filled
with fresh spinach and local
cheese, served with a side of
spinach. Always fresh

DAIRY PRODUCTS, SULPHITES, EGGS, CELERY

🌱🌾 A fresh salad featuring seasonal
vegetables, (a touch of tender gui-
nea fowl), and local cheese, (served
with croutons)

DAIRY PRODUCTS, (GLUTEN)
