

DESSERTS

① Our typical tiramisu
in the glass
EGGS, GLUTEN, DAIRY PRODUCTS

① Semifreddo with
fresh seasonal fruit
and dark chocolate
DAIRY PRODUCTS, NUTS, GLUTEN

① Fiordilatte gelato with
freshly cut fruit pieces
EGGS, GLUTEN, DAIRY PRODUCTS, NUTS

STARTERS

① Warm roast beef from local cattle
with Modena PGI balsamic glaze,
served with vegetables
DAIRY, NUTS

① *Vitello Tonnato*. Locally sourced
veal with capers and fresh tuna
sauce, all made in-house.
Served cold
SULPHITES, DAIRY, CELERY, EGGS, MUSTARD, FISH

① Seasonal vegetable flan
on saffron cream
EGG


FIRST COURSES

 Homemade Pasta or Gnocchi with sauces prepared daily using fresh market goods
DAIRY, EGGS, GLUTEN, NUTS, SULPHITES

 Pearled barley with seasonal vegetables
DAIRY, EGGS, GLUTEN, SULPHITES

 Round lasagna with local beef ragout on local cheese cream
GLUTEN, DAIRY, CELERY, SULPHITES, EGGS

SECOND COURSES

 Sliced local beef with roasted potatoes, caramelized cherry tomatoes, and mixed greens

 Pork fillet in red wine and cocoa sauce with roasted potatoes

SULPHITES, NUTS, CELERY

Fresh mixed salad with seasonal vegetables, cheese, and crispy bread croutons
GLUTEN, DAIRY, EGGS, CELERY, SULPHITES
