

DINNER

APERITIVO

Burro montato e pane a lievito madre ¹⁻⁷ 7

Giardiniera homemade ⁹⁻¹² 7

Selezione di formaggi a latte crudo ⁷ 16

Salame di mora romagnola - I Fondi di Zavatta - slow food 15

Chawanmushi, carota caramellata, salsa al sesamo e alga nori croccante ³⁻¹¹ 13

ANTIPASTI

Spiedino di pecora e sgombero, curry alle foglie di fico ⁴⁻¹⁰⁻¹¹ 15

Pannocchia arrosto, panko, lime e peperoncino, ricotta affumicata ⁷⁻¹ 15

Carciofi thema, salsa yogurt e arachidi ¹⁻⁵⁻⁶⁻⁷ 15

Cavoli arrosto, crema di pane pepata e battuto di capperi e rafano ¹ 16

MAIN

Sedano rapa arrosto, latte di noci, tosatzu e kale croccante ¹⁻⁸⁻¹² 16

Risotto, crema di carote e miso, nocciole tostate e erba cipollina ⁶⁻⁸ 17

Mafalda di magro, salsa di noci e maggiorana ¹⁻³⁻⁷⁻⁸ 20

Animelle alla mugnaia, purè di patate, capperi al burro nocciola ¹⁻⁷ 18

Collare di ombrina del Mediterraneo, topinambur arrosto e gremolada ⁴ 25

DESSERT

Dolce del giorno ¹⁻³⁻⁷⁻⁸ 7

Acqua 1.5

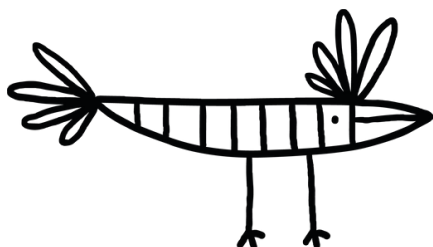
Pane a lievito madre ¹ 2



ALLERGENI

1. Glutine 2. Crostacei e derivati 3. Uova 4. Pesce e derivati 5. Arachidi e derivati 6. Soia e derivati 7. Latte e derivati 8. Frutta a guscio e derivati 9. Sedano e derivati 10. Senape e derivati 11. Semi di sesamo e derivati 12. Anidride solforosa e solfiti 13. Lupino e derivati 14. Molluschi e derivati

*Alcuni prodotti sono surgelati all'origine o possono essere congelati in loco (mediante abbattimento rapido della temperatura) rispettando le procedure di autocontrollo ai sensi del reg. CE 853/04.



DINNER

APERITIF

Whipped butter and sourdough bread ¹⁻⁷ 7

Homemade Giardiniera ⁹⁻¹² 7

Selection of raw milk cheeses ⁷ 16

Mora romagnola salami - I fondi di Zavatta - presidio slow food 15

Chawanmushi, caramelized carrot, sesame sauce and crispy nori seaweed ³⁻¹¹ 13

ANTIPASTI

Sheep and mackerel skewer, fig leaf curry ⁴⁻¹⁰⁻¹¹ 15

Roasted corn on the cob, panko, lime and chili pepper, smoked ricotta ⁷⁻¹ 15

Artichokes, yogurt sauce and peanuts ¹⁻⁵⁻⁶⁻⁷ 15

Roasted cabbage, peppered bread cream and caper and horseradish puree ¹ 16

MAIN

Roasted celeriac, nut milk, tosatzu and crispy kale ¹⁻⁸⁻¹² 16

Risotto, carrot and miso cream, toasted hazelnuts and chives ⁶⁻⁸ 17

Stuffed Mafalda with ricotta and spinach, nuts sauce and madjoran ¹⁻³⁻⁷⁻⁸ 20

Sweetbreads meunière, mashed potatoes and capers with hazelnut butter ¹⁻⁷ 18

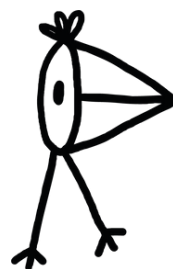
Mediterranean sea bass collar, topinambur and gremolada ⁴ 25

DESSERT

Dessert of the day ¹⁻³⁻⁷⁻⁸ 7

Water 1.5

Sourdough bread 1 2



ALLERGENS

1. Gluten 2. Crustaceans and derivatives 3. Eggs 4. Fish and derivatives 5. Peanuts and derivatives 6. Soy and derivatives 7. Milk and derivatives 8. Nuts and derivatives 9. Celery and derivatives 10. Mustard and derivatives 11. Sesame seeds and derivatives 12. Sulfur dioxide and sulphites 13. Lupin and derivatives 14. Molluscs and derivatives *Some products are frozen at source or can be frozen on site (by rapidly reducing the temperature) in compliance with self-monitoring procedures pursuant to EC Regulation 852/04.