

Starter

Zucchini and it's flower salad, chickpeas humus and puffed black rice

1-5-6-9-12



16

Parmigiano Reggiano and eggs flan, it's sauce, chanterelles and hazelnuts

3-7-8-12

18

Amberjack tartar, lettuce, crunchy celery, melon and poppy seeds

4-6-8-9-12

20

Veal in tuna sauce, rocket salad and candied Tropea red onion

3-4-5-6-12

18

Culatello of Zibello cured pork meat, Parmigiano Reggiano flakes and typical tigelle bread

1-7-8-9-10-11-12-13

18

Please inform a member of staff of any intolerances or allergies. Unfortunately we cannot avoid some levels of cross contamination during the preparation phase therefore our dishes might contain traces of allergens as per Reg. UE 1169/11

Frozen products – Dishes highlighted with (*) are prepared with ingredients frozen at the source.

Some products offered raw are subject to flash cooling to guarantee quality and safety as per our HACCP plan in line with Reg. CE 852/04 e Reg. CE 853/04.
A full list of allergens is available on demand.

Pasta

Old school style vegetables and legumes soup

1-5-9-11-13



14

Spaghetti with marinara tomato sauce (olives, capers, anchovies, parsley)

1-4-6-9-12-14

(vegan option without anchovies -14)

16

Ravioli* filled with burrata cheese, tomato and eggplant sauce, smoked ricotta

1-3-5-6-7-12

22

Tortellini* filled with pork meat, mortadella and cheese served with Parmigiano Reggiano cream 🍴

1-3-7-9-12

20

Tagliatelle* with traditional “Bolognese” ragout 🍴

1-3-7-9-12

18

Classic “Bolognese style” green lasagna 🍴

(eggs and spinaches green pasta layered with ragout bolognese sauce, béchamel and Parmigiano)

1-3-5-6-7-8-9-10-11-12-13

18

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Main course




Planked sea-bass filet* with seasonal vegetable sauté 2-4-6-9-14	25
Searred octopus* tentacles, carrots purè and green beans with ginger 2-4-6-9-12-14	26
Bolognese style Cutlet* served with traditional “friggione” (stewed onion and tomato) and small mixed salad 🍷 1-3-5-6-7-8-9-10-11-12-13	25
Roasted lamb* chops with smoked provola cheese sauce and sweet pepper 6-7-9	28
Sliced chicken breast with baked potatoes, spinaches and sweet and sour onions 6-9-12	23

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Dessert

"Tenerina" chocolate cake with mascarpone cheese mousse 1-3-5-7-8		8
Jar cooked panna cotta infused with rosemary, peach coulis and white chocolate shavings 3-7-8-12		8
Bolognese fried custard* with apple and cinnamon sauce and raspberries 1-3-5-6-7-8-11		8
Tiramisù* 1-3-5-7-8-11-12		8
Seasonal fruits salad		8
Lemon sorbet* with strawberries and caramelized crunchy almonds 6-8-13		8
Vanilla ice cream* with "Fabbri" wild-cherries in syrup 1-3-6-7-8-12		8
Cheese selection with honey, fruit-jam, berries and nuts 7-8-12		14

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Side dishes

Baked potatoes 1	8
French fries* 1-5-6	8
Seasonal vegetables	8
Mixed salad	8

Children menu

Ham and mozzarella cheese 6-7-8-9-10-11-12-13	12
Pasta with traditional ragù 1-7-8-9-12-13	12
Milanese veal cutlet* 1-3-5-6-8-11-13	15

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Bologna signature

List of 14 food allergens

- 1- Cereals containing gluten, namely: wheat, rye, barley, oats, spelled, kamut
- 2- Crustaceans and shellfish products
- 3- Eggs and egg products
- 4- Fish and fish products
- 5- Peanuts and peanut products
- 6- Soybean and soy products
- 7- Milk and milk products
- 8- Nuts, namely: almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts, and their products
- 9- Celery and celery products
- 10- Mustard and mustard products
- 11- Sesame seeds and sesame seed products
- 12- Sulfur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l
- 13- Lupins and lupine products
- 14- Molluscs and shellfish-based products

Service and cover charge 3 euro

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