

Starters

Parmigiano Reggiano cheese flan with its sauce and marinated spinach	€ 12
Caprese salad with 4 fresh tomato varieties and buffalo mozzarella	€ 14
Cured salmon carpaccio, guacamole sauce, marinated zucchini	€ 14
Salted prawns, chickpeas purè and mixed vegetables caponata	€ 16
Roast beef, anchovies mayonnaise, pickled vegetables	€ 12
Culaccia pork ham, Parmigiano Reggiano and typical tigelle bread	€ 16

First Courses

Potato dumplings, dried ricotta cheese, tomato sauce and basil	€ 12
Tagliatella with traditional "Bolognese" ragout	€ 14
Tortelloni with ricotta, Parmigiano and herbs with butter and sage	€ 14
Tortellini filled with pork meat, mortadella and cheese served with Parmigiano Reggiano cream	€ 16
Spaghetti with lobster ragout and Mediterranean Pesto sauce (extra-virgin olive oil, olives, capers, dried-tomatoes, garlic, pepper, parsil and anchovies)	€ 16
Potato ravioli with broccoli, anchovies, olives	€ 16



Main Courses

Roasted veal	€ 26
Beef tartare with mustard	€ 20
Lamb rump steak	€ 23
Roasted chicken breast	€ 23
Red lentils Falafel with sesame	€ 18
Fish of the day proposal	€ 21

Main courses are served with oven-baked potatoes and mixed salad

Side Dishes

Oven-baked potatoes	€ 8
Seasonal vegetables	€ 8
Mixed salad	€ 8



Kid's Menu

Ham and mozzarella cheese	€ 12
Pasta with traditional "Bolognese" ragout	€ 12
Milanese cutlet	€ 14

Desserts

Chocolate cake with mascarpone cheese mousse	€ 8
Panna cotta with caramel sauce and red fruit	€ 8
Tartelletta pastry with pistachio cream and seasonal fruit	€ 8
Tiramisu	€ 8
Fresh fruit	€ 8
Ice cream and sorbet	€ 6

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



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