

Appetizers

A Selection of Artisanal Local Cold Cuts served with warm "Gnocco Fritto"	€16,00
*9, 13, 3	
A Selection of Mixed Cheese and Jams served with warm "Gnocco Fritto"	€16,00
*9, 13, 3, 7	

First Courses

Ricotta and Spinach Tortelloni with Butter and Sage *9, 14, 3	€16,00
Ricotta Tortelloni "Vecchia Modena" *9, 14, 3 (Bacon, Balsamic Vinegar and Parmesan)	€17,00
Tagliatelle with Traditional Ragù *9, 14	€15,00
Handmade Tortellini in Capon Broth *9, 14	€20,00

Main Courses

Slow-Cooked Chicken with Beetroot Velouté	€20,00
Sliced Beef Steak with Rocket, Grana, Extra Virgin Olive Oil and Maldon Salt *3	€24,00
Soft-Yolk Poached Eggs with Mushroom and Potato Velouté *14	€16,00

Side Dishes

Warm Boiled Potatoes with Mediterranean Herbs	€7,00
Grilled Seasonal Vegetables	€7,00
Mixed Salad	€7,00

Desserts

Lemon or Coffee Sorbet *3, 14	€6,00
Tiramisù *3, 9, 13, 14, 2	€8,00
Millefeuille with Custard Cream and Red Berries *3, 9, 14	€8,00
Fresh Pineapple	€8,00

Bistro cover charge €3,50

1 Peanuts and derivatives; 2 Nuts; 3 Milk and derivatives; 4 Molluscs; 5 Fish; 6 Sesame; 7 Soy; 8 Crustaceans; 9 Gluten; 10 Lupins; 11 Mustard; 12 Celery; 13 Sulphur dioxide; 14 Eggs and derivatives;



Wine Glasses

Lambrusco "Tasso" Fattoria Moretto (Organic Grapes)	€6,00
Sangiovese "Sono Rosso" Cantina Tre Monti (Organic Grapes)	€6,00
Pignoletto "Dimondi" Fattoria Moretto (Organic Grapes)	€6,00
Valpolicella	€6,00
Sauvignon Cantine Gall	€6,00
Chardonnay Cantine Gall	€6,00
Pinot grigio Cantine Gall	€6,00

Craft Beers ***Vecchia Orsa Brewery***

Sbarbina – Session Ipa 33 cl	€8,00
Spacca - Amber Ale 33 cl	€8,00
Aurora - Blonde 33 cl	€8,00
Utopia – Saison 33 cl	€8,00

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