

Appetizers

<i>Eggplant, tuna and mint pralina with gazpacho and olives crumble</i>	€ 12
<i>Fried yolk with fondue of Parmesan Cheese and summer black truffle</i>	€ 10
<i>Raw trout in a chestnut soup with a waffle of polenta</i>	€ 15

First dishes

<i>Tagliatelle with meat sauce (our version)</i>	€ 22
<i>Ravioli with butter, thyme, fondue of Parmesan cheese and pear mustard</i>	€ 24
<i>Plin stuffed with duck, foie gras and a buffalo mozzarella sauce</i>	€ 25
<i>Spaghetti with butter, anchovies, ricotta and boletus powder</i>	€ 20

Main courses

<i>Pork tenderloin, raw Modena ham, Parmesan cheese in a Lambrusco sauce</i>	€ 25
<i>Mullet, speck and Traditional Balsamic Vinegar of Modena</i>	€ 28
<i>Tongue, scampi in chive mayonnaise</i>	€ 28

Desserts

<i>Cherry tart and chocolate</i>	€ 9
<i>Pavlova with Amalfi lemon chantilly cream, mango and strawberries</i>	€ 10
<i>Caprese pie, vanilla cream and red fruits</i>	€ 9