

Appetizers

<i>Raw trout in a chestnut soup with a waffle of polenta</i>	€ 15
<i>Egg in Purgatory</i>	€ 12
<i>Bianca modenese breed in tartare</i>	€ 18

First dishes

<i>Tagliatelle with meat sauce (our version)</i>	€ 25
<i>Ravioli with butter, thyme, fondue of Parmesan cheese and pear mustard</i>	€ 24
<i>Buttons filled with capon, its sauce, artichoke and chiodini mushrooms</i>	€ 28
<i>Linguine with friarielli extract, crumble made with anchovies bread and bottarga</i>	€ 26
<i>Spaghetti with butter, anchovies, ricotta and boletus powder</i>	€ 22

Main courses

<i>Pig belly, black cabbage, cacciatora sauce and chickpeas</i>	€ 28
<i>Cheek beef, pappa al pomodoro and mashed mountain potato</i>	€ 32
<i>Mackerel, pineapple and foie gras</i>	€ 30
<i>Duck chest, canned peach and Modena traditional balsamic vinegar</i>	€ 30

Desserts

<i>Tiramisù</i>	€ 12
<i>Meringue with strawberries soup</i>	€ 10
<i>Babà in cooking pot with red berries</i>	€ 10

Cover charge € 5