

## **Appetizers**

<i>Artichoke and taleggio</i>	€ 16
<i>Sausage and friarielli</i>	€ 20
<i>Mullet, foie gras and traditional balsamic vinegar of Modena</i>	€ 25

## **First dishes**

<i>Tagliatelle with meat sauce (our version)</i>	€ 26
<i>Ravioli with butter, thyme, fondue of Parmesan cheese and pear mustard</i>	€ 25
<i>Buttons filled with capon, green beans and peas</i>	€ 28
<i>Parmesan risotto, wild boar ragout, basil and chestnut extract</i>	€ 30
<i>Spaghetti with butter, anchovies, ricotta and boletus powder</i>	€ 24
<i>Tortellini in broth</i>	€ 25

## **Main courses**

<i>Capocollo of blackberry, tarragon oil and celeriac</i>	€ 28
<i>Fish of the day, seafood sauce and buffalo cream</i>	€ 34
<i>Tongue, scampi in chive mayonnaise</i>	€ 30
<i>Duck chest, dehydrated apricots and Modena traditional balsamic vinegar</i>	€ 30

## **Desserts**

<i>Creamy chestnut, gianduia and cocoa earth</i>	€ 14
<i>Tiramisù</i>	€ 12
<i>Tarte tatin with salted caramel sauce</i>	€ 12

Cover charge € 5