

MENÙ

(English)

Appetizers:

CRESCENTINE WITH CURED MEATS AND HOMETOWN PRIDE

(1, 5, 7, 9, 12)

Fried dough with GianFerrari Canossa cured meats, Mortadella and Salame rosa from Artigianquality Bologna (serves two).....17 €

EXTRA CRESCENTINA.....0,50 €

(1, 5, 7)

CHEESE GELATO

(1, 3, 7)

Ice cream tasting of stracchino, robiola and gorgonzola cheese accompanied by rosemary wafer and caramelized figs.....12 €

PAST INTO PRESENT

(1, 7, 9, 12)

Oil bun with tripe, escarole, very few raisins and a lot of pecorino cheese.....12 €

SLOW-COOKED EGG

(1, 3, 5, 7)

Low temperature cooked egg on creamed Bologna D.O.P. potatoes with smoked black tea, "super fried" porcini* mushrooms, blueberries and a mushroom reduction.....13 €

BEFORE BBQ

(1, 9, 10, 12)

Raw Mora Romagnola pork sausage and shiso leaf, fennel and pear mustard, roasted bread crisp and red berries.....13 €

E CHE CAVOLO!

(1, 3, 7, 9, 11, 12)

Tartlet with chickpea hummus, broccoli, romaine cabbage, red berries flavoured red onion, salsa verde.....14 €

Hungry for some more?

You can purchase our fresh pasta next door,
at **PASTA FRESCA DA ME**

First Courses:

TORTELLINI

(1, 3, 7, 9)

In broth or with cream sauce.....15 €

ROSINA, A SICILIAN GRANDMOTHER

(1, 3, 4, 8, 9)

Ravioli stuffed with roasted cauliflower, almonds soft serve, a hint of tomato and anchovies crispbread14 €

AGNOLOTTI

(1, 3, 7, 9, 12)

Agnolotti stuffed with braised veal, concentrated beef roast and Lambrusco reduction.....14 €

TAGLIATELLE AL RAGÙ

(1, 3, 7, 9, 12)

Fresh homemade egg-pasta with bolognese sauce.....14 €

MINISTRINA AL FORMAGGINO

(1, 3, 7, 9)

Quadrucchi in parmesan broth, Da Me 30-month "formaggino", potato cubes and 23,75 carat gold leaf.....14 €

TAGLIOLINI AS MY DAD LIKES THEM

(1, 3, 7, 9)

With squacquerone cheese and tomato, onion and rosemary sauce.....13 €

MACCHERONCINO AL TORCHIO

(1, 3, 9)

Maccheroncino with courtyard ragout, porcini* mushrooms and black truffle.....18 €

RISO, RAPA, CHEVRE E SABA

(7, 9)

Red turnip risotto with Chevre cheese and Saba (wine must).....13 €

GREEN LASAGNA BOLOGNESE STYLE

(1, 3, 7, 9)

Only served for sunday lunch, according to tradition.....15 €

Second Courses:

A BIG CLASSIC, MORE OR LESS...

(1, 7, 9, 12)

Slow-cooked Veal Ossobuco, crispy vegetables, saffron cream and a lot of desire to have fun.....22 €

SUSTAINABLE

(6, 9, 12)

Slow-cooked Mora Romagnola pork ribs cream of pumpkin and leeks, sweet and sour celery and chimichurri.....19 €

BOLOGNESE SCHNITZEL

(1, 3, 7, 9)

Rump of veal breaded and fried in clarified butter, Parma ham, 24-month Parmesan cheese, finished in meat broth.....20 €

GUANCIA

(5, 6, 9, 12)

Pork cheek braised in Sangiovese, broccoli puree and fried parsnip.....18 €

CHICKEN AND POTATOES.

(5)

Slow Cooked Chicken and crispy skin chips, potato millefeuille, lemon geand slightly spicy red turnip mayo.....18 €

MY GRANDMOTHER WOULD BE PROUD

(6, 8, 9, 10, 12)

Slow cooked thinly sliced veal tongue with autumn caponata, whole grain mustard vinaigrette, caper air and parsley.....20 €

Sides:

MIXED SALAD 🌱.....5 €

SAUTEED LEAFY GREENS 🌱.....6 €

POTATOES PURÉE 🌱.....7 €

(7)

Wine by the glass

Changing each week, our wines by the glass are exclusively from Emilia-Romagna

RED.....	6 €	SPARKLING WHITE.....	5 €
DRY WHITE.....	5 €	LAMBRUSCO SPARKLING RED.....	5 €

Desserts:

LA MIA ZUPPA INGLESE

(1, 3, 7, 12)

Spoon cake with pastry cream, cocoa cream, alkermes soaked sponge cake.....7 €

MASCARPONE JAR

(3, 7)

Mascarpone cream with Valrhona 75% chocolate chips.....6 €

SORBETTO FRITZ

(12)

Green apple sorbet with celery, star anise and fizzing sugar.....6 €

MONT BRULÉE

(3, 7, 8, 12)

Chestnut and walnut ice cream, topped with Catalan mousse and salted cookie.....8 €

PASSITO E FROLA

(1, 3, 7, 8, 12)

Two shortbread cookies with butter and two rustic cookies with walnuts and hazelnuts with a glass of "Il Giglio di Pertinello" (70% Albana 30% Riesling)8 €

Grappa, liqueurs and spirits

GRAPPA BIANCA	5 €
Prime uve bianche, acquavite d'uve	
LA LUNA - GRAPPA BIANCA MORBIDA	6 €
100% sangiovese - Pertinello	
BARBERA CHINATO	8 €
Gradizzolo	
CHINATO DI SANGIOVESE	7 €
Baravelli Calonga	

Water and other drinks

PANNA STILL WATER 0,75L.....	2,5 €
SAN PELLEGRINO SPARKLING WATER 0,75L.....	2,5 €
COCA COLA 0,33L.....	3 €
COCA COLA ZERO 0,33L.....	3 €
GALVANINA ORGANIC ORANGE JUICE 0,35L.....	3 €
CAFFÈ.....	2 €
CAPPUCCINO.....	2,5 €
SERVICE, BREAD, FILTERED WATER AND A SMILE.....	3 €

Dessert-wine by the glass

DOLCE MATILDE	9 €
Passito di Malbo gentile Terraquila	
UVAPPESA vino rosso da uve stramature 100%.....	7 €
Centesimino Ancarani	
IL GIGLIO DI PERTINELLO	6 €
70% Albana 30% Riesling Tenuta Pertinello	

Our excellent suppliers

Caseificio Rosola - fresh cheese e parmigiano
Ca'Lumaco - Breeding in the wild "mora romagnola" pork
LEM Carni - meat
Arigianquality Bologna - Handcrafted mortadella
Gianferrari - I Salumi di Canossa
Panificio MADRÉ - Fucina sensoriale nel cuore di Castel San Pietro Terme

AMARI NAZIONALI	4 €
RHUM	6 €
Zacapa Centenario 23Y	
WHISKY	6 €
Johnnie Walker Red Eye Johnnie Walker Black Label Oban Little Bay	

VERMOUTH	7 €
Baravelli Calonga	
BITTER	9 €
Villa Papiano	
LIQUORE BRANDY E CAFFÈ	5 €
Villa Zarri	
BRANDY 18 MILLESIMATO AL TABACCO	8 €
Villa Zarri	

Allergens

- 1) **GRAINS** containing gluten
- 2) **CRUSTACEANS**
- 3) **EGGS** and egg-based products
- 4) **FISH**
- 5) **PEANUTS**
- 6) **SOY**
- 7) **MILK** and milk based products
- 8) **NUTS**
- 9) **CELERY**
- 10) **MUSTARD**
- 11) **SESAME SEEDS**
- 12) **SULPHUR DIOXIDE AND SULPHITES EXCEEDING 10 mg/Kg**
- 13) **LUPINS**
- 14) **MOLLUSCS**
- 15) **FAVA BEANS**

***IF FRESH INGREDIENTS ARE UNAVAILABLE,
WE USE THE FINEST FROZEN PRODUCTS
(ALMOST NEVER HAPPENS
BUT WE HAVE TO WRITE IT).
IF YOU ARE COELIAC OR HAVE
A FOOD ALLERGY, PLEASE LET US KNOW.**

**Find out more about us and our dishes on Instagram!
[@trattoriadame](https://www.instagram.com/trattoriadame)**