

MENÙ

Appetizers:

CRESCENTINE WITH CURED MEATS AND A TOUCH OF BOLOGNA

(1,5,7,9,12)

Traditional fried bread from Emilia Romagna with Gianferrari Canossa meats, mortadella and salame rosa from Artigianquality Bologna (recommended for two).....18 €

CRESCENTINA.....0,50 €

(1,5,7)

CHEESE ICE CREAM

(1,3,7)

A selection of cheese-based ice creams (stracchino, robiola and gorgonzola) with rosemary wafers and caramelized figs.....12 €

SLOW-COOKED EGG

(1,3,5,7)

On a bed of creamy Bologna D.O.P potatoes infused with smoked tea, served with fried porcini mushrooms, blueberries and truffle.....14 €

ROMA DOCET

(1,3,7,9)

Tripe, Roman semolina gnocchi and pecorino cheese.....13 €

GUINEA FOWL

(7,9,12)

Lukewarm guineafowl, fennel "parmentier", saba, herb-flavoured oil, fennel crudités with raspberry vinegar and oranges.....15 €

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 €

Second courses:

(20/30 min waiting time)

SUSTAINABLE

(1(sponge),3,6,9,12)

Low-temperature cooking rib of Mora Romagnola served with roasted corn and curry sauce, mushroom sponge, crunchy savoy cabbage.....22 €

WINTER ROASTBEEF

(4,6,7,9,12)

Rib eye roastbeef, crunchy pear, blue cheese, white celery leaves and Barbera sauce.....21 €

COTOLETTA ALLA BOLOGNESE

(1,3,7,9,12)

Veal rump with prosciutto di Parma, dunked in a meat broth and served with 24-month Parmigiano Reggiano.....21 €

THE OFF-SITE STUDENT IN BOLOGNA

(6,9,12)

Chicken bon bon in different sauces: cacciatora (tomato and olives), marsala, lemon and mushrooms.....18 €

CAULIFLOWER

(5,7,8,9,12)

Sweet and sour creamy roasted cauliflower, a bit spicy with vanilla, peanuts and black pepper and parmesan crumble.....18 €

PORK CHEEK

(1(onion),5,6,8,9,12)

Pork cheek braised in Sangiovese, sweet potato puree and roasted pumpkin, sage chimichurri and fried onion.....19 €

First courses:

TAGLIATELLE AL RAGÙ.....14 €

(1,3,9)

BEAN SOUP

(1(bread waffle),9)

Bean soup, parsley salad, bread wafer and Mora Romagnola lard14 €

FROM ONE BROTH TO ANOTHER

(1,3,7(parmigiano),9)

Pasta buttons filled with Bolognese meat stew and friggione, served in a tomato and pimento broth, chili caviar and lemon.....15 €

TAGLIOLINI THE WAY MY DAD LIKES THEM

(1,3,7,9)

Tagliolini pasta with friggione sauce and squacquerone cheese..13 €

AGNOLOTTI

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

Agnolotti pasta filled with braised veal, served with gravy and a Lambrusco reduction.....14 €

TIEPIDO

(1,3,7,9,12)

Ravioli with a creamy parmesan filling, pumpkin, savoy cabbage and culaccia15 €

TORTELLINI

(1,3,7,9)

Tortellini in broth or with a cream sauce15 €

RISO

(4,7,9,12)

Cauliflower risotto with creamy saffron and licorice powder ...14 €

LASAGNE

(1,3,7,9)

Only on Sunday as per tradition15 €

Hungry for some more?

You can purchase our fresh pasta next door,

at PASTA FRESCA DA ME

Sides:

SMASHED POTATOES

(7)

7 €

MIXED SALAD

(12)

6 €

FRIGGIONE BOLOGNESE

(9)

6 €

FRIED PORCINI MUSHROOMS

(1,5)

8 €

Desserts:

TRIFLE MY WAY

(1,3,7,12)

Sponge soaked in Alchermes liqueur, layered with crema pasticcera and chocolate cream.....7 €

MASCARPONE

(3,7)

Mascarpone cream served in a jar with shaving of 75% Valrhona chocolate.....6 €

CIAMBELLA SPLIT

(3,7,8)

Ciambella, banana foam, 75% Valrhona dark chocolate ice cream, salty hazelnut crumble, Fabbri sour cherries...9 €

SORBET

(12)

Isabella grape sorbet with a drop of Lambrusco6 €

WHAT ABOUT THE PANNA COTTA?

(3,7)

Caramel panna cotta and a pinch of Maldon salt, and you're good to go. N.b. We don't use fish glue7 €

Grappa, liqueurs and spirits

GRAPPA BIANCA	5€
Prime uve bianche, acquavite d'uve	
BARREL-AGED GRAPPA	5€
Savorini	
BARBERA CHINATO	8€
Gradizzolo	
CHINATO DI SANGIOVESE	7€
Baravelli Calonga	
AMARI NAZIONALI	4€
RHUM	6€
Zacapa Centenario 23Y	
LIQUORE BRANDY E CAFFÈ	5€
Villa Zarri	
WHISKY	6€
Johnnie Walker Red Eye	
Johnnie Walker Black Label	
Oban Little Bay	

ARTISANAL SAMBUCA	5€
Lolli	
ARTICHOKE LIQUEUR	4€
Settemezzo	
ARTISANAL ZABAGLIONE LIQUEUR	6€
Lolli	
BRANDY 18 MILLESIMATO AL TABACCO	8€
Villa Zarri	
ARTISANAL COFFEE ZABAGLIONE LIQUEUR	7€
Lolli	

Dessert-wine by the glass

DOLCE MATILDE	9€
Passito di Malbo gentile, Terraquilia	
UVAPPESA vino rosso da uve stramature 100%	7€
Centesimo, Ancarani	

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€

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.

FREE WIFI

Rete: **TIM26331836**
Password: **oralasai1937.dame**

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

Find out more about us and our dishes on Instagram!
@trattoriadame