

**Appetizer:**

*All charcuteries are served with turmeric Pan Brioche and walnuts*

**Charcuterie or more commonly “Salumi”, Slow Food certified specialties:**

Charcuterie plateau – Mariola di Salame, Mortadella, Spalla Cruda from Plasone  14,00

Culatello from Zibello with whipped mountain butter 15,00

**Charcuterie from “Eccellenze di Cantina”:**

Priosciutto di Parma, Salame, Coppa from Piacenza and Gola Stagionata 11,00

*Parma Ham, Local Salame, Coppa, Gola (charcuterie made from the neck part)*

Pickled locally farmed vegetables  V 4,00

Preserved (in Extra virgin olive oil) Porcini Mushrooms V 7,00


Soft local goat cheese with glazed red onions and red wine sauce V 8,00

Potatoes and Leek cake typical from Berceto V 9,00

Asparagus\* soufflé with soft Scamorza cheese, and crispy Parma ham 10,00

Crispy Strüdel (local savory pastry), Taleggio cheese, Porcini Mushrooms\*, Parmesan Cheese V 12,00

**Primi – Italian first course:**

Tortelli (traditional filled pasta) with spinach and Parmesan cheese V  10,00

Bolognese traditional Lasagna 10,00


Anolini (traditional filled pasta) filled with local meat parmesan cheese and served in warm broth 10,00

Black rice with diced seasonal vegetables and saffron foam V 13,00

Classic Tagliatelle with Porcini Mushroom\* V  14,00

Tortelli (traditional filled pasta) with black truffle and potatoes V  15,00

**Secondi - Main Courses:**

Beef tartare from piedmont, cured egg yolk, capers and Taggiasca olives  14,00

Italian Rooster “hunter style” style 15,00

Traditional snails\* with wild fennel and grilled polenta 15,00

Wild boar\* with wild herbs from the garden and juniper 15,00

Scottona Steak with Porcini Mushrooms\* and its sauce 18,00

Service charge 2,50

*All dishes with \* could contain frozen product to guarantee freshness and quality*

*All dishes with V are vegetarian*

