



SALUMI

Served with home made rustic brioche bun

I Presidi Slow Food 14

Mariola of Salame, Mortadella and Spalla Cruda from Palasone

Il Culatello 15

Culatello from Zibello, served with whipped mountain butter

Le Delizie 13

Parma ham, Salame from Felino, Coppa Piacentina and Gola Stagionata

STARTERS

La Bercetese 10

Traditional potatoes and leek cake from Berceto

Strudel Porcino!* 15

Crispy Strudel with Porcini Mushroom, Taleggio Cheese and Parmesan Fondue

Squash Soufflé 10

Squash flan with mountain honey

Fried Porcini 14

Fried Porcini Mushroom, served with Aioli mayo

TO SHARE

Giardiniera 5

Locally farmed pickled vegetables

Porcini sott' olio 7

Local Porcini Mushroom in Olive Oil

Mixed Salad 4

Mixed Salad; Lettuce, Carrots and Tomatoes

Fried Polenta 5

Fried Crispy Polenta

Roasted Potatoes 4

Roasted potatoes with rosemary

FIRST COURSES

All pastas are made daily in house

Tortelli di Erbetta 10

Traditional Tortelli filled with Ricotta Cheese and Spinach, Parmesan cheese and butter

Anolini 10

Filled Pasta with beef, served in warm broth

Lasagna 12

Bolognese Traditional Lasagna

Gnocchi 13

Gnocchi made of chestnut flour, blue cheese, chestnut honey

Zuppa ad' na volta 10

Bean soup, chestnuts, croutons

Porcini Tagliatelle 15

Signature Handmade Tagliatelle with Porcini Mushrooms

MAIN COURSES

T-Bone Steak 6/hg

Irish beef, served with sauces

Wild Boar Stew* 15

Wild boar stew, aromatic herbs and juniper

Rabbit Rollé 15

Rabbit, red cabbage and truffle sauce

Scottona Steak 18

Italian Scottona Meat on the grill

+ Mushrooms 21

Pork Cheeks 14

Pork Cheeks cooked in local white wine

Service charge 3



Vegetarian



Gluten Free

*** Ingredients might be frozen to guarantee freshness and food safety

DESSERTS

6

Chestnut Bavarese

Traditional Dessert



Tiramisù

No introduction needed

Sorbetto - Semifreddo

ask to staff for the flavours of the day



Zuppa Inglese

Alquermes, Pastry cream and Chocolate

Homemade Cakes

Home made cakes baked daily

AMARI 4

Limoncino	Bagnolino
Nocino	Mirto
Montenegro	Jegermaister
Unicum	Cynar
Averna	Fernet Branca
Amaro Lucano	Ramazzotti
Braulio	Amaro del Capo
Sambuca	Liquirizia
Branca Menta	Baileys



Grandpa Antonio had a dream, to keep the family together by allowing his children and grandchildren to work in the small mountain town of Berceto.

So, one day he spotted a farm, fields planted with wheat in which stood a rustic farmhouse inhabited by a family of German origin, from which it takes its name today, Bacher. From then until today, the Fiore family, restaurateurs for 3 generations, has carried on the tradition and passion for good cooking, promoting the territory and local and seasonal raw materials.

MESCITA

la nostra selezione al calice

5

Merlot
Valpolicella
Chianti Classico
Rosso Colli di Parma
Gutturnio Superiore
Lambrusco
Malvasia Vivace
Prosecco

Courvaieur Cognac	5
Vecchia Romagna	4
JB	4
Disaronno	4
Oban	8
Habana 12 anni	6
Matusalem 15 anni	8
Diplomatico Riserva	8
Zacapa 23 anni	10
Glen Grant 5 anni	4
Bushmills Whiskey	5
Ballantines	5
Chivas Regal 12 anni	6

LE GRAPPE

Grappa Barricata 903	5
Grappa Barricata Il Roggio	4
Grappa Morbida Il Roggio	4
Grappa Morbida Candolini	3