

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 €

SINGLE 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 GG

(1,3,5,7)

Low-temperature cooking egg on tomato and basil gazpacho, topped with a La Rosola ricotta croquette.....12 €

BOLOGNA/BANGKOK ROUNDTRIP

(1,3,5,7)

Fried chicken, with a delicately spiced tom kha kai coconut sauce, and bon voyage!.....13 €

MORA ROMAGNOLA SAUSAGE

(1,9,12)

Mora Romagnola (local pork variety) tartare, pane guttiau (crispy thin Sardinian bread, lightly salted and flavoured with olive oil), bean mayonnaise, berry red onion, frozen raspberry, celery, wild fennel.....13 €

TRUFFLE CODFISH

(4,10,12)

Corn taco, creamy codfish, salted caramel truffle and porcini mushrooms, rocket, truffle brittle
Chupito (gin, apple juice, lemon juice).....14 €

Second courses:

(20/30 min waiting time)

SUSTAINABLE

(1,3,6,9,12)

Low-temperature cooking rib of Mora Romagnola served with sage sponge, pineapple, roasted pepper and chimichurri sauce.....20 €

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.....20 €

SUMMER PORK'S CHEEK

(1,6,9,12)

Pork's cheek braised in Sangiovese red wine, creamed sweet potatoes, cherry tomatoes, cucumbers, fresh spring onions, radish, and oregano bread cubes.....19 €

A VEGETARIAN AT THE TABLE

(1,5,6,7,8,9)

Umeboshi-marinated red turnip, miso white onions, caper flowers, fresh celery, rye croutons, peanut and goat's cheese mousse.....18 €

VEAL WITH TUNA SAUCE

(3,4,6,9,10,12)

Low-temperature cooking veal steak, tuna sauce, egg marinated in red turnip, summer garden salad.....20 €

First courses:

TORTELLINI

(1,3,7,9)

Tortellini in broth or with a cream sauce.....15 €

"TIEPIDO", LIKE IN THE '80S

(1,3,7,9,12)

Ravioli with a creamy parmesan filling, served warm with Mora Romagnola sausage and peas.....15 €

RICE

(5,7,8,9)

Tomato risotto with aubergines and basil pesto.....14 €

TAGLIATELLE AL RAGÙ.....14 €

(1,3,9)

AGNOLOTTI

(1,3,7,9,12)

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

UPSTREAM RAVIOLI

(1,3,4,7,9)

Red turnip ravioli filled with goat's cheese, Up Stream smoked salmon, sour cream and poppy seeds.....16 €

TAGLIOLINI THE WAY MY DAD LIKES THEM

(1,3,7,9)

Tagliolini pasta with an onion and tomato sauce and squacquerone cheese.....13 €

GREEN LASAGNE WITH RAGÙ BOLOGNESE

(1,3,7,9)

Only on Sundays, as per tradition.....15 €

Sides:

MIXED SALAD (12)5 €

TOMATO, ONION AND OREGANO SALAD6 €

MELON, FETA CHEESE AND BASIL (7)7 €

FRIED PORCINI* MUSHROOMS (1,5)8 €

with porcini mayonnaise

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:

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 €

FIZZING SORBET

(12)

Green apple, celery and star anise sorbet with popping candy... ..6 €

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 glue.....7 €

GIAMBELLA (ciambella) UBRIACHELLA

(3,7,8,12)

Toasted hazelnut sponge cake served with Malaga ice cream and tinned peach tartare.....8 €

Hungry for some more?

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

Grappa, liqueurs and spirits

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|-------------------------------------|----|
| 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 | |

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**

FREE WIFI

Rete: **TIM26331836**

Password: **oralasai1937.dame**

| | |
|--|----|
| 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

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

Water and other drinks

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|---|------|
| 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€ |

*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.

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