

The background of the entire page is a soft, watercolor-style illustration of autumn-themed elements. It includes various fruits like pears, apples, and pumpkins, along with different types of flowers and green leaves. The colors are muted and warm, primarily in shades of beige, light brown, and pale green, creating a gentle and inviting atmosphere.

# MENÙ

AUTUMN 2024

**HAVE FUN!**

Each recipe tells my story, my grandmother's cooking, my travels, my tasting,  
my moments of not ordinary happiness.

Elisa.

# STARTES

## CRESCENTINE WITH COLD CUTS

AND A TOUCH OF BOLOGNA  variant 

20 €

GIANFERRARI CURED MEATS FROM CANOSSA, MORTADELLA AND PINK SALAMI FROM ARTIGIANQUALITY BOLOGNA.  
(RECOMMENDED FOR TWO)

ALLERGENS 1,5,7,9,12

*If you try them together, then you can say you have been to Da Me!*

CHEESE ICE CREAMS  variant 

12 €

TASTINGS OF STRACCHINO, ROBIOLA AND GORGONZOLA ICE CREAMS WITH ROSEMARY WAFER AND CARAMELISED FIGS.

ALLERGENS 1,3,7

SINGLE CRESCENTINA 

0,50 €

ALLERGENS 1,5,7

DON'T CALL ME AN ARTICHOKE  variant 

15 €

SLOW-COOKED EGG WITH TOPINAMBUR PARMENTIER AND ITS RAGÙ, HERB BREADCRUMBS, GREEN OIL.

ALLERGENS 1,3,7,9

CODFISH 

15 €

CREAMED COD, ROASTED CAULIFLOWER, ORANGE AND VERMOUTH CREAM, LAUREL AND HAZELNUT OIL.

ALLERGENS 4,7,8,12

SUSTAINABLE 

15 €

FRIED TARAGNA POLENTA, MORA ROMAGNOLA RAW SAUSAGE, CANTABRIAN SEA ANCHOVY FILLET, MARINATED PUMPKIN, WHITE ONION IN SAOR AND CAPER MAYONNAISE.

ALLERGENS 3,4,5,7,8,9,10

 VEGETARIAN DISH

 GLUTEN-FREE DISH

*\*If we cannot find fresh products we will have to use the best frozen ones (almost impossible but we have to write it)*

# FIRST COURSES

TAGLIATELLE WITH RAGÙ 15 €

ALLERGENS 1,3,9

IF MY GRANDMA WAS 30  18 €

GNOCCHI GRATIN FILLED WITH COW'S RICOTTA, MUSHROOMS\* AND PORCINI\*,  
COFFEE BÉCHAMEL, DRIED TRUFFLE CRUMBS AND PARSLEY SAUCE.

ALLERGENS 1,3,7,9

FROM THE BROTH INTO THE BRODETTO 15 €

FRESH PASTA BUTTONS FILLED WITH BOLOGNESE BOILED MEAT AND FRIGGIONE,  
SLIGHTLY SPICY PUMPKIN BROTH AND STIR-FRIED GREEN LEAVES.

ALLERGENS 1,3,7,9

TAGLIOLINI AS MY FATHER LIKES IT  14 €

TAGLIOLINI WITH FRIGGIONE AND SQUACQUERONE CHEESE.

ALLERGENS 1,3,7,9

AGNOLOTTO 15 €

FRESH AGNOLOTTI FILLED WITH BRAISED VEAL, ROAST GRAVY AND  
LAMBRUSCO REDUCTION.

ALLERGENS 1,3,7,9,12

TORTELLINI 16 €

TORTELLINI IN BROTH OR WITH FRESH CREAM.

ALLERGENS 1,3,7,9

SOMETIMES THEY COME BACK!  15 €

RISOTTO WITH CAULIFLOWER CREAM, SAFFRON SAUCE AND LIQUORICE POWDER.

ALLERGENS 4,7,9

LASAGNE BOLOGNESE 16 €

AVAILABLE ONLY ON SUNDAYS, AS TRADITION REQUIRES.

ALLERGENS 1,3,7,9

 VEGETARIAN DISH

 GLUTEN-FREE DISH

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# SECOND COURSES

Waiting times 20/30 minutes

IBERIAN PLUMA  25 €

IBERIAN PLUMA, JALAPEÑO SAUCE, POTATO PAVÉ, ONIONS IN OSMOSIS WITH RED TURNIP, NASTURTIUM LEAVES.

ALLERGENS 5,9,12

ROOTS   18 €

ROASTED CELERIAC AND ITS CREAM, GREEN APPLE, HERB OIL.

ALLERGENS 7,9,12

BOLOGNESE SCHNITZEL 23 €

BREADED VEAL CUTLET, FRIED IN CLARIFIED BUTTER, PARMA HAM, 24 MONTH PARMIGIANO REGGIANO, FINISHED IN MEAT BROTH.

ALLERGENS 1,3,7,9,12

*Do you want to try it with truffle? According to availability, white or black truffle* variable

SPEECHLESS!  21 €

THINLY SLICED VEAL TONGUE, GRAPES ROASTED IN WILD FENNEL, CURLY SALAD WITH FENNELS, CAPERS AND GRAPES.

ALLERGENS 9,10,12

CHEEK variant  21 €

SLOW COOKED BEEF CHEEK, HERBS SAUCE, MASHED FENNELS AND ROASTED CARROTS.

ALLERGENS 1,4,6,7,9,12

## SIDE DISHES

MIXED SALAD   6 €

ALLERGENS 12

MASHED POTATOES   7 €

ALLERGENS 7

BOLOGNESE FRIGGIONE   6 €

 VEGETARIAN DISH

 GLUTEN-FREE DISH

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# DESSERTS

## TO CONCLUSION WITH A SWEETNESS

All the desserts are made by us except the biscuits for which we rely on the expert hands of the Madrè boys.

# DESSERTS

## MY "ZUPPA INGLESE" 7 €

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SPOON DESSERT WITH CUSTARD, COCOA CREAM, SPONGE CAKE SOAKED IN ALCHERMES.

ALLERGENS 1,3,7,12

## SMALL JAR OF MASCARPONE 6 €

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MASCARPONE CREAM WITH VALRHONA 75% CHOCOLATE FLAKES.

ALLERGENS 3,7

## DULCIS IN FUNDO...MARCELLO! 9 €

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75% DARK CHOCOLATE, SLIGHTLY SPICY, OSMOSIS PEARS, PASTRY CRUMBLE, ROSEMARY CUSTARD CREAM FOAM, ORANGE MARMALADE.

ALLERGENS 3,7

## DULCE DE LECHE 9 €

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DULCE DE LECHE ICE CREAM WITH A COFFEE TOPPING, MILK WAFER, KIWI JAM, ALMOND CRUNCH.

ALLERGENS 7,8

## GUYS, WHAT ABOUT PANNA COTTA? 8 €

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CARAMEL PANNA COTTA WITH A PINCH OF MALDON SALT, AND YOU'RE GOOD TO GO.

N.B WE DON'T USE FISH GLUE.

ALLERGENS 3,7

## PASSITO AND BISCUITS 10 €

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TRIS OF MADRÈ'S HANDMADE BISCUITS - CLASSIC BISCUIT, COCOA, RUSTIC WITH HAZELNUTS.

- WITH GLASS OF PASSITO NANÌ - VILLA VENTI – CENTESIMINO;
- WITH A GLASS OF PASSITO L'ORA FELICE - LA TOSA – MALVASIA DI CANDIA.

ALLERGENS 1,3,7,8,12

## ONLY BISCUITS 4 €

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ALLERGENS 1,3,7,8,12

## OUR SUPPLIERS

- SOCIETÀ AGRICOLA ACETO MODENA
- LEM CARNI
- ARTIGIANQUALITY BOLOGNA, ARTISANAL SALAMI FACTORY
- GIANFERRARI CANOSSA CURED MEATS
- MADRÈ BAKERY, ARTISANAL BAKERY IN THE HEART OF CASTEL SAN PIETRO TERME
- APPENNINO FOOD GROUP

*IF YOU ARE ALLERGIC OR COELIAC, LET US KNOW, WE CAN CATER ACCORDINGLY*



## ALLERGENS

1. CEREALS CONTAINING GLUTEN
2. CRUSTACEANS
3. EGGS AND EGG PRODUCTS
4. FISH
5. PEANUTS
6. SOY
7. MILK AND MILK-BASED PRODUCTS
8. NUTS
9. CELERY
10. MUSTARD
11. SESAME SEEDS
12. SULFUR DIOXIDE AND SULPHITES AT 10MG/KG
13. LUPINS
14. MOLLUSCS
15. FAVA BEANS