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, GORGONZOLA AND ROBIOLA ICE CREAMS WITH ROSEMARY WAFFLE 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 A TOPINAMBUR PARMENTIER AND ITS RAGÙ, HERB BREADCRUMBS, GREEN OIL.

ALLERGENS 1,3,7,9

CODFISH

15€

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

ALLERGENS 4,7,8,12

SUSTAINABLE

15€

FRIED POLENTA WITH TARAGNA CHEESE, 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, TRUFFLE CRUMBS DRIED AND PARSLEY POWDE.

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 LAMB, 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, POTATE PAVÈ, 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

COTOLETTA ALLA BOLOGNESE — 23 €

BREADED VEAL SLICE, 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 — variabile

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, GREEN BOLOGNESE SAUCE, SMASHED FENNELS AND ROASTED CARROTS.

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

SIDE DISHES

MIXED SALAD — 6 €

ALLERGENS 12

SMASHED POTATOES — 7 €

ALLERGENS 7

BOLOGNESE FRIGGIONE — 6 €

VEGETARIAN DISH GLUTEN-FREE DISH

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WATER AND SOFT DRINKS

PANNA NATURAL MINERAL WATER - LT 0,75	2 , 5 €
SAN PELLEGRINO MINERAL WATER - LT 0,75	2 , 5 €
COCA COLA	3 €
COCA COLA ZERO	3 €
GALVANINA ARANCIATA BIO	3 €
GALVANINA LEMON TEA	3 €
GALVANINA PEACH TEA	3 €
COFFEE/DECAFFEINATED COFFEE/ORZO	2 €
CAPPUCCINO	2 , 5 €
BLANKET, BREAD, TREATED DRINKING WATER AND SMILE we serve “treated drinking water or treated and carbonated drinking water” in recyclable 24BOTTLES 100 cl bottles.	3 €

WINES BY THE GLASS, selected from our cellar

LAMBRUSCO	6€
RED WINE	da 6€ a 7€
WHITE WINE	da 5€ a 6€
SPARKLING WHITE	da 5€ a 7€
RESERVE	8€
FRENCH WINE	da 8€ a 15€
CHAMPAGNE	12€

CRAFT BEERS - Birrificio Vecchia Orsa (BO)

AURORA - BLONDE	CL 33 - 6€
INCIPIT - WEISSE	CL 33 - 6€
SBARBINA - SESSION IPA	CL 33 - 6€
TENEBRA - IMPERIAL STOUT	CL 33 - 7€

OUR SUPPLIERS

- AGRIBUSINESS ACETO MODENA
- LEM MEAT
- ARTIGIANQUALITY BOLOGNA, ARTISANAL SALAMI FACTORY
- GIANFERRARI, CANOSSA CURED MEATS
- MADRÈ BAKERY, ARTISAN 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. CRUSTANCEANS
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. MOLLLUSCS
15. FAVE

WINE LIST

By the Sommelier Angelo Ligorio

Emilia Romagna

A FINE SELECTION OF THE MOST SIGNIFICANT AREAS OF EMILIA ROMAGNA.

SPARKLING WINES

VIRGILIO — 25 €
Refermented in the bottle - CASA VALLONA, MONTE SAN PIETRO (BO)
GRECHETTO GENTILE - LIVELY, FRESH, SAPID

SURLÌ — 25 €
Refermented in the bottle - ANONIMA AGRICOLA VITICOLTORI VALSAMOGGIA, VALSAMOGGIA (BO)
GRECHETTO GENTILE - FRAGRANT, FULL-BODIED, TYPICAL

SCHEGGIA — 25 €
Charmat Method - ANONIMA AGRICOLA VITICOLTORI VALSAMOGGIA, VALSAMOGGIA (BO)
GRECHETTO GENTILE - RUSTIC, FRESH, CITRIC

SUI LIEVITI — 28 €
Refermented in the bottle - ORSI VIGNETO SAN VITO, VALSAMOGGIA (BO)
GRECHETTO GENTILE - CITRUSY, INTENSE, CRISPY

IL MIO MALVASIA — 30 €
Refermented in the bottle - CAMILLO DONATI, FELINO (PR)
MALVASIA DI CANDIA - ENVELOPING, AROMATIC, VIBRANT

ZÙZÙ — 34 €
Refermented in the bottle - FRANCHINA E GIARONE, FORMIGINE (PR)
TREBBIANO MODENESE/ TREBBIANO DI SPAGNA - CITRUSY, SAPID, PLEASANT

IL NATIVO ANCESTRALE "XIII LUNA" 2016 — 38 €
Pas Dose Refermented in the bottle - TERRAQUILIA, GUIGLIA (MO)
GRECHETTO GENTILE/ TREBBIANO - ENVELOPING, COMPLEX

SANGIOVESE DOSAGGIO ZERO — 38 €
Blanc de Noir Pas Dose Classic Method- TENUTA PERTINELLO, GALEATA (FC)
SANGIOVESE VINIFICATO IN BIANCO - FIRM, CRISPY, DRY

YSOLA — 45 €
Pas Dose Classic Method - TERRE DELLA ROCCA, RIOLO TERME (RA)
ALBANA – EXTRA FINE, PERSISTENT, PROFOUND

PIGRO DOSAGGIO ZERO — 45 €
Pas Dose Classic Method- ROMAGNOLI, PIACENZA (PC)
PINOT NERO/ CHARDONNAY - ELEGANT, LIGHT-BODIED, STRUCTURED

ROSÉ SPARKLING WINES

ASPRO — 25 €
Brut Nature Rosato Charmat Method - PALAZZONA DI MAGGIO, OZZANO DELL'EMILIA (BO)
SANGIOVESE - SHARP, DRY AND TASTY

MALBOLLE — 30 €

Extra Brut Rosato Classic Method - PODERE IL SALICETO, CAMPOGALLIANO (MO)

MALBO GENTILE - SPICY, CITRUSY, MINERAL

IL PIGRO ROSÈ — 40 €

Brut Rosato Classic Method - ROMAGNOLI, PIACENZA (PC)

PINOT NERO/CHARDONNAY - FIRM, WELL-BALANCED, ENVELOPING

LAMBRUSCHI

FALISTRA — 22 €

Refermented in the bottle - PODERE SALICETO, CAMPOGALLIANO (MO)

LAMBRUSCO DI SORBARA - FRESH, MINERAL, PERSISTENT

ALBONE — 25 €

Charmat Method - PODERE SALICETO, CAMPOGALLIANO (MO)

LAMBRUSCO SALAMINO - CREAMY, FRUITY, INTENSE

POZZOFERRATO — 25 €

Refermented in the bottle - STORCHI, MONTECCHIO EMILIA (RE)

LAMBRUSCO MAESTRI/LAMBRUSCO SALAMINO/ANCELOTTA – RED FRUITS, FULL-BODIED, DRY

NATO LIBERO — 25 €

Classic Method - VIGNETO SAETTI, SOLIERA (MO)

LAMBRUSCO SALAMINO - TYPICAL, SPICY, ENVELOPING

FALCONERO ZERO — 25 €

Refermented in the bottle - TERRAQUILIA, GUIGLIA (MO)

LAMBRUSCO GRASPAROSSA - BROAD, STRUCTURED, DRY

BABY MAGNUM — 28 €

Rifermentato in Bottiglia - MARCHESI DI RAVARINO, RAVARINO (MO)

LAMBRUSCO DI SORBARA - FRAGRANTE,GUSTOSO, FRESCO

SAN VINCENT — 30 €

Refermented in the bottle - BERGIANTI, CARPI (MO)

LAMBRUSCO DI SORBARA - ELEGANT, LIVELY, SAPID

PERFRANCO ROSATO — 38 €

Refermented in the bottle - BERGIANTI, CARPI (MO)

LAMBRUSCO SALAMINO - JUICY, CITRUSY, LIVELY

STILL WHITE WINES

VIRGINIA — 22 €

CASA VALLONA, MONTE SAN PIETRO (BO)

GRECHETTO GENTILE – FULL-BODIED, SOFT, TASTY

BIANCO BOLOGNA — 25 €

ANONIMA AGRICOLA VITICOLTORI VALSAMOGGIA, VALSAMOGGIA (BO)

SAUVIGNON BLANC/ RIESLING - CONVIVIAL, GASTRONOMIC, PLEASANT

SERENARO — 25 €
VILLA VENTI, RONCOFREDDO (FC)
FAMOSO - DRY, CITRIC, SLIGHTLY AROMATIC

I VESPRI — 27 €
IL TEATRO, MODIGLIANA (FC)
TREBBIANO ROMAGNOLO - PERSISTENT, LIGHT-BODIED, SAPID

ALLE 12 A MONTETONDO — 30 €
TERRE DELLA ROCCA, RIOLO TERME (RA)
ALBANA - SOFT, DRY, ENVELOPING

POSCA BIANCA — 30 €
Vino Perpetuo - ORSI VIGNETO SAN VITO, VALSAMOGGIA (BO)
GRECHETTO GENTILE AND WHITE GRAPES - INTRIGUING, INTENSE, MINERAL

SORRISO DI CIELO — 32 €
LA TOSA, VIGOLZONE (PC)
MALVASIA DI CANDIA – PLEASANTLY AROMATIC, EXOTIC, INTENSE

L'ANIMO — 36 €
TENUTA SAIANO, POGGIO TORIANA (RN)
GRECHETTO GENTILE - FRESH, ELEGANT, CITRIC

PARIDE SELEZIONE "MARNE GIALLE" — 40 €
Aged in amphora - TENUTA SANTA LUCIA, MERCATO SARACENO (FC)
ALBANA - MINERAL, SAPID , BROAD

VIVI REBOLA — 42 €
SAN VALENTINO, RIMINI (RN)
REBOLA - HARMONIOUS, IODIZED, SHARP

RED WINES

ROSSO BOLOGNA — 25 €
ANONIMA AGRICOLA VITICOLTORI VALSAMOGGIA, VALSAMOGGIA (BO)
MERLOT / CABERNET SAUVIGNON - CONVIVIAL, SPICY, FULL-BODIED

BARBERA — 28 €
ANONIMA AGRICOLA VITICOLTORI VALSAMOGGIA, VALSAMOGGIA (BO)
BARBERA - FRESH, DRY, INTENSE RED FRUITS

MARTIGNONE — 30 €
ORSI VIGNETO SAN VITO, VALSAMOGGIA (BO)
BARBERA - VINOUS, SPICY, DRY

VIGNAMORELLO — 38 €
LA TOSA, VIGOLZONE (PC)
BARBERA / BONARDA - VIGOROUS, STRUCTURED, INTENSE

VIVI ROSSO — 42 €
SAN VALENTINO, RIMINI (RN)
SANGIOVESE/ SYRAH/ CABERNET FRANC – SPICY, FRESH, WILD

BRAJE — 45 €
STORCHI, MONTECCHIO EMILIA (RE)
MERLOT/CABERNET FRANC/CABERNET SAUVIGNON – INTENSE, FULL-BODIED, PROFOUND

A 45€

Aged in amphora - VILLA VENTI, RONCOFREDDO (FC)

CENTESIMINO – RED FRUITS, LIGHT-BODIED, PERSISTENT

DRACONE RISERVA 2018 50€

PALAZZONA DI MAGGIO, OZZANO DELL EMILIA (BO)

MERLOT/CABERNET FRANC/ PETIT VERDOT – MEDIUM-BODIED, EXPRESSIVE, INTENSE

VINTAGE DRACONE RISERVA

Depending on stock availability

LUNA NUOVA 80€

SAN VALENTINO, RIMINI (RN)

CABERNET FRANC - ROBUST, TANNIC, ENVELOPING

SANGIOVESE DI ROMAGNA

PRIMO SEGNO 25€

VILLA VENTI, RONCOFREDDO (FC)

SPICY, TASTY, WELL BALANCED

SCABI 28€

SAN VALENTINO, RIMINI (RN)

ELEGANT, HARMONIOUS, WELL-STRUCTURED

ELYGIO RISERVA 30€

CASTELLO DI MONTESASSO, MERCATO SARACENO (FC)

SOFT, COMPLEX, VIGOROUS

GS 2016 35€

COSTA ARCHI, SERRA DI CASTEL BOLOGNESE (RA)

ELEGANT, PROFOUND, SPICY

LONGIANO RISERVA 36€

VILLA VENTI, RONCOFREDDO (FC)

BROAD, WELL-STRUCTURED, SAPID

VINTAGE LONGIANO RISERVA

Depending on stock availability

SANGIOVESE PREDAPPIO 40€

CHIARA CONDELLO, PREDAPPIO (FC)

JUICY, WELL-BALANCED, LIGHT-BODIED

CAMPIUME 2018 42€

TENUTE PERTINELLO, GALEATA (FC)

FRESH, TASTY, SHARP

CAMPIUME 2017 45€

CAMPIUME 2012 60€

CAMPIUME 2011 50€

VIGNA PROBI 40€

VILLA PAPIANO, MODIGLIANA (FC)

WELL-BALANCED, LIGHT, WELL-MODULATED

PRÈ 50€
VILLA PAPIANO, MODIGLIANA (FC)
WELL-STRUCTURED, FRESH, DYNAMIC

LE ARMI RISERVA 2019 60€
PALAZZONA DI MAGGIO, OZZANO DELL EMILIA (BO)
SPICY, COMPLEX, ENVELOPING

LE ARMI RISERVA 2016 80€

TERRA DI COVIGNANO RISERVA 70€
SAN VALENTINO, RIMINI (RN)
COMPLEX, ELEGANT, SILKY

LE LUCCIOLE RISERVA 100€
CHIARA CONDELLO, PREDAPPIO (FC)
ELEGANT, PROFOUND, VIGOROUS

LO STRALISCO 190€
CHIARA CONDELLO, PREDAPPIO (FC)
IMPECCABLE, SILKY, IMPORTANT

France

A FINE SELECTION OF THE MOST SIGNIFICANT AREAS OF FRANCE

SPARKLING WINES

Champagne

Reims e Montagne

THIÉNOT BRUT 90€
ALAIN THIÉNOT
PINOT NOIR 35%, CHARDONNAY 35%, MEUNIER 30% - FRESH, SLENDER, CTRUSY

VINTAGE 2015 BRUT 120€
ALAIN THIÉNOT
PINOT NOIR 35%, CHARDONNAY 35%, MEUNIER 30% - PROFOUND, FRESH, COMPLEX

Languadoc-roussiliom

BLANQUETTE DE LIMOUX BRUT 30€
MAISON GUINOT
MAUZAC 100% - LIGHT-BODIED, CITRIC, LIVELY

WHITE WINES

Alsace

RIESLING GRAND CRU MANDELBERG 50€
ANDRÈ STENZ
RIESLING 100% - IINTENSE, COMPLEX, TYPICAL

Bourgogne

CHABLIS 60€
DOMAINE JOSEPHE DROUIN - VAUDON
CHARDONNAY 100% - ELEGANT, SOFT

BOURGOGNE BLANC 70€
DOMAINE MICHEL BOUZEREAU
CHARDONNAY 100% - ENVELOPING, WARM, TRADITIONAL

RED WINES

Bourgogne

BOURGOGNE PINOT NOIR 65€
DOMAINE CHICOTOT
PINOT NOIR 100% - BALSAMIC, ELEGANT, WELL-BALANCED

NUITS-ST-GEORGES LES CHARMOTTES 125€
DOMAINE CHICOTOT
PINOT NOIR 100% - FLORAL, WELL-BALANCED, GREAT THICKNESS

Languedoc-Roussilon

CÔTES CATALANES UNE VIE LA NUIT 45€
CLOS DU ROUGE GORGE HORS CHAMP
SYRAH 60%, GRENACHE 40% - SPICY, ENVELOPING

FREE WIFI

NETWORK NAME: TRATTORIADAME

PASSWORD: oralasai1937.dame