








Appetizers

Veal sweetbreads with erbs		14
Classic beef tartare (yolk, anchovies, caper, shallot, rustic mustard)		15
Fried gnocco with Parma culatta and Favola mortadella		10
Cauliflower in three consistencies and fried sage		12
Cod baked in foil, with chicory	 	15

For lunch only

Cold cuts and cheese plate with fried gnocchini (two people)	25
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Wine pairing by the glass

Antica Foresteria Blanc de Blanc Cavicchioli	€ 5
Prosecco superiore Valdobbiadene extra dry Santi	€ 5
Kreos Negroamaro rosè Castello Monaci	€ 5
Ottocentorosa spumante di Lambrusco rosato dell'Emilia Albinea Canali	€ 5





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Pasta and rice

Tortellini in capon broth	18
Tortellini in 36-months Parmesan cheese fondue	18
Tagliatelle with black cabbage cream, caper leaves, lemon zest and bread crumble 	16
Emilia Ramen	18
Pumpkin tortelloni, hazelnut butter and amaretti crumble 	16
Acquerello rice, with fontina - toma cheese and cardoncelli mushrooms   (few as two people)	16

Wine pairing by the glass

Vigna del Cristo Lambrusco di Sorbara Doc Cavicchioli	€ 6
Col Sassoso Lambrusco Grasparossa di Castelvetro Dop Cavicchioli	€ 6
Folar Lugana Santi	€ 6
Monteleone Cabernet Sauvignon	€ 6






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Main courses

“Rossini” Beef fillet with red vermouth - Calissano	33
Sliced Beef with rosemary and sweet sea salt of Cervia -Salina Camillone 	25
Sliced Duck breast with seasonal fruite compote and chard 	24
Baked pork shank with celeriac cream 	22
Oil cooked artichoke, erbs on mushed potatoes  	18

Wine pairing by the glass

Lo Scarlatto di Umberto Lambrusco di Sorbara Doc Spumante brut Metodo Classico	€ 7
Ottocentonero Lambrusco Emilia Igt secco Albinea Canali	€ 5
Solane Valpolicella ripasso classico superiore Doc Santi	€ 7
Granaio Chianti classico Melini	€ 6

Side dishes

Mixed salad 	6,00
Potatoes with breadcrumbs and onions	5,00
Our pickled vegetables 	5,00

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Le pizze in Foresteria

Just the evening...

Don't hesitate to ask to your waiters, for the best wine pairing with your pizza

SCHIACCIATINE

SCHIACCIA white 5 €

Pantelleria oregano 

SCHIACCIA red 5 €

Bio tomato/Pantelleria oregano 

SCHIACCIA and raw ham 13 €

with 24-months Parma ham

SCHIACCIA and pancettone 11 €

with 24-months pancettone Piacentino and fresh rosemary

SCHIACCIA FAVOLA 11 €

"Favola" Palmieri mortadella/buffalo ricotta/organic lemon peel

RED PIZZAS


MARINARA 7 €

Tomato/garlic/Pantelleria oregano/basil 

MARGHERITA 8 €

Fiordilatte mozzarella/tomato/basil 

CAPITANATA 14 €

Semi-dry tomatoes soup/fiordilatte/semi-dry bio tomatoes/buffalo stracciatella/basil drops 


BUFALA 10 €

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Tomato/buffalo mozzarella/basil 

PARMIGIANA 14 €

Fiordilatte mozzarella/ tomato/Pizzutello tomatoes/fried eggplant/36-months Parmesan flakes/basil drops



PARMA 15 €

Tomato/ fiordilatte mozzarella/24-months Parma ham/36-months Parmesan cheese

TROPEA 13 €

Tomato/fior di latte/cipolla rossa di Tropea Igp/tonno pinna gialla

COSTIERA 15 €

Tomato/buffalo mozzarella/capers/Cantabrian anchovies/oregano of Pantelleria/basil

NDUJA 13 €

Tomato/fiordilatte mozzarella/red Tropea IGP onion/black olives (with pits!! please be careful!!) /buffalo stracciatella/Nduja of Spilinga

LOCA LOCA 12 €

Tomato/buffalo mozzarella/Calabrian spicy soppressata

WHITE PIZZAS

LA PALLA DI CHIOGGIA 13 €

Fior di latte mozzarella/gratinated red radicchio/blue cheese/dry tomatoes

YELLOW FIN € 13

Fiordilatte mozzarella/yellow fin tuna/caramelized onion/semi dry tomatoes

RADICCHIO E SPECK 14 €

Fiordilatte mozzarella /red radicchio/smoked caciocavallo cheese/ smoked double-breasted speck IGP

FELINO 13 €

Fiordilatte mozzarella/salame Felino paste/caramelized onions (We suggest it with balsamic vinegar drops)

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LA SPIERT € 13

Fiordilatte mozzarella/Valle del Sele broccoli/smoked caciocavallo/salami paste/crusco pepper

CUORE DI CARCIOFO E COTTO “ IL FAVOLOSO” 15 €

Fiordilatte mozzarella/artichoke hearts cream/buffalo stracciatella/artichokes/cooked ham "Il Favoloso" Palmieri

PORRO e PORCINI 13 €

Fiordilatte mozzarella/stewed leek/Porcini mushrooms/dried Porcini mushrooms powder 

VECCHIA MODENA 13 €

Fiordilatte mozzarella/bacon/36-months Parmesan flakes and balsamic vinegar

LA SUPER FAVOLA 14 €

Stracciatella creme/fiordilatte mozzarella/Favola Palmieri mortadella/buffalo stracciatella/artichokes

LA PIZZA D’AUTUNNO 13 €

fior di latte mozzarella /roasted pumpkins/ blue cheese/ porcini mushrooms 

LA LEGGERA € 12

Buffalo mozzarella/cooked ham “Il Favoloso”/36 months Parmesan cheese flakes/basil drops

**On request, we can prepare your pizzas with mozzarella without lactose or with gluten-free pizza base.
Any changes may cause prices to rise.**







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Greedy Proposals

Dessert of the day	8
Milky pudding with crumble	8
Gianduja mousse with pear and walnut liqueur 	8
Ice-cream with balsamic vinegar of Modena 	6
DadAle Ice cream with sauteed fruit and nutcrumble	8
Sicilian lemons and sage sorbet  /	5
Pink grapefruit sorbet with gin Malfy 	5
Passion fruit sorbet 	5
Fresh pineapple 	5

Dessert wines, with our biscuits

Moscato d'Asti Docg Cà Bianca	€ 6
Bracchetto d'Acqui Cà Bianca	€ 6
Cielo d'Alcamo vendemmia tardiva Rapitalà	€ 8
Recioto della Valpolicella Bolla	€ 8
Vin Santo del Chianti Doc Melini	€ 8
Moscato selvatiko Passito Salento Castello Monaci	€ 8
Ispirazione passito Alpi Retiche di Sondrio Igt Nino Negri	€ 10

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Soft drinks

Acqua minerale San Pellegrino	0,75	€ 3
Acqua naturale Panna	0,75	€ 3
Coca Cola 0,33		€ 4
Coca Cola zero 0,33		€ 4
Fanta 0,33		€ 4
Coca Cola 1 lt.		€ 8
San Bitter		€ 4

Beer

Amarcord – craft beer

Gradisca 0,33 Lager chiara 100% malto d'orzo	€ 5,80
Gradisca 0,50 Lager chiara 100% malto d'orzo	€ 9,50
Pale Ale non filtrata 0,33	€ 5,80
Midòna Golden Ale luppolata 0,33	€ 5,80
Volpina Red Ale 0,33	€ 5,80

Ichnusa ambra limpida 0,33	€ 4,50
Kloster Scheyern Weisse 0,50	€ 7,50
Gluten free BioSfera	€ 6,00
NO alcool	€ 5,00

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GIN TONIC

Gin Dingl, London dry	€ 8,0
Gin Beefeater, London dry	€ 8,0
Gin Tanqueray, London dry	€ 8,0
Gin GinUino , botanical gin -Basilicata	€ 8,0
Gin Mare, mediterranean botanical gin - Spain	€ 10,0
Hendrick's Gin, botanical gin - Scotland	€ 10,0
Gin Malfy rosa, fresh citrusy gin - Italy	€ 10,0
Gin G'Vinefresh florin gin, France	€ 10,0
Generous Gin, aromatic gin - France	€ 11,0

RUM & Choccolate

Big Mama 15 y	€ 10
Diplomatico Reserva	€ 10
El Dorado 12 y	€ 10
Zacapa 23 y	€ 10
Santa Teresa 1796	€ 10
Hampden Estate OWH 8 y	€ 10

Coffee bar

Caffè espresso	€ 2
Caffè corretto	€ 4
Decaffeinato	€ 2
Caffè d'orzo	€ 2
Caffè al ginseng	€ 2
Caffè Americano	€ 2
Caffè shakerato	€ 4
Cappuccino	€ 2,5
The	€ 2,5
Tisana	€ 2,5
Coperto	€ 3

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