



## *Appetizers*

Roast veal carpaccio and marinated chicory		13
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		13
Apetizer of the day		15

## *For lunch only*

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

Vigna del Cristo Lambrusco Sorbara Cavicchioli	€ 5
Cuvèe brut M.C. Francesco Bellei	€ 7
Simera Chardonnay Salento Castello Monaci	€ 5
Kreos Negroamaro rosè Castello Monaci	€ 5

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## *Pasta and rice*

<b>Tortellini in capon broth</b>	<b>19</b>
<b>Tortellini in 36-months Parmesan cheese fondue</b>	<b>19</b>
<b>Tagliatelle with black cabbage cream, caper leaves, lemon zest and bread crumble</b>	<b>16</b>
<b>Emilia Ramen</b>	<b>18</b>
<b>Raviolo del Plin with hare meat</b>	<b>18</b>
<b>Acquerello rice, with red beet , Parmesan cheese fondue and chervil</b> <b>(few as two people)</b>	<b>16</b>

## *Wine pairing by the glass*

Rosè del Cristo Lambrusco di Sorbara M.C. Doc Cavicchioli	€ 7
Cà Brione bianco Alpi Retiche Igt	€ 7
Col Sassoso Lambrusco Grasparossa di Castelvetro Cavicchioli	€ 5
Merlot del Collio Formentini	€ 6






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## *Main courses*

<b>“Rossini” Beef fillet with red vermouth - Calissano</b>	<b>35</b>
<b>Sliced Beef with rosemary and sweet sea salt of Cervia -Salina Camillone</b> 	<b>26</b>
<b>Sliced Duck breast with radicchio cooked in the vin brulé</b> 	<b>25</b>
<b>Baked pork shank with celeriac cream</b> 	<b>18</b>
<b>Oil cooked artichoke, erbs on mashed potatoes</b>  	<b>18</b>

## *Wine pairing by the glass*

Cuvée Brut Rosso Lambrusco M.C. Francesco Bellei	€ 7
Ottocentenero Lambrusco Emilia Igt secco Albinea Canali	€ 5
Langhe Doc Nebbiolo Cà Bianca	€ 5
Taglio del Tralcio Aglianico del Vulture Doc Re Manfredi	€ 5

## *Side dishes*

<b>Mixed salad</b> 	<b>6,00</b>
<b>Potatoes with breadcrumbs and onions</b>	<b>5,00</b>
<b>Our pickled vegetables</b> 	<b>6,00</b>

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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

**SCHIACCIA ANTICA FORESTERIA € 13**

Roasted veal carpaccio, rocket, buffalo mozzarella, candy lemon

### **RED PIZZAS**

**MARINARA 7 €**

Tomato/garlic/Pantelleria oregano/basil 

**MARGHERITA 8 €**

Fiordilatte mozzarella/tomato/basil 

**LA OTELLO € 14**

Tomato/rocket, buffalo mozzarella/cherry tomatoes/culatta dried ham


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**CAPITANATA 14 €**

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

**BUFALA 10 €**

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/red radicchio/blue cheese/dry tomatoes

**LA BRIOSA € 13**

Buffalo mozzarella/gorgonzola cheese/ Calabrian spicy soppressata

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**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)

**CUORE DI CARCIOFO E COTTO " IL FAVOLOSO" 15 €**

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

**PORRO e PORCINI 14 €**

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 14 €**

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 selvatico 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 floran 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

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**Tisana**  
**Coperto**

**€ 2,5**  
**€ 3**

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