



Appetizers

Cbt rabbit salad, with marinated fennel, aromatic herb emulsion		16
Chickpea hummus, radicchio sautéed with Modena Igp Balsamic vinegar, toasted almonds and lemon zest	 	16
Classic Irish Angus fillet tartare (yolk, caper, shallot, rustic mustard)		18
Fried gnocco with Parma culatta and Favola mortadella		12
Starter of the day		16

Cold cuts platter

Cold cuts (Parma culatta, Piacenza coppa aged in Lambrusco, Felino salami, Parmigiano Reggiano, giardiniera and fried gnocco (three people)	36
---	----

Our staff is available to advise you on the wines available by glass

In case of food allergies or intolerances we would be grateful if you inform the dining room staff and consult the list of allergens. We inform you there are no dedicated kitchen rooms at gluten free, and then also the dishes, where there will be no ingredients with gluten or other allergens, may be subject to air contaminations.

Bread, breadsticks and pasta are produced by our cooks and pasta maker. Please note that certain ingredients may be replaced by frozen products, depending on the availability. Cakes and desserts may be brought in from outside, with prior notification along with a receipt from the manufacturer and a list of allergens. Cake service € 2,00 per person.

Wifi ; Foresteria5 Ospiti psw: Foresteria5 Ospiti



Pasta and potato gnocchetto

Tortellini in capon broth	20
Tortellini in 36-months Parmesan cheese fondue	20
Tagliolino and seasonal mushrooms  or with black truffle and Pata Negra lard	18
Maccheroni al pettine with white backyard ragù	17
Pumpkin tortelloni, butter and amaretto crumble 	17
Game cappelletto, salsa Morany e porcini mushroom powder	18
Potato gnocchetto, leek, Sogliano tuff-cave aged cheese, saba 	17

In case of food allergies or intolerances we would be grateful if you inform the dining room staff and consult the list of allergens. We inform you there are no dedicated kitchen rooms at gluten free, and then also the dishes, where there will be no ingredients with gluten or other allergens, may be subject to air contaminations.

Bread, breadsticks and pasta are produced by our cooks and pasta maker. Please note that certain ingredients may be replaced by frozen products, depending on the availability. Cakes and desserts may be brought in from outside, with prior notification along with a receipt from the manufacturer and a list of allergens. Cake service € 2,00 per person.

Wifi ; Foresteria5 Ospiti psw: Foresteria5 Ospiti



Main courses

Irish Angus fillet on brioche toast, demi glace sause and summer black truffle	32
Sliced Beef with rosemary and sweet sea salt of Cervia - Salina Camillone 	26
Sliced Duck breast with fruit jam and potato millefeuille 	27
Iberian pork chop “alla bolognese”	27
Confit artichoke on potato mash and herb sauce 	18

Side dishes

Mixed salad 	6,00
Roasted, seasonal vegetables	7,00
Potatoes with breadcrumbs and onions	7,00
Our pickled vegetables 	7,00

In case of food allergies or intollerances we would be grateful if you inform the dining room staff and consult the list of allergens. We inform you there are no dedicated kitchen rooms at gluten free, and then also the dishes, where there will be no ingredients with gluten or other allergens, may be subject to air contaminations.

Bread, breadsticks and pasta are produced by our cooks and pasta maker. Please note that certain ingredients may be replaced by frozen products, depending on the availability. Cakes and desserts may be brought in from outside, with prior notification along with a receipt from the manufacturer and a list of allergens. Cake service € 2,00 per person.

Wifi ; Foresteria5 Ospiti psw: Foresteria5 Ospiti



Greedy Proposals

Dessert of the day	8
DadAle homemade ice cream with sautéed seasonal fruit and crumble	8
Gluten free option, is available upon request	
Milky pudding with Cervia sweet salt and biscuit	8
Gluten free option, is available upon request	
Creamy gianduja, with Nocino infused pears and sanded hazelnuts	8
Ice-cream with Traditional balsamic vinegar of Modena (> 12 years old)	14
Sicilian lemons and sage sorbet	6
Pink grapefruit sorbet with gin Malfy	6
Ciaculli mandarin sorbet	6
Seasonal Fruit	6

Dessert wines, with our biscuits

Moscato d'Asti Docg Cà Bianca	€ 6
Bracchetto d'Acqui Cà Bianca	€ 6
Cielo d'Alcamo vendemmia tardiva Rapitalà	€ 9
Recioto della Valpolicella Bolla	€ 9
Vin Santo del Chianti Doc Melini	€ 9
Moscato selvatiko Passito Salento Castello Monaci	€ 9
Ispirazione passito Alpi Retiche di Sondrio Igt Nino Negri	€ 9

In case of food allergies or intolerances we would be grateful if you inform the dining room staff and consult the list of allergens. We inform you there are no dedicated kitchen rooms at gluten free, and then also the dishes, where there will be no ingredients with gluten or other allergens, may be subject to air contaminations.

Bread, breadsticks and pasta are produced by our cooks and pasta maker. Please note that certain ingredients may be replaced by frozen products, depending on the availability. Cakes and desserts may be brought in from outside, with prior notification along with a receipt from the manufacturer and a list of allergens. Cake service € 2,00 per person.

Wifi ; Foresteria5 Ospiti psw: Foresteria5 Ospiti



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
Coca Cola 1 lt.		€ 8

Beer

Amarcord – craft beer

Gradisca 0,33 Lager chiara 100% malto d'orzo	€ 5,80

Kloster Scheyern Weisse 0,50	€ 7,50
NO alcool	€ 5,00

GIN TONIC

Gin Dingl, London dry	€ 10,0
Gin Beefeater, London dry	€ 10,0
Gin Tanqueray, London dry	€ 10,0
Gin Tabar, pear	€ 10,0
Gin Taba, cherry Vignola Igp	€ 10,0
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'Vine fresh florant gin, France	€ 10,0
Black Generous Gin, aromatic gin - France	€ 10,0
Purple Generous Gin, aromatic gin- France	€ 10,0
Gin Tanqueray 0.0 London Dry Alcohol Free	€ 10,0

In case of food allergies or intolerances we would be grateful if you inform the dining room staff and consult the list of allergens. We inform you there are no dedicated kitchen rooms at gluten free, and then also the dishes, where there will be no ingredients with gluten or other allergens, may be subject to air contaminations.

Bread, breadsticks and pasta are produced by our cooks and pasta maker. Please note that certain ingredients may be replaced by frozen products, depending on the availability. Cakes and desserts may be brought in from outside, with prior notification along with a receipt from the manufacturer and a list of allergens. Cake service € 2,00 per person.

Wifi ; Foresteria5 Ospiti psw: Foresteria5 Ospiti



RUM & Chocolate

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	€ 3,5

LAUNCH BREAK IN FORESTERIA

Menù from Wednesday to Friday

First course proposal: appetizer, first course, water, sorbet or coffee € 25

Main course proposal: appetizer, main course, water, sorbet or coffee € 35

Rooms are available for exclusive use for both private and corporate events

In case of food allergies or intolerances we would be grateful if you inform the dining room staff and consult the list of allergens. We inform you there are no dedicated kitchen rooms at gluten free, and then also the dishes, where there will be no ingredients with gluten or other allergens, may be subject to air contaminations.

Bread, breadsticks and pasta are produced by our cooks and pasta maker. Please note that certain ingredients may be replaced by frozen products, depending on the availability. Cakes and desserts may be brought in from outside, with prior notification along with a receipt from the manufacturer and a list of allergens. Cake service € 2,00 per person.

Wifi ; Foresteria5 Ospiti psw: Foresteria5 Ospiti