

Starters

Rabbit salad, crispy green beans and vinaigrette	14
Carrot carpaccio, ginger, peanuts, tarragon and sour cream $\overleftarrow{\&}$	13
Classic beef tartare (caper, shallot, rustic mustard)	16
Today we have?fish starter of the day	15
Fried gnocco with Parma culatta and mortadella Favola	11
For lunch only	
Cold cuts and cheese plate with fried gnocco (for two people)	28
For dimensional	

For dinner only

Tagliere Foresteria: culatta ham, Marchigiana beef carpaccio, Gordo di Casalbarbato cuts, smoked sardines with lemon butter, buffalo mozzarella cherry tomatoes oregano, marinated vegetables, black olives and our schiacciatina (for three people)

Wine pairing by the glass

Vigna del Cristo Lambrusco Sorbara Cavicchioli	€ 5
Chardonnay del Collio Formentini	€ 5
Trento Doc Cuvèe brut Metodo Classico Conti d'Arco	€ 7
Champagne Grand Meunier extra Brut 3 anni sui lieviti Beaumont de Crayeres	€ 9

In case of food allergies or food 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 food allergens, may be subject to air contaminations.

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Pasta and rice

Tortellini in 36-months Parmesan cheese fondue	19
Tagliatelle with seasonal mushrooms	16
Whole wheat pasta Mancini with scorpion fish, squid and mussels	18
Tortelli cacciatora	16
Acquerello rice, three different tomatoes, Parmesan cream, basil. (few as two people)	16
Wine pairing by the glass	
Rosè del Cristo Lambrusco di Sorbara M.C. Doc Cavicchioli	€ 7
Jaffelin Cremant de Bourgogne Blanc de Noirs extra brut	€ 5
Col Sassoso Lambrusco Grasparossa di Castelvetro Cavicchioli	€ 4

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Main courses

Sliced Beef with rosemary and sweet sea salt of Cervia - Salina Camillone	26
Sliced Duck breast with jam and salad	26
Eel in grape leaves, with beans and pork rind cold soup	23
Boiled fish and green sauce	26
Scapece courgette (on request, it can be vegetarian dish)	18
Wine pairing by the glass	
Cuvée Brut Rosso Lambrusco M.C. Francesco Bellei	€ 7
Pinot nero Trentino Doc Conti d'Arco	€ 5
Kreos Negroamaro rosato Salento Igt	€ 5
Side dishes	
Mixed salad 🕙	6,00
Potatoes with breadcrumbs	6,00
Marinated vegetables	6,00

Starting on July 2th we'll have BBQ in the garden, with fine meat and vegetables cocked in the grill

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Le pizze in Foresteria

Just in the evening...

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

Half a meter pizza. (We inform our guest that for a better service, we serve only half a meter pizza to the table with 12 or more people)

Half a meter MARGHERITA € 16

Fiordilatte mozzarella/tomato/basil



Half a meter VECCHIA MODENA € 26

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

Half a meter LA OTELLO € 30

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

Half a meter LA LEGGERA WITH PORCINI MUSHROOM € 28

Buffalo mozzarella/cooked ham "Il Favoloso"/36 months Parmesan cheese flakes/basil drops/Porcini mushroom

SCHIACCIATINE

SCHIACCIA white 5 €

Pantelleria oregano



SCHIACCIA red 5 €

Bio tomato/Pantelleria oregano



SCHIACCIA and raw ham 14 €

with 24-mounths Parma ham

SCHIACCIA and pancettone 11 €

with 24-months pancettone Piacentino and fresh rosemary

SCHIACCIA FAVOLA 12 €

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

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SCHIACCIA ANTICA FORESTERIA € 13

Roasted veal carpaccio, rocket, buffalo mozzarella, candy lemon

SCHIACCIA ESTIVA € 13

Grilled courgette, buffalo mozzarella, tuna, fresh mint, olives from Taggia

RED PIZZAS

MARINARA 7 €

Tomato/garlic/Pantelleria oregano/basil 💇

MARGHERITA 8 €

Fiordilatte mozzarella/tomato/basil

LA OTELLO € 14

Tomato/rocket, bufalo mozzarella/cherry tomatoes/ culatta ham

CAPITANATA 14 €

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



BUFALA 10 €

Tomato/buffalo mozzarella/basil

PARMIGIANA 14 € <u></u>

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/ tuna

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COSTIERA 15 €

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

NDUJA 14 €

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

LOCA LOCA 11 €

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

LA FIORITA € 13

Fior di latte mozzarella/ bufalo ricotta/courgette flowers /Cantabrian anchovies

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 💯



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LA QUATTRO POMODORI € 13 💇

Fiordilatte mozzarella/cherry tomatoes/yellow tomatoes /San Marzano filet tomatoes/semi-dried tomatoes/ basil drops

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 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.

Greedy Proposals

Dessert of the day	8
Almonds, milk, honey and pollen	8
DadAle Ice cream with cooked fruit and almonds crumble	8
Citrus fruit mousse, rhubarb and white chocolate	8
Ice-cream with balsamic vinegar of Modena	6
Sicilian lemons and sage sorbet Ø/	5
Pink grapefruit sorbet with gin Malfy &	5
Passion fruit sorbet	5
Fresh fruit 🛞	5

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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	€ 10
Moscatello selvatico Passito Salento Castello Monaci	€ 8
Ispirazione passito Alpi Retiche di Sondrio Igt Nino Negri	€ 10

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.		€ 9
San Bitter		€ 4

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Beer

Amarcord – craft beer

Gradisca 0,33 Lager chiara 100% malto d'orzo	€ 6,5
Gradisca 0,50 Lager chiara 100% malto d'orzo	€ 9,50
Pale Ale non filtrata 0,33	€ 6,5
Midòna Golden Ale luppolata 0,33	€ 6,5
Volpina Red Ale 0,33	€ 6,5
Ichnusa ambra limpida 0,33	€ 5
Kloster Scheyern Weisse 0,50	€ 7,50
Gluten free BioSfera	€ 6,00
NO alcool	€ 5,00
GIN TONIC	
GIN TONIC Gin Beefeater, London dry	€ 8,0
	€ 8,0 € 8,0
Gin Beefeater, London dry	
Gin Beefeater, London dry Gin Tanqueray, London dry	€ 8,0
Gin Beefeater, London dry Gin Tanqueray, London dry Gin GinUino , botanical gin -Basilicata	€ 8,0 € 8,0
Gin Beefeater, London dry Gin Tanqueray, London dry Gin GinUino , botanical gin -Basilicata Gin Mare, mediterranean botanical gin - Spain	€ 8,0 € 8,0 € 10,0
Gin Beefeater, London dry Gin Tanqueray, London dry Gin GinUino , botanical gin -Basilicata Gin Mare, mediterranean botanical gin - Spain Hendrick's Gin, botanical gin - Scothland	€ 8,0 € 8,0 € 10,0

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€ 8,0

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Wifi: Foresteria5 Ospiti psw: Foresteria5 Ospiti

Gin Tanqueray 0.0. London dry ALCOHOL FREE



RUM & dark Choccolate 70% - 90 %

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

Coffee bar

Table Service

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

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€ 3

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