



## *Appetizers*

Rabbit salad, season vegetables garlic oil chili pepper, aromatic herb emulsion	⊗	16
Beans cream, with red radish, mustard emulsion and toasted almonds	✓ ⊗	15
Classic beef 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, , cheese plate, pickled vegetables, and fried gnocchini (two people)		30
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## *Wine pairing by the glass*

Vigna del Cristo Lambrusco Sorbara Cavicchioli	€ 5
Kreos Negroamaro rosè Castello Monaci	€ 5
Alta Langa Pas dosè metodo classico Cà Bianca	€ 6

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## *Pasta and rice*

<b>Tortellini in capon broth</b>	<b>20</b>
<b>Tortellini in 36-months Parmesan cheese fondue</b>	<b>20</b>
<b>Tagliolino with Iberian lard and black truffle (black truffle only Veg  )</b>	<b>18</b>
<b>Maccheroni al pettine with white backyard ragù</b>	<b>16</b>
<b>Mixed herbs tortelloni, butter and Parmigiano Reggiano </b>	<b>18</b>
<b>Acquerello rice, with caciocavallo podolico cheese, persimmons, and black cabbage (few as two people)</b>	<b>18</b>

## *Wine pairing by the glass*

Langhe Doc Nebbiolo Cà Bianca	€ 6
Jaffelin Cremant de Bourgogne Blanc de Blancs brut	€ 6
Col Sassoso Lambrusco Grasparossa di Castelvetro Cavicchioli	€ 5

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## *Main courses*

Beef fillet with balsamic Vinegar, mashed potatoes and fresh spinach	⊗	30
Sliced Beef with rosemary and sweet sea salt of Cervia -Salina Camillone	⊗	26
Sliced Duck breast with fruit jam and salad	⊗	26
Baked pork belly with fennel marinated in raspberry vinegar	⊗	23
Oil cooked artichoke, erbs on mashed potatoes	✓ ⊗	19

## *Wine pairing by the glass*

Lo Scarlatto di Umberto Lambrusco Metodo Classico Cavicchioli	€ 7
Lagrein Trentino Doc Conti d'Arco	€ 6
Ventale Valpolicella suepriore Santi	€ 6

## *Side dishes*

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

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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*

**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-months Parma ham

### **SCHIACCIA FAVOLA 12 €**

"Favola" Palmieri mortadella/ mustard emulsion, fresh spinach

### **SCHIACCIA ANTICA FORESTERIA € 13**

Roasted veal carpaccio, rocket, buffalo mozzarella, candy lemon

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## RED PIZZAS

### MARINARA 7 €

Tomato/garlic/Pantelleria oregano/basil 

### MARGHERITA 8 €

Fiordilatte mozzarella/tomato/basil 

### LA OTELLO € 15

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

### 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 14 €

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

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**LOCA LOCA 11 €**

Tomato/buffalo mozzarella/Calabrian spicy soppressata , fresh spinach

**WHITE PIZZAS**

**LA PIZZA D'AUTUNNO € 14** 

Fior di latte mozzarella/roasted pumpkin/ blue cheese /mushrooms

**LA PIZZA INVERNALE € 15**

Fior di latte mozzarella/sausage/roasted potatoes/black truffle

**LA PALLA DI CHIOGGIA 13 €** 

Fior di latte mozzarella/red radicchio/blue cheese/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)

**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/

**LA SUPER FAVOLA 14 €**

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

**VECCHIA MODENA 13 €**

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

**LA LEGGERA € 13**

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 Cervia sweet salt	8
Gianduja mousse with pear and walnut liqueur 	8
Ice-cream with balsamic vinegar of Modena 	6
Tiramisù	8
Sicilian lemons and sage sorbet  /	6
Pink grapefruit sorbet with gin Malfy 	6
Passion fruit 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	€ 8
Recioto della Valpolicella Bolla	€ 8
Vin Santo del Chianti Doc Melini	€ 8
Moscateello 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

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

### *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

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<b>Hendrick's Gin, botanical gin - Scotland</b>	<b>€ 10,0</b>
<b>Gin Malfy rosa, fresh citrusy gin - Italy</b>	<b>€ 10,0</b>
<b>Gin G'Vinefresh floran gin, France</b>	<b>€ 10,0</b>
<b>Black Generous Gin, aromatic gin - France</b>	<b>€ 11,0</b>
<b>Purple Generous Gin, aromatic gin- France</b>	<b>€ 11,00</b>
<b>Gin Tanqueray 0.0 London Dry Alcohol Free</b>	<b>€ 8,00</b>

### ***RUM & Choccolate***

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

### ***Coffee bar***

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

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