

Appetizers

Veal tongue, tuna souce e caper leaves	14
Cauliflower in three consistencies and fried sage	13
Classic beef tartare (yolk,caper, shallot, rustic mustard)	17
Fried gnocco with Parma culatta and Favola mortadella	11
Starter of the day	15
For lunch only	
Cold cuts and cheese plate with fried gnocchini (two people)	26
For dinner only	
Tagliere Foresteria: culatta ham, Marchigiana beef carpaccio, Gordo di Casalbarbato cuts,	smoked
sardines with lemon butter, buffalo mozzarella,marinated vegetables, black olives and our schiacciatina (for three people)	50
Wine pairing by the glass	
Vigna del Cristo Lambrusco Sorbara Cavicchioli	
Kreos Negroamaro rosè Castello Monaci $\in 5$	
Bianca degli Svevi Manfredi € 5	

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.



Pasta and rice

Tortellini in capon broth	19
Tortellini in 36-months Parmesan cheese fondue	19
Tagliatelle with mushrooms of the season $\frac{?}{}$	16
Maccheroni al pettine with white backyard ragù	16
Pumpkin tortelloni, butter and amaretti crumble $\frac{\widehat{\mathbb{V}}}{}$	16
Acquerello rice, with robiola cheese, rosemary, crispy ham (few as two people)	16
Wine pairing by the glass	
Friulano Collio Formentini	€ 5
Jaffelin Chablis	€ 6

€ 5

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Col Sassoso Lambrusco Grasparossa di Castelvetro Cavicchioli



Main courses

Beef fillet with balsamic Vinegar, mushed 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	25
Baked pork belly with fennel marinated in raspberry vinegar \otimes	23
Oil cooked artichoke, erbs on mushed potatoes $\underline{\mathscr{V}}$	18
Wine pairing by the glass	
Lo Scarlatto di Umberto Lambrusco Metodo Classico Cavicchioli	€ 7
Ventale Valpolicella superiore Doc Santi	€ 6
Taglio del Tralcio Aglianico del Vulture Doc	€ 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-mounths Parma ham

SCHIACCIA FAVOLA 12 €

"Favola" Palmieri mortadella/ mustard emulsion, fresh spinach

SCHIACCIA ANTICA FORESTERIA € 13

Roasted veal carpaccio, rocket, buffalo mozzarella, candy lemon

WINTER SCHIACCIA € 13

Escarol salad, raisins, buffalo mozzarella,, Parma Ham and roasted pine nuts

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RED PIZZAS

MARINARA 7 €.

Tomato/garlic/Pantelleria oregano/basil <u></u>

MARGHERITA 8 €

Fiordilatte mozzarella/tomato/basil

LA OTELLO € 15

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

CAPITANATA 14 €



BUFALA 10 €

Tomato/buffalo mozzarella/basil 💇

PARMIGIANA 14 €

Fiordilatte mozzarella/tomato/Pizzutello tomatoes/fried eggplant/36-months Parmesan flakes/basil drops $\langle V \rangle$

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 <u>\(\frac{\(\)}{\(\)} \)</u>

Fior di latte mozzarella/roasted pumpink/ 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

LA VEGETARIANA € 13 <u></u>

Fior di latte mozzarella/broccoli/roasted pumpink/red radicchio/ fresh spinach

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 BROCCOLINA 14€

fior di latte mozzarella /broccoli cooked with pepper and garlic/ Cantabrian anchovies

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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.

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 8	6
Pink grapefruit sorbet with gin Malfy &	6
Passion fruit sorbet	6
Seasonal Fruit	6

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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	€ 8
Moscatello 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%	ó malto d'orzo	€ 5,80
Gradisca 0,50 Lager chiara 100%	ó 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 - Scothland	€ 10,0
Gin Malfy rosa, fresh citrusy gin - Italy	€ 10,0
Gin G'Vinefresh floran gin, France	€ 10,0
Black Generous Gin, aromatic gin - France	€ 11,0
Purple Generous Gin, aromatic gin- France	€ 11,00
Gin Tanqueray 0.0 London Dry Alcohol Free	€ 8,00
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	
Caffe espresso	€ 2
Caffe corretto	€ 4
Decaffeinato	€ 2
Caffè d'orzo	€ 2
Caffè Americano	€ 2
Caffè shakerato	€ 4
Cappuccino	€ 2,5
The	€ 2,5
Tisana	€ 2,5
Coperto	€ 3

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