







## *Appetizers*

<b>Pasta fillo basket with crunchy vegetables and Parmesan cheese fondue</b>	<b>10</b>
<b>Fried gnocchini with Parma culatta and Favola mortadella</b>	<b>10</b>
<b>Sautéed chichory on broad bean cream</b> 	<b>8</b>
<b>Bruciatini of bacon with balsamic vinegar, red radish and walnuts</b> 	<b>8</b>
<b>Parmesan flan with caramelized onions with Lambrusco</b> 	<b>10</b>

## *Pasta and rise*

<b>Tortellini in capon broth or in 36-months Parmesan cheese fondue</b>	<b>17</b>
<b>Passatelli in capon broth</b>	<b>16</b>
<b>Passatelli “asciutti” at three tomatoes, basil and flaked almonds</b>	<b>16</b>
<b>Maccheroncino al pettine with saffron, pumpkin flowers and goletta</b>	<b>16</b>
<b>Buffalo ricotta tortelloni with asparagus</b>	<b>16</b>
<b>Acquerello rice, robiola, rosemary and finalgé of Parma culatta (few as two people)</b> 	<b>16</b>

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.



## *Main courses*

Beef fillet in Balsamic Vinegar with mashed potatoes, extra virgin olive oil and spinach	30
Sliced Beef with rosemary and sweet sea salt of Cervia	23
Sliced Duck breast with orange, zenzero and bitter salad	19
Suckling pork with aromatic plants	15
Beef Tartare with anchovies Cetara, chicken bottarga	20
Smoked Carpacci: angus, arugula, apple, balsamic vinegar and venison with sweet and sour cream vegetables	15

## *Side dishes*

Mixed salad	4,00
Potatoes with breadcrumbs and onions	4,50
Our pickled vegetables	4,50
Sautéed chichory	4,50

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**Just the evening...**

## ***Le pizze in Foresteria***

### ***SCHIACCIATINE***

**SCHIACCIA white 5 €**

Pantelleria oregano

**SCHIACCIA red 5 €**

Bio tomato/Pantelleria oregano

**SCHIACCIA and raw ham 13 €**

with 30-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

### ***RED PIZZAS***

**MARINARA 7 €**

Bio tomato/garlic/Pantelleria oregano/basil

**MARGHERITA 8 €**

Fiordilatte mozzarella/bio tomato/basil

**CAPITANATA 14 €**

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

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**BUFALA 10 €**

Bio tomato/buffalo mozzarella/basil

**TRE POMODORI 13 €**

Bio tomato/ciliegini tomatoes/yellow tomatoes/semi dried tomatoes/buffalo mozzarella/basil

**PARMIGIANA 14 €**

Fiordilatte mozzarella/bio tomato/Pizzutello tomatoes/fried eggplant/36-months Parmesan flakes/basil drops

**PARMA 15 €**

Bio tomato/ fiordilatte mozzarella/30-months Parma ham/36-months Parmesan cheese

**TROPEA 13 €**

Bio tomato/fior di latte/cipolla rossa di Tropea Igp/tonno pinna gialla

**COSTIERA 14 €**

Bio tomato/buffalo mozzarella/capers/Cantabrian anchovies/oregano of Pantelleria/basil

**NDUJA 13 €**

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

**WHITE PIZZAS**

**SAN SECONDO 14 €**

Spalla di San Secondo/buffalo mozzarella/Porcini mushrooms

**LA FIORITA 14 €**

Buffalo mozzarella/yellow mini tomatoes/Cantabrian anchovies /pumpkin flowers

**RADICCHIO E SPECK 14 €**

Fiordilatte mozzarella/stracciatella cream/red radish/smoked double-breasted speck IGP

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**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 13 €**

Fiordilatte mozzarella/stewed leek/Porcini mushrooms/dried Porcini mushrooms powder

**PERA DELL'EMILIA 12 €**

Fiordilatte mozzarella/pear of Emilia/walnuts/36-months Parmesan flakes

**LA SUPER FAVOLA 14 €**

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

**ZUCCHINE E PANCETTA 12 €**








Creme of zucchini/fior di latte mozzarella/sautéed zucchini/julienne of pancetta

**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*

Our semifreddo 	8
Chocolate Tenerina with mascarpone 	8
Zuppa inglese with Madagascar Vanilla, lemon of Sorrento and 70% Guanaja chocolate with nutcrumble	8
Homemade cream ice-cream with balsamic vinegar of Modena 	6
DadaAle (homemade ice cream, fresh seasonal fruit and nutcrumble)	8
Big greedy dish (tasting of 4 sweets)	30
Sorbet of sicilian lemons and sage  /cert. Kosher/senza lattosio	5
Late Mandarin sorbet from Ciaculli  /cert. Kosher/senza lattosio	5
Sorbet of pistach, juniper and black pepper  /cert. Kosher	5
Bocconcini Dai Dai	6
Fresh pineapple 	4,5
Cover Charge	3,00

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