













Appetizers

Creamed Cod on Taragna polenta		10
Porcini mushrooms on Taragna polenta and 36 months Parmesan cheese fondue	 	10
Fried gnocchini with Parma culatta or Favola mortadella		10
Sautéed chichory on broad bean cream and crusco pepper	 	8
Bruciatini of bacon with balsamic vinegar, red radish and walnuts		8
Parmesan flan with caramelized onions with Lambrusco	 	10

Pasta and rice

Tortellini in capon broth or in 36-months Parmesan cheese fondue		17
Potato gnocchi and red turnip with leek, rosemary and guanciale		16
Potato gnocchi and red turnip with leek, rosemary and Sogliano fossa cheese		16
Maccheroncino al pettine with cockerel ragu'		16
Pumpkin tortelloni, butter and 36- months Parmesan cheese	 or with salami paste ragu'	16
Acquerello rice, chestnut, Porcini mushrooms and red fruits (few as two people)	 	16






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.




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Main courses

Beef fillet in Balsamic Vinegar of Modena with mashed potatoes, extra virgin olive oil and spinach 	30
Sliced Beef with rosemary and sweet sea salt of Cervia 	23
Sliced Duck breast marinated with orange, zenzero, apple cider vinegar and bitter salad 	20
Veal cheek braised in Grasparossa Lambrusco on pumpkin and potatoes cream with extra dark chocolate nuggets 	18
Beef Tartare with anchovies Cetara, capers, semi dry tomatoes, chicken bottarga 	20

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 24-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 


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CAPITANATA 14 €

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

BUFALA 10 €

Bio tomato/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/24-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

LA PETALOSA 14 €

Bio tomato/fiordilatte mozzarella/Calabrian spicy soppressata/Tete de Moine cheese flakes

WHITE PIZZAS

SAN SECONDO 14 €

Spalla di San Secondo/buffalo mozzarella/Porcini mushrooms

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RADICCHIO E SPECK 14 €

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

FELINO 13 €

Fiordilatte mozzarella/salame Felino paste/caramelized onions (We suggest it with balsamic vinegar drops)


LA SPIERT € 13

Fiordilatte mozzarella/Valle del Sele broccoli/smoked caciocavallo/salami paste/crusco pepper

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

LA GIALLA 12 €

fior di latte mozzarella/dual texture pumpkin/Taggiasca olive/thyme/black garlic 

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.**

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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
Tiramisu at the table	8
Big greedy dish (tasting of 4 sweets selected by the chef)	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
Fresh pineapple 	4,5
Cover Charge	3

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