



## **STARTERS**

*Typical Ferrara's Salami and pinkled oil vegetables plate*

*Pumpkin strudel with Flap mushrooms and Parmigiano cheese cream* **L;U;G;F**

*"MARECHIARO" mixed fried (rice balls, potato croquettes, fried*

*Mozzarelline cheese, olives "all'ascolana" and vegetables with batter)* **G;U;L**

*Aubergine millefeuille with provola cheese and smoked goose breast* **L;U;G;F**

*Radish flan with taleggio cheese sauce and culatello of Zibello* **L;U;G**

## **FIRST COURSES**

*Cappellacci with pumpkin by "STALLA" (pork cheek, almonds and a little bit of honey)*

*Or with meat sauce or melted butter and sage* **G;U;F**

*Creamed risotto with radish, mascarpone cheese e crispy speck* **L**

*Green tortelli with ricotta cheese, taleggio cheese and walnuts* **G;L;U;F**

*Guitar spaghetti with asparagus and red radish* **G;L;U**

*Strigoli alla partenopea (pasta with tomato, mozzarella cheese and fresh basil)* **G;L**

*Fettuccine with boar and fresh mushrooms* **G;U**

*Ravioli with Robiola cheese, sauteed potato with con light pesto* **G;L;U;F**

*Tortellini alla Boscaiola* **G;U;L**

*(with Champignon mushrooms, peas, smoked ham and cooking cream)*

*Little potato dumplings with tomato and basil* **G;U**

*Gramigna pasta with toasted bacon, Pecorino cheese flakes, little broad beans* **G;U;L**

*Risotto with pumpkin and croutons of Parmigiano cheese* **L**

*Paccheri with Jerusalem artichokes, flap mushrooms and crispy Culatello* **GL**



## **SECOND COURSES**

*Grilled beef fillet\* with balsamic vinegar or green pepper* **L;G**

*Cut of fillet with rocket salad and Grana cheese flakes \** **L**

*Small pork fillets in Curry sauce and pink pepper* **SED;L;G**

*Mixed grilled meat*

*Salama da sugo with mashed potatoes* **L**

*Grilled lamb chops \**

*Grilled paillard*

*Vegetarian dish with grilled Tomino cheese* **L**

*Escalopes* **G;L**

*Grilled Florentine T-Bone steak or T-Bone steak* *cost per 100 grams*

## **COLD DISHES**

*Mixed cheese with honey and jams* **L**

*Salad of fresh vegetables (with tuna fish and mozzarella cheese)* **SED;P;U;L**

*Caprese salad with buffalo mozzarella cheese* **L**

*Bresaola from Valtellina with rocket salad and Grana cheese flakes* **L**

\* Foods that could be frozen



## **SMALL CORNER OF THE SEA:**

### **STARTERS**

*Warm sea salad* **P;M;C**

*Seafood soup with hot bruschetta* **G;P;M;C**

*Octopus with potatoes, cherry tomatoes and black olives* **M**

### **FIRST COURSES**

*Slightly spicy seafood risotto* **P;M;C;L**

*Mediterranean Paccheri with shrimps and fresh vegetables* **M;C;G;SED**

*Tricolor tortelli stuffed with swordfish and salmon with clams* **P;M;G;U;L**

*Guitar spaghetti with sea food* **P;M;C;U;G**

### **SECOND STARTERS**

*Grilled shellfishes\** **G;M;C**

*“TONNO, FAGIOLI, CIPOLLA”* **P**

*(Slice of fresh tuna with Borlotti beans and stewed Tropea onion)*

*Mixed fried sea food\** **P;M;C;G**

### **SIDE DISH**

*Fried potatoes\*or baked potatoes*

*Grilled vegetables*

*Mixed salad*

*Boiled vegetables\**

*\* Foods that could be frozen*