

# MENU

# ACCADEMIA

## S T A R T E R S

Twists of melon and ham from Val Foglia €14

Sampling of our home-produced hams with seasonal kitchen garden produce €16

Shepherd's cheeses, local honey €14

Croutons of spianata (a typical Romagna bread) with cheeses, sliced cold meats and vegetables €10

## F I R S T C O U R S E S

Handmade strozzapreti pasta with crisp vegetables €12

Traditional tagliatelle pasta of Romagna €13

Green tortelloni pasta, with vegetables and creamed grana cheese €14

Potato gnocchi with Fossa di Sogliano cheese €13



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## M A I N D I S H E S

Polenta, peas and meatballs €14

Beans and homemade sausages €14

Beef and lard on an oak skewer €15

Vegetarian dish with assorted cooked vegetables  
€11

## D E S S E R T S

Our oven-cooked tarts and biscuits €6

Ricotta cheese tart, Crostata ricotta, amaretti  
(almond-flavoured biscuits) and coffee €6

Torta della nonna (a cake made with shortbread and  
custard covered with pine nuts) €6

Goblet of creams €6

Goblet of fruit €6

Basket of our breads, unleavened bread and flat bread on  
arrival € 2.00 per person

Cover charge, service and VAT included