



Osteria dell'Accademia

RESTAURANT OF PALAZZO VIVIANI

MENÚ AND WINES

OPENING HOURS.

JULY TO AUGUST 31 EVERY EVENING FROM 7 P.M. TO 10:30 P.M.

SUNDAY ALSO LUNCHTIME FROM 12 P.M. TO 2 P.M.



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**Croutons of spianata (a typical romagna bread) with
ham, cheese and vegetables**

€ 12

**Prosciutto Geminiani di Valfoglia with twists of
melon**

€ 15

Cold cuts and cheese from the region

€ 18

Buffalo mozzarella cheese, tomatoes and light pesto

€ 14

Mixed salad and more..

€ 8



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FIRST COURSES

Traditional tagliatelle pasta of Romagna
€ 14

Potato gnocchi with Fossa cheese
€ 14

Green tortelloni with vegetables,
mascarpone and creamed grana cheese
€ 16

Handmade strozzapreti pasta with crispy
vegetables
€ 14

Cappelletti with ragu'
€ 16

Spaghettoni pasta with three kind of tomatoes,
basil and chili
€ 10



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M A I N D I S H E S

**Vegetarian dish with assorted cooked
vegetables**

€ 14

Sirloin with vegetables

€ 25

Sausages with fine herbs

€ 14

Beef and lard on an oak skewer

€ 18

Irish carpaccio and slices of parmisan

€ 15

Grilled cacciocavallo with mixed salad

€ 15



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OUR PIADINA

GRIDOLFO:

Piadina mixed with Sangiovese wine,
squacquerone mortadella and pistachios
€ 10

CONTE VIVIANI:

Piadina with ham, pecorino cheese and radish
€ 10

PIADA DEL BORGO:

Turmeric piadina with mixed vegetables
€ 10

ACCADEMIA:

Piadina with squacquerone, pecorino
cheese and grana cheese
€ 10



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DESSERTS

Artisan Ice cream

€ 8

Goblet of fresh fruit

€ 6

Watermelon

€ 6

Traditional tart

€ 6

**Torta della nonna (a cake made with shortbread
and custard covered with pine nut)**

€ 6

Shortbread of various types

€ 6