

## To start...

### “Franceschini” Cold Cuts Platter

(min. 2 Pers)

with Parma Ham, Pancetta, Opera Mortadella, Pink Salami,  
Dried Cracklings, Tigelle and Giardiniera <sup>1,7,9</sup>

24 €

### Selection of Typical Cheeses

with our Jams and Fruit Games <sup>7</sup>

16 €

### Local Beef Tartare

with Mustard Seeds, Capers and Marinated Egg Yolk <sup>3,10</sup>

16 €

### Small Sea Tasting

with Citrus Marinated Salmon, Seafood Salad, Chef's Hot Fish  
Cocotte <sup>2,4,9,14</sup>

16 €

### Seasonal Vegetable Flan

with **Dismano Parmesan Fondue** and Crispy Cabbage Julienne <sup>3,7</sup>


14 €


## Allergens

- 1) Gluten
- 2) Crustaceans
- 3) Eggs and Derivatives
- 4) Fish
- 5) Peanuts and Derivatives
- 6) Soy
- 7) Milk and Derivatives
- 8) Nuts
- 9) Celery
- 10) Mustard
- 11) Sesame
- 12) Sulfur Dioxide and Sulphites
- 13) Lupins
- 14) Molluscs

Please contact the staff for any need

 Healthy Proposal

 Recommended by Chef Ludovico

 Traditional Route

 Available in Gluten Free Version  
(with Gluten Free Pasta/Rice, Gluten Free Bread)

## From the Hands of “Zdora”

### Artisan Tortellini

• with Parmesan Fondue and Black Truffle <sup>1,3,7,9</sup>

17 €

• with Meat Broth <sup>1,3,7,9</sup>

17 €

### Zdora's Yellow Tagliatelle

• with **Ragù Bolognese** <sup>1,3,9,12</sup>

17 €

• with **Porcini Mushrooms** <sup>1,3,12</sup>

17 €

### Passatelli Romagnoli

• with Cheese and Black Pepper <sup>1,3,7,9</sup>

17 €

• with Meat Broth <sup>1,3,7,9</sup>

17 €

## Rice & Pasta

### Carnaroli Rice “La Gemma” 12 Months

• creamed with **Sautéed Mushrooms** and Pecorino <sup>7,9,12</sup>

17 €

• creamed with **Black Summer Truffle** and **Blue-Yellow** Cheese <sup>7,9,12</sup>

18 €

### “Carmiano” Spaghettoni with Clams

with Lupino Clams and Mullet Bottarga <sup>1,4,9,12,14</sup>

17 €

### Fregola with the Scent of the Sea

with Molluscs, Crustaceans and Datterino Bisque <sup>1,2,4,9,12,14</sup>

17 €

## Mission

## Welcome

## Excite

## Surprise

## Recall

## Discover

## Fire, Flames and Passion

### Sea Bream Fillet

Potato Net, Parsley Sauce and Confit Cherry Tomatoes <sup>4</sup>

19 €

### Duck Breast with Black Cherry

on Bruschetta di Toscano, escalope with Amarena Fabbri  
and its Glaze <sup>1,7,9</sup>

19 €

### Tuna Slice

with Marinated Zucchini and Almond Crumble <sup>4,8,12</sup>

19 €

### Mixed Fried Adriatic Sea Food

with Fish, Shellfish and Vegetables <sup>1,2,4,14</sup>

19 €

### Sliced Beef with Woodland Flavors

of Local Beef with Mushrooms from Our Woods

26 €

### Rabbit “Cacciatora” Tuscan Style

cooked at low temperature, with Cacciatore sauce and Leccino olives <sup>9,12</sup>

19 €

### Fava Bean and Rocket Meatballs

with Chickpea Hummus and Basil Oil <sup>8,11</sup>

17 €

## The Farmer's Fantasies

### **Baked Montese Potatoes**

5 €

### Grilled Vegetables

7 €

### **Vegetable Dips** <sup>9</sup>

7 €

### Mixed Salad

7 €

## Healthy Corner...

### The Bruschettas

with Copper Tomatoes and Basil, Tuscan Panzanella, Sautéed  
Mushrooms <sup>1</sup>

12 €

### Soup of the Day

with Wholemeal Bread Croutons and EVO Oil <sup>1,9</sup>

15 €

### Whole Wheat Square Spaghetti

in Copper Tomato Sauce and Basil Pesto <sup>1,5,7,8,9</sup>

15 €

### Sliced Local Beef

with Cervia Coarse Salt and Rosemary

24 €

## Chef Ludovico

## Passion

## Determination

## Dedication

## Study

## Tradition