

Let yourself be tempted by the creations of chef Simone Nannini in a journey to discover cuisine that pinches from its emilian origins and from trips made with Veronica.

The menu is meant to be the same for the whole table  
Gran Crudo, Oysters and Selezione di Crostacei are not included

## IL MIO CUORE NEL PIATTO 50 MENU' DEGUSTAZIONE 5 PORTATE

WHEN MORE THAN SIX GUESTS FOR TABLE WE ASK THE SAME MENU' FOR ALL  
THE TABLE TO GUARANTEE THE BEST SERVICE

Please inform us of any food allergies and intolerances at time of order.  
To ensure better quality some products have undergone a blast chilling and stored at -18°C.

### THE CRUDITIES

OYSTERS  
ACCORDING TO MARKET AVAILABILITY

SELEZIONE DI CROSTACEI 25

Red shrimps from Mazara (2PZ), scampi fish (2 PZ), shrimps from Adriatic Sea (2 PZ),  
mantis shrimp from Adriatic Sea (2PZ)

FISH TARTARE ACCORDING TO MARKET AVAILABILITY 20  
with parsley, extra Olive Oil and Lemon juice

RED TUNA CARPACCIO 20  
with Capers from Pantelleria and grilled tomatoes

CAPRIOLO NEL BOSCO 20

Roe deer tartare from "macelleria Zivieri" smoked with olive leaves, hazelnut mayo, fresh  
mushroom salad and black truffle

GRAN CRUDO DEL GIRONE 38  
Red tuna from Mediterranean Sea, Amberjack, Red shrimps from Mazara,  
shrimps from Adriatic Sea, mantis shrimp from Adriatic Sea, scampi fish, canestrelli, oyster  
Cocollos, mussels, cuttelfish, sardines, fasolari

## **LE NOSTRE SELEZIONI**

### **ELOGIO ALL'INVECCHIAMENTO 16**

Granun del Duca 36 months old from selezione Ferdy Wild  
Caciocavallo stagionato 72 months old from Az. Agricola Lucciano  
Parmigiano Reggiano 50 months old razza "Bianca Modenese" from "Caseificio Rosola" di  
Zocca

### **PROFUMI D'ORIENTE 16**

Focaccia bread , red tuna ham from Mediterranea Sea , lime mayo , soya sauce

### **ROMA CAPOCCIA 16**

Focaccia bread with oxtail anche crispy celery

## **LA PASTA**

### **TESORI D'ITALIA 18**

White Modenese "caseificio Rosola" ricotta nuggets, Norcia saffron, Parmesan Reggiano 30  
months "Caseificio Rosola, crunchy leek and flaked almonds

### **GAMBERO A COLORI 20**

Tortelli with pecorino cheese , raw red shrimps from Mazara with lemon and camille gel

### **CARBO-MARE 18**

Mezze maniche pasta, cream of pecorino cheese and eggs, raw squid with his black ink and  
Katsuobushi flakes

### **O MARE MIO 20**

Mezze maniche pasta from pastificio Mancini, sea soup, sashimi fishes from  
Adriatic Sea , seaweed and mandarin

### **URBIETORBI: LA CACIO E PEPE 14**

Rigatoni pasta from "Carla Latini" with Parmigiano Reggiano broth from  
Caseificio Rosola, pecorino romano cheese and pepper

### **LA CARBONARA 16**

Spaghetti Pastificio Mancini, Pecorino Cheese, eggs and Guanciale of Mora Romagnola  
from Zivieri

### **IL MEGLIO DEL FILETTO ALLA ROSSINI 18**

Potatoes Gnocchi, broth from filetto alla Rossini, fassona tartare from "Macelleria  
Zivieri", blk truffle

## **L'EMILIA IN TAVOLA**

### **LE TAGLIATELLE AL RAGÙ 12**

Home made ragù with fassona piemontese, mora romagnola and chicken livers "Macelleria Zivieri"

**I TORTELLINI IN BRODO DI CAPPONE 16**

Tortellini from tradition with the best selection from "Macelleria Zivieri" and Parmigiano Reggiano cheese 30 months old from "caseificio Rosola"

**THE SIDE DISHES**

**LA NOSTRA GIARDINIERA 7**

**SALAD WITH GREEN APPLE 5**

**VEGETABLES MARINATED WITH MUSTARD 6**

**THE MAIN COURSES**

**TRA MARI E MONTI 25**

Grilled Adriatic cuttlefish, grilled fish steak, chestnut cream. Castelluccio from Norcia lentils and rosemary

**TRIGLIA IN CROSTA 24**

Crusted rock mullet, its juice, salad, soft potatoes

**ROSSO MEDITERRANEO 25**

Crispy grilled Red tuna from Mediterranean sea, tomatoes confit, friggitelli peperoni sauce, onions and taggiasche olives

**SENTIERI DI MONTAGNA 25**

Deer cooked at 52°C from macelleria Zivieri, porcino mushroom, red wine sauce, fondo bruno e herbs powder

**FRITTO DI CALAMARI E GAMBERI ROSA**

Fried squid from Adriatic Sea and pink shrimps from Sicily

**GRAN FRITTO DI MARE DEL GIRONE 20**

Rose shrimps, scampi, cuttlefish calamari, fishes from Adriatic sea (according to market availability)

**SFUMATURE 25**

Macelleria Zivieri" fillet Pork in aromatic crust, potato puff pastry, apple cream and anise, saba

**DALLA TERRA 18**

Pumpkin flan, crunchy cannoli from Caseificio Rosola ricotta mousse and seasonal herbs

## DESSERTS

### SOGNANDO SURRIENTO 8

Babà with limoncello,lemon mousse from Sorrento, lemon tartare and lemon gel

### FERRARA-VITERBO ( V E G A N , GLUTEN FREE , N O LACTOSE ) 9

Chocolate cake Tenerina, hazelnut ricotta and Olive Oil Cream

### IL NOSTRI RICORDO DI UN CAFFE' VIENNESE 8

Dark Chocolate mousse, Mascarpone cream, red fruits gel, almonds and soft chocolate

### DOLCI MOMENTI DA CONDIVIDERE 15

( I D E A L F O R T W O O R T H R E E P E O P L E )

Soft brioche in memory of our Panettone with double chocolate, hazelnut cream from "azienda agricola Luca di Piero" and whipped cream with hazelnut granella from Tuscia

### GIRONE 'S BISCUITS 5

### MARITONZO ALLA PANNA 5

### ARTISAN SORBETS " C R E M E R I A N A N N I N I " 5