



COME TO *Emilia Romagna* WITH US

Here is where our journey begins.

Italian culinary traditions, a narration of our summer trip back to Italy, an emotional roller coaster of cultures, passions and discoveries.

appetizer

Gnocco Fritto, everyone's in queue for breakfast in Modena to get it!

Deep fried "Gnocco fritto" cheese stuffed, served with 36 months Parma ham 590

Baby Octopus, the ideal starter to let your summer in Romagna begin!

Cooked in spicy sauce, served with sourdough bread bruschetta 390

pasta

Curzul Tagliatelle, approved by the watchful eye of Romagna's 'Azdora', the Queen of Pasta
Served with red endive and pork cheek 420

Cappelletti (or caplét, as we call them in Romagna), don't confuse them with Tortellini, people from Emilia might get really angry!

Homemade Parmesan Cappelletti and Bolognese sauce 490

Maltagliati pasta (or 'badly cut'), did you know that they started life as the remains of rolled out tagliatelle pasta dough?

Maltagliati, prawns, fava beans and fresh mint 450

main course

'Canocchie', the Romagna's riviera summer signature

Mantis shrimp baked with aromatic bread served with spicy sautéed vegetables 690

dessert

Zuppa inglese (Italian trifle), because there's always room for this Romagna delicacy!

Eggs custard cream, valrhona dark chocolate custard and

'Alchermes' soaked sponge cake 320