

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 citrus fruits elisir, basil and ratatouille

RED TUNA CARPACCIO 20
Panzanella bread, tomato, basil, celery and onion

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 GIRONO 38
Red tuna from Mediterranean Sea, Amberjack, Red shrimps from Mazara,
shrimps from Adriatic Sea, mantis shrimp from Adriatic Sea, scampi fish, canestrelli, oyster
Coccollos, mussels, cuttlefish, sardines, fasolari

LE NOSTRE SELEZIONI

ELOGIO ALL'INVECCHIAMENTO 15

Granun del Duca 36 months old from selezione Ferdy Wild
Caciocavallo stagionato 48 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

LE AFFINITA'ELETTIVE 18

Black coffee tagliolini, sea urchins, raw cuttelfish, crispy bread with citrus fruits butter

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

DALLA TERRA... 18

Tortelli with topinambur, fonduta of scamorza cheese , porcini mashroom foam and chard erb and hazelnut extract

URBI ET ORBI: LA CACIO E PEPE 14

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

CONTRASTI 20

Riso carnaroli IGP del Delta az. Agr. Zangirolami,shrimps, cocoa milk, lime and almonds (minimo per 2 persone)

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 6

SALAD WITH GREEN APPLE 5

VEGETABLES MARINATED WITH MUSTARD 6

THE MAIN COURSES

UN' ESTATE AL MARE 25

Tataki swordfish, fennel salad, citrus fruits and fresh chili

DOLCE CAL - AMARO 22

Grilled squid calamari, friggittello peperoni filled anchovies with mussels sauce

ROSSO MEDITERRANEO 25

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

SENTIERI DI MONTAGNA 25

Deer cooked at 52°C from Macelleria Zivieri, porcino mushroom, red wine sauce, fondobruno and herbs powder

FRITTO DI CALAMARI E GAMBERI ROSA

Fried squid from Adriatic Sea and pink shrimps from Sicily

GRAN FRITTO DI MARE DEL GIRONO 20

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

LA NOSTRA TERRA 16

Baked potato filled with potato cream and 3 types of Parmigiano Reggiano 30 months old from "Caseificio Rosola", and herbs

CINGHIALE ANNOCINATO 2 5

Carrè Boar from Appennino tosco-emiliano, braised shallot , butter carot,
walnut hull with chocolate from Ecuador, fried seaweeds

ANIMELLA MIA 1 8

Crispy sweatbreads, pumpkin cream, leek anche licorice

DESSERTS

SOGNANDO SURRIENTO 8

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

MANDORLE IN ELISIR (VEGAN , GLUTEN FREE , NO LACTOSE) 8

Ricotta from almonds milk, pears marinated with rosemary and caramel, meringue,
sponge cake and rosehip elisir

LA NOSTRA ESTATE 8

Millefeuille cake, yogurt mousse, apricot, cardamom and caramelized coconut

DOLCI MOMENTI DA CONDIVIDERE 1 5

(IDEAL FOR TWO OR THREE PEOPLE)

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

ARTISAN SORBETS " CREMERIA NANNINI " 5