








MENU



Starters

BRUSCHETTA BREAD WITH FRESH TOMATOES AND BASIL 	4,50
BAKED BREAD WITH SPECK HAM AND SMOKED CHEESE	6,00
BAKED BREAD WITH EGGPLANTS, TOMATO, MOZZARELLA AND PARMESAN CHEESE 	6,00
SLICED MORTADELLA, MORTADELLA MOUSSE AND WARM TIGELLA BREAD	7,00
POACHED EGG WITH TALEGGIO CHEESE CREAM, WALNUTS AND CANDIED PEAR 	9,00
WOOD OVEN BAKED PROSCIUTTO WITH TOASTED BREAD, BURRATA CHEESE AND SUN-DRIED TOMATO OIL	9,00
BENTIVOGLIO'S STARTER	9,00
RICOTTA CHEESE, SALAMI, MORTADELLA, OLIVES, PARMESAN CHEESE FLAKES	
CULATELLO HAM WITH WARM BRIOCHE BREAD	12,00
DAILY SPECIAL STARTERS (SEE BLACKBOARD)	8,00-10,00








Homemade Pasta

CREAM OF BORLOTTI BEANS WITH FRESH PASTA SHREDS 	9,00
TAGLIATELLE WITH TRADITIONAL BOLOGNESE RAGOÛT SAUCE	10,00
THIN EGG NOODLES WITH PARMA HAM AND LEMON PEEL	10,00
TORTELLI (STUFFED WITH PUMPKIN) WITH AMARETTO LIQUOR AND FOSSA CHEESE FLAKES 	11,00
TORTELLONI (STUFFED WITH RICOTTA CHEESE) WITH BUTTER AND SAGE SAUCE 	11,00
TORTELLONI (STUFFED WITH RICOTTA CHEESE) WITH TOMATO SAUCE 	11,00
TRADITIONAL TORTELLINI WITH BROTH / PARMESAN CHEESE CREAM	13,00
TRADITIONAL TORTELLINI WITH PARMESAN CHEESE CREAM / AND BLACK TRUFFLE	14,00/16,00
DAILY SPECIAL PASTA (SEE BLACKBOARD)	12,00-14,00

Main Dishes

GRILLED BEEF FILLET WITH VEGETABLE FLAN	21,00
GRILLED SLICED BEEF FILLET WITH COOKING SALT	19,00
SEARED DUCK BREAST WITH CHARDS AND CANDIED FIGS	16,00
STEWED SLICED VEAL SHANK (OSSOBUCCO) WITH POTATO FLAN	15,00
BRAISED BEEF WITH SANGIOVESE WINE SAUCE AND POLENTA (CORNMEAL PORRIDGE)	15,00
RAW BEEF WITH MASHED POTATOES, ROSEMARY, PARMESAN CHEESE AND BALSAMIC VINEGAR SAUCE	13,00
CURED BEEF CARPACCIO WITH ROCKET, PARMESAN CHEESE, WALNUTS AND PEPPERONI MAYONNAISE	12,00
BAKED ROLLS OF SCAMORZA CHEESE AND SPECK HAM	9,00
MELTED ITALIAN CHEESE WITH PEAR, WALNUTS AND HONEY 	9,00
CHOICE OF ITALIAN SALUMI	11,00
CHOICE OF ITALIAN CHEESES (WITH HOMEMADE FRUIT COMPOTE) 	10,00
DAILY SPECIAL MAIN COURSES (SEE BLACKBOARD)	14,00-18,00

Salads and Vegetable Dishes

MIXED SALAD / BIG MIXED SALAD 	5,00/7,00
FENNEL SALAD WITH ORANGE AND TAGGIASCHE OLIVES 	8,50
CICORY WITH RICOTTA CHEESE AND BOILED MUST 	8,50
SALAD NIÇOISE GREEN SALAD, BLACK OLIVES, TUNA FISH, HARD-BOILED EGGS 	8,50
COUS-COUS SALAD WITH TURMERIC, VEGETABLES AND RAISIN 	8,50
STEWED LENTILS WITH SMASHED POTATO AND SUN-DRIED TOMATO OIL 	8,50
MIXED BAKED VEGETABLES / WITH MELTED ITALIAN CAMEMBERT CHEESE 	4,50/9,00
DAILY SPECIAL VEGETABLE DISHES (SEE BLACKBOARD)	4,50-5,50

Homemade Desserts & Fruits

TUSCANY TRADITIONAL ALMOND BISCUITS	3,50
HOMEMADE CHOCOLATE CAKE	4,50
GINGER PANNA COTTA WITH CARAMELISED PEAR	5,00
BAKED ANISED CUSTARD	5,00
SWEET MASCARPONE CHEESE CREAM WITH CHOCOLATE FLAKES AND COCOA POWDER	5,00
ZUPPA INGLESE IN OUR WAY	5,00
TIRAMISÙ REVISITED	5,00
VANILLA ICE-CREAM / WITH COFFEE OR BALSAMIC VINEGAR SAUCE	4,00/5,50
LEMON ICE-CREAM / WITH VODKA	4,00/5,50
PINEAPPLE / WITH MARASCHINO (SOUR-CHERRIES SWEET LIQUEUR)	4,50/6,00
ESPRESSO - DECAF COFFEE - BARLEY COFFEE / CAPPUCCINO - TEA - CAMOMILE	1,80/2,50
COVER CHARGE	2,00-6,00

 VEGETARIAN DISHES

WE KINDLY ASK OUR CLIENTS TO INFORM THE STAFF IN CASE OF
ANY FOOD ALLERGIES OR SPECIAL REQUESTS