


ANTIPASTI (APPETIZERS)

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BAKED POLENTA SLICES WITH
SQUACQUERONE CHEESE   8 €

RADICCHIO LEAF SALAD AND
CRUNCHY VINEGAR PANCETTA  9 €

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PASTA FILLO ROLLS  10 €
FILLED WITH SAUTEED RADICCHIO, SMOKED SCAMORZA AND FETA

CATALOGNA CHICORY, ANCHOVIES DRESSING  12€
WITH PARMA HAM (24 MONTHS)

ASSORTMENT OF CURED MEAT AND CHEESE  13 €

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PROSCIUTTO DI PARMA (PIAZZA)
SALAME 'DELLA CASA' VILLANI
MORTADELLA 'SIMONA' ARTIGIANQUALITY
FRESH AND SOFT LOCAL CHEESE: SQUACQUERONE

MODENA STYLE PESTO (SPREAD FOR TIGELLE)  3 €


HOMEMADE VEGETABLES PIKLES  5 €

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TIGELLE
(LOCAL AND TRADITIONAL WARM FLAT BREAD) 1 €
EACH

PRIMI (PASTA)

HANDMADE TORTELLINI 16 €
FRESH PASTA FILLED WITH MEAT
SERVED WITH PARMESAN CREAM

RAVIOLI FILLED WITH RICOTTA,
LEAK AND POTATOES  16 €
WITH OLIVES, BUTTER AND THYME

HOMEMADE RIGATONI WITH GUANCIALE 14 €
TURNIP TOPS AND AROMATIC BREADCRUMBS

TAGLIATELLE AL RAGU' BOLOGNESE 13 €
(TYPICAL FRESH FLAT HOMEMADE PASTA)
WITH BOLOGNESE MEAT SAUCE

HOMEMADE TAGLIOLINI 15 €
WITH PROSCIUTTO CRUDO, ASPARAGUS AND PECORINO



TRATTORIA MONTE DONATO

SECONDI (MAIN COURSES)

CRISPY BAKED CHICKEN WITH POTATOES  18 €
RESTAURANT'S SPECIAL

FREE RANGE PIGLET SAUSAGE  18 €
WITH POTATOES AND CABBAGE SALAD

MINI SKEWERS OF MARINATED CHICKEN 18 €
SERVED WITH BASMATI RICE, SAUTEED VEGETABLES, SCRUMBLED EGGS

BIG SKEWER OF COCKEREL WITH VEGETABLES AND BACON 20 €
WITH BASIL ALIOLI

POTATO TERRINE  13 €
WITH COLIFLOWER AND BROCCOLI CREAM

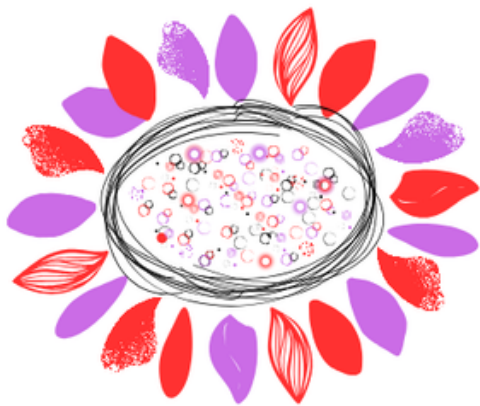
SIDE DISHES 5 €

BAKED POTATOES MIXED

VEGATABLES SALAD

FRIGGIONE
SLOW COOKED ONIONS

SAUTEED CICORY



DESSERTS 6,50 €


ALL HOMEMADE

STRAWBERRY TART WITH CUSTARD
AND YOGURT MOUSSE

BUDINO DI PATATE E MANDORLE  13 €
OLD RECIPE FROM BOLOGNA COUNTRYSIDE

COFFEE MOUSSE
WITH RASPBERRY SAUCE AND
CHOCOLATE CRUMBLE

WHIPPED MASCARPONE  13 €
WITH CHOCOLATE AND ALMOND CARAMEL

GRILLED PINEAPPLE  13 €
WITH CINNAMON SYRUP

SERVICE AND HOMEMADE BREAD 2,5 €

VEGETARIAN 

GLUTEN FREE 