


## 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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CHICKPEAS HUMMUS   10 €  
SUNDRIES TOMATOES, OLIVES CAPERS AND FETA

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

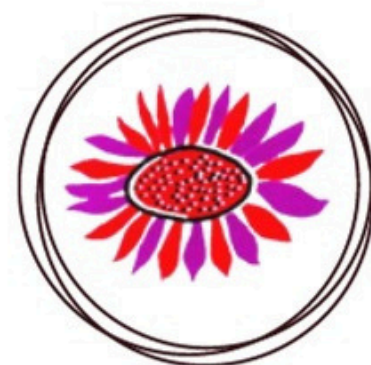
## PRIMI (PASTA)

HOMEMADE RIGATONI WITH DRIED TOMATOES PESTO  13 €  
ROASTED EGGPLANT, BASIL AND RICOTTA SALATA

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

HOMEMADE TAGLIOLINI WITH GUANCIALE 14 €  
CHERRY TOMATOES AND AROMATIC BREADCRUMBS

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



# TRATTORIA MONTE DONATO

# SECONDI (MAIN COURSES)

## FREE RANGE PIGLET SLICES

WITH ROASTED EGGPLANT AND ROMESCO SAUCE

18 €

## CRISPY BAKED CHICKEN WITH POTATOES

RESTAURANT'S SPECIAL

19 €

## MINI SKEWERS OF MARINATED CHICKEN

SERVED WITH BASMATI RICE, SAUTEED VEGETABLES, SCRUMBLED EGGS

18 €

## LOW TEMPERATURE COOKED ROASTBEEF

WITH MARINATED ZUCCHINI, PECORINO AND ORANGE SAUCE

16 €



## 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   
OLD RECIPE FROM BOLOGNA COUNTRYSIDE

YOGURTH MOUSSE   
WITH FRUIT SAUCE

WHIPPED MASCARPONE   
WITH ALMOND CARAMEL AND DARK CHOCOLATE

GRILLED PINEAPPLE   
WITH CINNAMON SYRUP

SERVICE AND HOMEMADE BREAD 3 €

VEGETARIAN 

GLUTEN FREE 