



**SOTTOLUCE**

R I S T O R A N T E

**Menù**

# Appetizers

Raw ham,  
wild black pig's head,  
butter and gnocco fritto <sup>(1,7,9)</sup>

19

Calzagatti (polenta and borlotti),  
cow's milk ricotta  
radicchio with Modena balsamic vinegar <sup>(5, 7,12)</sup>

18

Free range chicken terrine,  
cabbage, sweet and sour onion,  
black cherry jam <sup>(3, 5, 7, 10)</sup>

20

White veal tartare from the Apennines,  
capers, mustard grains,  
squacquerone,  
blueberry juice (Anno 2005 L.M.) <sup>(10)</sup>

20

Creamed cod,  
chickpeas, nduja, chutney datterini and Tropea <sup>(4, 7)</sup>

20

Information about the presence of substances or products that cause allergies or intolerances are available by contacting the staff on duty..

# First

Tagliatelle with  
modenese ragù (1, 3, 7)

18

Traditional tortellino  
in chicken broth (1, 3, 7, 9)

19

Traditional tortellino,  
With soft parmigiano reggiano cream (1, 3, 7, 9)

20

Tortellone with ricotta e spinach,  
restricted vegetable sauce (1, 3, 7)

18

Potato gnocchi, red turnip,  
herbs, mushrooms, walnuts and pepper sauce (1, 3,  
7, 8)

18

Mezze maniche of durum wheat  
with chicken ragout and gremolade (1, 7, 9)

18

Risotto with snail ragout,  
lemon gel, parsley oil (4)

20

Information about the presence of substances or products that cause allergies or intolerances are available by contacting the staff on duty..

# Second Courses

Braised rabbit with taggiasca olives and rosemary, friggione

22

Emilian mixed fried food (vegetables, chicken, pork, rice croquette, tosone, sweet cream, apple), sweet and sour sauces, radicchio salad with traditional balsamic vinegar from Modena (1, 3, 7, 8, 11)

27

Grilled beef fillet, brown bottoms, dark potatoes

(9,12)

25

Confit duck leg, Lambrusco sauce, mashed potatoes, fruit mustard (5, 7, 8, 10, 12)

25

Seared monkfish, soup extract, pepper and lemon

25

Information about the presence of substances or products that cause allergies or intolerances are available by contacting the staff on duty..

# Side Dishes

Freshly seared spinach, lemon zest, parmesan flakes <sup>(7)</sup>

8

Spring onions with Modena balsamic vinegar <sup>(9)</sup>

8

Braised vegetables in ratatouille

9

Radicchio salad with traditional balsamic vinegar from Modena <sup>(9)</sup>

8

Information about the presence of substances or products that cause allergies or intolerances are available by contacting the staff on duty..

# Dessert

From the dessert “cart”  
11

Zuppa inglese (1, 3, 7, 12)

3 chocolate rosemary mousse (3, 7, 8)

Tarte with bruschetta cherries (1, 3, 8)

Pear cake with passito wine (1, 3, 7, 12)

White eat with strawberries (1, 7, 8)

Lemon card (1, 3, 7)

Zabaglione meringue pie (3, 7)

Sbrisolona with hazelnut cream (1, 3, 7, 8)

Millefeuille with stracchino cream and honey (1, 3, 7, 8)

Crème caramel (3, 7, 8)

Bonnet (3, 7, 8)

Bavarese mango and passion fruit (3, 7, 8)

Strawberries

Vanilla custard (1, 3, 7, 8)

Chocolate cream (1, 3, 7, 8)

Information about the presence of substances or products that cause allergies or intolerances are available by contacting the staff on duty..

# Tasting Menù

6 dishes  
80

Calzagatti (polenta and borlotti), cow's milk ricotta, radicchio with traditional balsamic vinegar from Modena <sup>(7,12)</sup>

Free range chicken terrine, cabbage, sweet and sour onion, black cherry jam <sup>(3,5,10)</sup>

Tortellone with ricotta and spinach, restricted vegetable sauce <sup>(1,3,7)</sup>

Mezze maniche of durum wheat, with chicken ragout and gremolade <sup>(1,7,9)</sup>

Confit duck leg, Lambrusco sauce, mashed potatoes, fruit mustard <sup>(7,10)</sup>

Dessert from the "cart"

Information about the presence of substances or products that cause allergies or intolerances are available by contacting the staff on duty..

# Tasting Menù

4 dishes  
65

White veal tartare from the Apennines, capers, mustard grains, squacquerone, blueberry juice (Anno 2005 L.M.) <sup>(10)</sup>

Potato gnocchi, red turnip, herbs, mushrooms, walnuts and pepper sauce <sup>(1,3,8)</sup>

Seared monkfish, soup extract, pepper and lemon

Dessert from the “cart”

Information about the presence of substances or products that cause allergies or intolerances are available by contacting the staff on duty..