

Menù





APPETIZERS

TAGLIERE DELLA LUNA • 12 €

Piadina typical of Romagna, Mixed cold cuts, Pecorino cheese, Squacquerone cheese, Jam of the day

G/K/N/L/S/F

PIADINA ROMAGNOLA • 2 €

Piadina typical of Romagna

G/K/N/L/S/F

PIADINA FARCITA • 5 €

Piadina typical of Romagna stuffed with a choice of: raw Ham, Coppa, Salame, Mortadella, Pecorino cheese, Squacquerone cheese

(max 2 ingredients, each addition + 1€)

G/K/N/L/S/F

PIZZA FRITTA • 3 €

Deep-fried pizza

G/L

SCALOGNO • 3 €

Romagna Shallots in oil of our production

VELLUTATA DI CECI • 8 €

Chickpea soup accompanied by Paprika Croutons and Yogurt Sauce

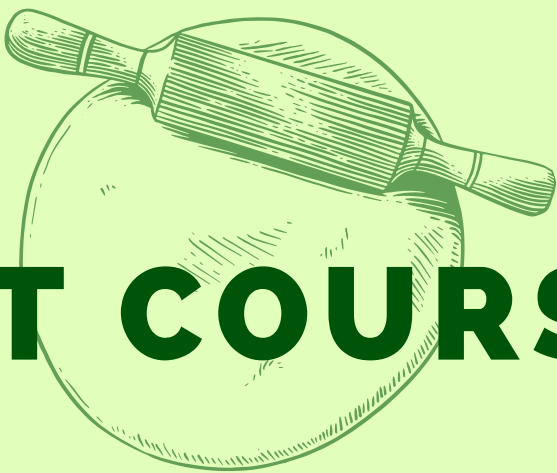
G/L

BON BON DI CINGHIALE • 9 €

Wild Boar pieces breaded and fried served with a Green Sauce of Garlic, Parsley and Mayonnaise

U/G/L

COVER • 1€



FIRST COURSES

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*all the pasta is handmade and strictly rolled
with the rolling pin of Davide*

TAGLIATELLE • 8 €

*Tagliatelle typical of Romagna: ribbon-noodles
fresh pasta*

U/G

CIUFELLI • 8 €

Short fresh pasta typical of Molise

U/G

ORECCHIONI • 9 €

*Orecchioni typical of Romagna: fresh pasta
stuffed with ricotta cheese and spinach*

U/G/L

SPAGHETTONI • 8 €

Spaghetti on guitar without eggs

G

SEASONINGS of your choice:

- *Burro e Salvia* (Butter and Sage) *L*
- *Ragù bolognese* (Bolognese Sauce) *S/A*
- *Sugo di Carne* *S/A*
(Tomato Sauce taken by the Meat preparation)
- *Panna e Salsiccia* (Cream and Sausage Sauce) *L*
- *Panna, Spinaci, Prosciutto e Pinoli* *L/F*
(Cream, Spinach, Ham and Pine Nuts)
- *Salsiccia, Scalogno e Sangiovese romagnolo* *A*
(Sausage, Shallot and Sangiovese Red Wine)
- *Crema di Verdure* (Vegetable cream) *S*

CAPPELLACCI • 10 €

*Cappellacci typical of Luna sul Trebbio: fresh
green pasta with Kale pesto, Sausage and
Porcini Mushrooms served with Butter*

U/G/L

CAPPELLETTI IN BRODO • 11 €

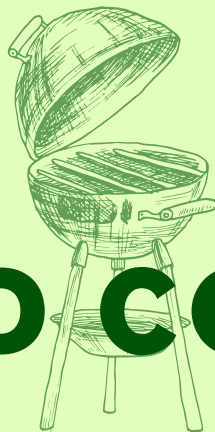
*Cappelletti typical of Romagna stuffed with
cheese in broth*

U/G/L

PASSATELLI • 11 €

*Passatelli typical of Romagna served dry with
Cream of Parmigiano Reggiano and Porcini
Mushrooms*

U/G/L



SECOND COURSES

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COTOLETTA IMPANATA • 11 €

Our Chicken Cutlets with French Fries

U/G

CARNE AL SUGO • 14 €

Pork Rib and Beef Rolls cooked with Tomato Sauce served with locally grown Vegetables

S/A

PICCIONE ARROSTO • 16 €

Roasted Pigeon served with locally grown Vegetables

U/G/A/L

OSSOBUCO • 15 €

Veal Ossobuco served with locally grown Vegetables

S/G/A

SIDE DISHES

CONTORNO AL FORNO • 5 €

Selection of Vegetables cooked in the oven

MISTICANZA AUTUNNALE • 5 €

Fresh Radicchio, Green Apple and Hazelnut Salad

F

PATATE FRITTE • 5 €

French Fries

F

ON THE GRILL

MISTO AI FERRI • 15 €

Grilled Meat mixed: Pancetta (Bacon), Castrato (Mutton meat), Costola (Rib pork) and Salsiccia (Sausage) with locally grown Vegetables

BRACIOLONE • 15 €

by reservation within Thursday

Unique cut of pork Loin and Bacon with locally grown Vegetables

FIORENTINA • 22 € 0,5 / 0,6 kg

by reservation within Thursday

Fiorentina steak with locally grown Vegetables



DESSERT

homemade

DOLCE DEL GIORNO • 5 €

Dessert of the day

FOR ALLERGENS CONTACT THE STAFF OF SALA

FREDDO AL CAFFÈ • 5 €

"Semifreddo": frozen dessert with Caffè

U/G/A/F/K/L/N/M

MERINGATA • 5 €

"Semifreddo": frozen dessert with Meringue

U/L

NUTELLOSO • 5 €

"Semifreddo": frozen dessert with Nutella

K/L/F

CAFE

AMARO • 3 €

*Selections of Digestifs,
Nocino and Licorice are made by us!*

CAFFÈ • 1,20 €

CAFFÈ CORRETTO • 2 €

CAPPUCCINO • 1,50 €

DECAFFEINATO • 1,20 €

GINSENG • 1,50 €

ORZO • 1,20 €

TISANA CALDA • 1,50 €

LIST OF ALLERGENS

G) = CEREALS WITH GLUTEN: wheat (*Spelt and Buckwheat*), rye, barley, oats or their hybridized strains and derived products, except: a) wheat-based glucose syrups, including dextrose; b) wheat-based maltodextrins; c) barley-based glucose syrups; d) cereals used in the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.

C) CRUSTACEANS and products based on crustaceans.

U) EGGS and egg products.

P) FISH and fish products, except: a) fish gelatine used to support some vitamin preparation or carotenoids; b) gelatine or isinglass used as fining agent in beer and wine.

R) PEANUTS and peanut-based products.

K) SOYBEANS and products thereof, except: a) fully refined soybean oil and fat; b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources; c) vegetable oils derived phytosterols and phytosterol esters from soybean sources; d) plant stanol ester produced from vegetable oil sterols from soybean sources.

L) MILK and its derivatives (including lactose), except: a) whey used for the manufacture of alcoholic distillates, ethyl alcohol of agricultural origin; b) lactitol.

F) CELERY NUTS: Almonds (*Amygdalus communis L.*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Western anacardium*), pecans [*Carya illinoensis (Wangenh.) K. Koch*], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.

S) CELERY and products based on celery.

N) MUSTARD and products based on mustard.

M) SESAME seed and senape based products.

A)SULPHUR DIOXIDE AND SULPHITES in concentrations greater than 10 mg/kg or 10 mg/litre in terms of total SO₂ to be calculated for products as offered ready for consumption or reconstituted in accordance with manufacturers' instructions.

B) LUPIN and products thereof.

H) MOLLUSCS and products thereof.

GUESTS ARE ADVISED THAT, FOR A GREATER CONVENIENCE,
YOU WILL FIND NEXT TO EACH COURSE THE INDICATION
WITH THE REFERENCE LETTER TO ALLERGENS.