

Menu

APPETIZERS

TAGLIERE DELLA LUNA • 13 €

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

G/K/N/L/S/F

PEPITE DI RICOTTA • 9 €

Ricotta meatballs with Pea cream and chopped hazelnuts

L/U/G/S/F

PIZZA FRITTA • 3 € G/L

Plate of Pizza Fritta Romagnola

PIADINA ROMAGNOLA • 2 €

Piadina typical of Romagna

G/K/N/L/S/F

PIADINA FARCITA

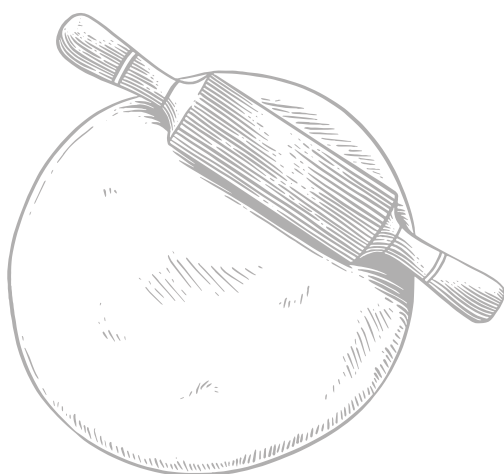
G/K/N/L/S/F

1 GUSTO • 6 €

2 GUSTI • 7 €

3 GUSTI • 8 €

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



FIRST COURSES

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

TAGLIATELLE • 9 € U/G

Tagliatelle typical of Romagna: ribbon-noodles fresh pasta

CIUFELLI • 9 € U/G

Short fresh pasta typical of Molise

SPAGHETTONI • 8 € G

Spaghetti thin "like guitar strings" without Eggs in the dough

CAPPELLETTI • 12 € U/G/L

The traditional Cappelletti stuffed with cheese

FAGOTTINI • 12 € U/G/L

Bassoon stuffed with Sausage, Porcini Mushrooms, Kale and Parmesan cheese

ORECCHIONI • 10 € U/G/L

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

SEASONINGS of your choice:

- Burro e Salvia (Butter and Sage) L
- Ragù bolognese (Bolognese Sauce) S
- Panna e Salsiccia (Cream and Sausage Sauce) L
- Salsiccia, Scalogno e Sangiovese romagnolo
- Prosciutto e Piselli (Ham and Peas)
- Sinfonia di Verdure (Sauce with a base of vegetables)

GNOCCHI • 12 € U/G/L

Chickpea gnocchi with cream of Parmesan cheese

SECOND COURSES

COTOLETTA IMPANATA • 13 €

Our Chicken Cutlets with French Fries

U/G/L

ON THE GRILL

MISTO AI FERRI • 18 €

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

PIATTO SOLO CASTRATO • 20 €

Castrato (Mutton meat) with locally grown
Vegetables

BRACIOLONE • 17 €

Unique cut of pork Loin and Bacon
with locally grown Vegetables

FIorentina • 25 €

Fiorentina steak with locally grown Vegetables

by reservation by Thursday

SIDE DISHES

CONTORNO AL FORNO • 5 €

Selection of Vegetables cooked in the oven

MISTICANZA AUTUNNALE • 5 €

Fresh Radicchio Salad,
Green apple and Hazelnuts F

PATATE FRITTE • 5 € G/L/U

French
fries

DESSERT

fatti in casa

DOLCE DEL GIORNO • 5 €

Sweet of the day in Kitchen Fantasy

FOR ALLERGENS, CONTACT THE ROOM STAFF

CAFFETTERIA

CAFFÈ • 1,20 €

Coffee

ORZO ^G • 1,20 €

Coffee Orzo

DECAFFEINATO • 1,20 €

Decaf

GINSENG ^L • 1,50 €

Coffee Ginseng

CAPPUCCINO ^L • 1,50 €

CIOCCOLATA IN TAZZA ^L • 2,50 €

Chocolate in the cup

CAFFÈ AMERICANO • 1,50 €

American coffee

CAFFÈ CORRETTO • 2 €

Coffee with Digestif

TISANA • 2 €

Hot water herbal tea

AMARO • 3 €

Selections of Digestif,
Nocino and Licorice are made by us!

COVER • 1,50€



CAMPING LA LUNA SUL TREBBIO
VIA SAN SAVINO - MODIGLIANA (FC)

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.