

## **WELCOME TO EMILIA**

6 dishes chosen by the chef /53 p.p./

Pairing with 6 drinks /35 p.p./

Our degustation menu is intended for a minimum of 2 people or the whole table and it's available until 13:30 lunch service and 21:30 dinner service.

Drinks excluded.

We won't be able to accommodate all the requests regarding allergies and intolerances.

## **YOU HAVE TO START SOMEWHERE . . .**

Meatloaf, spinach, friggione & chives mayo /14/ 1,2

Chicken liver pâté, figs coulis, pink ground pepper & rosemary bread crumbs /13/  
14

Hand chopped raw horse meat, chestnuts compote & salted ricotta /15/ 3

## **PASTA FRESCA**

Tagliatelle with Bolognese sauce /12/ 1,2,10,14

Meat Tortellini & 24 months Parmesan (Caseificio di Rosola) sauce /16/ 1,2,3

Stuffed Tortellone with ricotta and roasted pepper sauce /15/ 1,2,3

Rigatone al torchio, salted butter & sausage of cinta senese from Savigni's  
butcher /15/ 1,2,3

## **SECOND . . . WHO?**

Bolognese real chop (crumbed, deep fried and simmered with chicken stock,  
Parmigiano Reggiano & Prosciutto Crudo) /19/ 1,2,3,10

Pigeon, onions cooked in red wine and fermented cabbage /23/ 10,14

Vitel Tonné /18/ 2,3

Cod, its broth, chickpeas & sweet and sour vegetables /20/ 4,10,14

The small numbers indicate allergens

Bread, oil /3/