

## STARTES

Mixed Traditional Piacenza Cured Meat, aged in Grandfather Cecco's cellar:

Coppa aged 15 months

Local Pancettone



Salame aged 6 months

Cullatta aged 24 months

€ 12,00

Home-Made sides dish

Pickled Vegetables 5,00€/hg



Russian Salad 4,00€/hg

Porcini Mushrooms "Black Head" in oil 7,00€/hg

Raw Ham from heavy pigs, aged 40 months € 15,00



Raw Pig Shoulder from Palasone (Parma), made from pigs grown in Bettella  
(Cremona),  
aged 24 months € 15,00



Culatello from Zibello PDO, aged 24 months € 16,00



*All cured meats are accompanied by "Bortellina", local bread made by flour, water and salt,  
fried in seeds oil*

Winter Broccoli Flan with hot Goat Cheese made by Farm "Capriss" in Alseno  
(Piacenza) and black Piacenza Black Truffle € 12,00



Local Pumpkin Soup Cream with Porcini Mushrooms and Black Local Truffle,  
finished with Olive Oil from Gropparello (Piacenza) € 12,00



## First Course (Home-Made Fresh Pasta)

Traditional Piacenza Tortelli “with tail”, filled with Ricotta Cheese and Spinach, dressed with butter made by Cheese Farm San Vittoria (Piacenza) and Sage € 10,00



Tortelli Pasta filled with Local Pumpkin, amaretti crumble and artisanal mustard made by Bottega Pavesi in Podenzano (Piacenza) € 12,00



Agnolotti Pasta filled with Culatta cured meat and Parmigiano Reggiano Cheese from Noceto (Parma), jullien of Culatta and Butter € 10,00

Ravioli Pasta filled with Pheasant in its reduction of cooking and Black Piacenza Truffle (subject to availability. Alternatively will be used a carpaccio of summer black truffle preserved in the Olive Oil made by Ranca Company in Vernasca, Piacenza).

€ 12,00

Traditional “Pisarei e Faso” (Pasta and Beans)

(little dumplings made by bread crumbs and flour with tomato sauce, beans, onion and pork fat – poor traditional dishes) € 9,00

Anolini Pasta filled with Old Parmigiano Reggiano (aged 36 months)\*, served in broth of



three meats (capon, hen, beef or pork rib), traditional Val d’Arda recipe € 10,00

\*The slow maturation of 36 months allows the elimination of lactose. For this reason, it is also suitable for intolerants to this food

Gnocchi made by Chestnut flour, crumble of chestnuts, walnuts, black winter truffle and pod of Parmigiano Reggiano € 12,00



## Traditional Second Courses

The guinea fowl reared on the ground, cooked in clay as before  
(historical dish of the local, created by Nonna albertina in the 60's).



ONLY BY RESERVATION € 12,00

Local fat-free baked Pork Cheek with rosemary, shaded with Monterosso Val  
d'Arda wine € 12,00



Duck Baked Leg with salt almonds sweet and sour apricots with the scent of ginger  
€ 12,00



Braised Meat, shaded with Gutturio Local Wine and polenta € 12,00

### OUR SELECTED MEAT

Lamb chops with aromatic herbs € 15,00



Beef Fillet with Rosemary € 17,00



Piedmont Fassona (typical Piedmont cow) Tartare  
(dressing: black olives, capers, anchovies, EVO Oil, salt and pepper)  
€ 15,00



Cooked or Raw Vegetables side-dishes (according to availability) € 4,00

Bread and Covered € 2,50