

Appetizers

Pumpkin "carpaccio"*

Thin raw pumpkin slices marinated with apple cider vinegar and Cervia salt with leafy greens, served with grated pecorino cheese (la Fattoria di Tobia) and drops of traditional balsamic vinegar of Modena

€ 9,00



Autumn pumpkin crown

Spirulina briséé crown stuffed with pumpkin cream on saba sauce. Chopped walnuts granished

€ 8,00



Red potatoes creamy soup

Creamy soup made with red potatoes from Modena hills served with sauté mushrooms, poppy seeds and red rice cracker with flax seeds

€ 8,00



Wholemeal flour salty croissant with avocado dressing

Whole flour salty Croissant with sesame seeds, stuffed with cashews cream. Avocado cream with "primofiore" lemon, crudités of seasonal vegetables and chopped toasted cashew nuts

€ 8,00



* Dish also available in a raw vegan version, with almond butter homemade as a substitute for pecorino cheese



First Courses

Tortellini "1942" in Parmesan cheese cream

When the meat was not there ...

€ 14,00



Raw cocoa "Tortelloni"

whole spelt fresh hand made pasta with raw cocoa, stuffed with fresh ricotta cheese and chards, cocoa butter and gru e.

Scent of sage

€ 12,00



Autumn "Mezzelune"

Senatore Cappelli whole wheat flour and hemp flour fresh hand made pasta, stuffed with Bolognese pumpkin cream and walnuts, served on fresh homemade tomato sauce, chopped walnuts

€ 12,00



Red "Tagliolini" with mushrooms

Whole fresh noodles served with "Shiitake" mushrooms, Frassineto robiola cheese and chopped hazelnuts

€ 12,00



Red cabbage "risotto"

whole Carnaroli rice with red cabbage cream and chopped toasted almond

€ 12,00



Hemp Spaghetti

Hemp spaghetti with dried cherry tomatoes pesto, chopped walnuts and capper bush (with garlic)

€ 11,00



Second Course



The three firings of the Shiitake mushroom and herbs

*Fried in vegetable batter with natural fermentation apple cider,
rosemary scented*

Grilled with thyme

Cooked in olive oil with parsley

€ 15,00



Vegan "meatballs" served with blue Inca corn flour

*With wild pea, red beans and brown rice with red beetroot, with
pink yogurt dressing and purple cabbage fermented with*

pomegranate vinegar

€ 15,00

"Tome" cheese

*Baked tome, chestnut honey, hazelnut grains, red radicchio and
drops of traditional balsamic vinegar*

€ 14,00



Red Hokkaido pumpkin fillet

*Grill seared pumpkin, Traditional Balsamic Vinegar of Modena
"Affinato", sheep's yogurt and chive sauce, toasted sesame with
a side of purple potatoes*

€ 14,00



Side Dishes



Coloured chard aromatised with mandarin oil

€ 6,00



Purple potatoes

Baked golden with sage and rosemary

€ 6,00

Terrine of red chicory at the Gran Kinara cheese

€ 6,00



Black lentils hommus with seasonal crudités

€ 6,00



Fennel salad

*Fennel with curls of cabbage, pomegranate, sunflower seeds,
toasted almond grains, extra virgin olive oil with citrus scent and
sea salt of Cervia*

€ 8,00



Vegetal proteins salad

*Sprouted buckwheat and legumes, pumpkin seeds, carrots
julienne, walnuts and hemp seeds with ginger and lemon
vinegrette*

€ 8,00



Wines by the glass and drinks

Quarter of white or red wine in carafe € 5,00 25 cl.

Glass of white wine € 4,00 10 cl.

Glass of red wine € 4,00 10 cl.

Apple cider 8° Az, Agr. Paola Giberti € 3,00 10 cl.

Apple cider 8° Az, Agr. Paola Giberti € 12,00 75 cl.

Non-alcolic Cocktail *Anita* € 3,50

Soda-pop Galvanina Bio € 3,50 33 cl.

Chinotto Galvanina Bio € 3,50 33 cl.

Possibility of testing menu with the following course:
(for more information ask to hall staff)

Menu vegetariano

Autumn pumpkin crown
Raw cocoa "Tortelloni"
"Tome" cheese
Vegetarian Dessert
30,00€

Menu vegano

Red potatoes creamy soup
Autumn "Mezzelune"
Vegan "meatballs" served with blue Inca corn flour
Vegan Dessert
30,00€

Service 3,00€

Water 2,50€

Allergen table

	Gluten		Mustard		Shell fruit		Milk and derivatives
	Lupine		Celery		Sesame seeds		Soy
	Eggs		Peanuts		Clamsi		Sulfure dioxide
	Shell fish		Fish				