

NEXT TO THESE DISHES YOU'LL FIND THE YEAR IN WHICH WE FIRST PUT THEM ON THE MENU OR THE YEAR IN WHICH WE HAD MODIFIED THE DISHES. ALL THE DISHES, INCLUDING THE NEWEST ONES, ALWAYS REFER TO RAW MATERIAL, DISHES, LOCAL RECIPES. THE DISHES WITHOUT THE YEAR INDICATED ARE THE CLASSIC, TIMELESS.

ANTIPASTI

2002 ROASTED POLENTA "CALZAGATTI"
WITH MORA LARD AND SEASONAL VEGETABLES
10

2001 TIGELLE FLATBREAD SERVED WITH PARMIGIANO GELATO
AND TRADITIONAL BALSAMIC VINEGAR
10

1999 COD CUTS IN BORLOTTI BEAN SOUP
11

2004 CHICKEN LIVER PATE'
WITH RED ONION JAM AND PIGNOLETTO PASSITO JELLY
11

2018 PORK HEAD KNIFE CUT AND FRIED,
WITH MAYONNAISE, PARSLEY AND CAPERS SALAD
11

2007 BIANCA MODENESE COW RAW MEAT,
EXTRA-VIRGIN OLIVE OIL, SHALLOT AND MARZUOLO TRUFFLE
14

"MORA" FREE RANGE PORK COLD CUTS SERVED WITH
VEGETABLES IN OLIVE OIL AND TIGELLE FLATBREAD
14

48 MONTHS AGED PROSCIUTTO
FROM THE "MORA" FREE-RANGE PORK
18

PRIMI

TORTELLINI IN STOCK
16

TAGLIATELLE WITH BOLOGNESE MEAT RAGU'
15

2012 TORTELLI FILLED WITH PARMIGIANO
SERVED WITH MORA PROSCIUTTO
COOKED IN WOOD OVEN
16

2018 "FRIGGIONE" RAVIOLI WITH PARMIGIANO REGGIANO
"BIANCA MODENESE" AGED 36 MONTH
15

2010 LASAGNE WITH WHITE MEAT RAGU' AND BLACK TRUFFLE
25

2018 CARNAROLI RISOTTO WITH THREE TEXTURES OF CELERIAC
AND HOME ROASTED HAZELNUTS
15

1989 POTATO GNOCCHI WITH "SCORZONE" BLACK TRUFFLE
22

SECONDI

1997 BARBERA BRAISED VEAL CHEEK WITH POTATO PUREE
AND CRISPY RED ONION
17

2012 TRADITIONAL BOLOGNESE ARTUSI SALT COD
AND THE "WHIPPED" TAILS WITH POTATO MAYONNAISE
18

2003 FREE-RANGE MORA PORK CAPOCOLLO
WITH STIR-FRIED MUSTARD MIXED RADICCHIO
19

1988 RABBIT PREPARED USING TRADITIONAL BALSAMIC VINEGAR
WITH CRUSHED POTATOES AND RUSTIC SALAD
18

2012 THE WILD FEATHERED GAME OF THE DAY:
EVERY DAY WE WILL TELL YOU THE PROPOSED DISH
BASED ON THE AVAILABLE GAME
20 - 25

2017 APPENNINE FALLOW DEER LEG,
LIGHTLY SMOKED WITH CHERRY WOOD,
WITH TUBERS, TRUFFLES, PLANTS, HERBS, AND WILD FRUITS
24

2019 LOCAL BEEF SIRLOIN, SERVED LUKEWARM WITH FEDERICO ORSI
SALAD, RAW & COOKED AROMATIC HERBS AND LEAVES,
SEASONED WITH BOLOGNESE HILLS EXTRAVERGINE OLIVE OIL
20

2003 TWO "AMERIGO EGGS" WITH TWO SEASONAL TRUFFLES:
WHIPPED WITH "MARUOLO" TRUFFLE AND POACHED, BREADED &
FRIED WITH BLACK TRUFFLE
26

DOLCI & FORMAGGI

ZUPPA INGLESE (SIMILAR TO A TRIFLE) 8

SOFT RICOTTA WITH SABA COOKED MUST 8

FIORDILATTE BOLOGNESE WITH AMARETTO FOAM 8

SOFT & DARK CUBE OF CHOCOLATE 72% CACAO WITH
COFFE MINCE AND ITS REDUCTION 8

3 APPLES IN 3 TEXTURES WITH "PANSPIEL BILLI" GELATO 8

OUR BISCUITS WITH MALVASIA IL MONTICINO 8

EGG YOLK GELATO "LIKE THE OLD DAYS" 6

MILK&CREAM GELATO WITH TRADITIONAL BALSAMIC VINEGAR 8

CAULONIA ORANGE SORBET 6

We recommend to taste our local cheeses to the natural but, if
you wish, also with jams and honeys from our Dispensa. They
are served with wholemeal bread with figs and almonds.

TWO MOUNTAIN PARMIGIANO FROM ROSOLA DI ZOCCA:
24 MONTHS CLASSIC AND 32 MONTHS FROM BIANCA MODENESE 8

VALSAMOGGIA SHEEP CHEESE AND "FORMAGGIO DI FOSSA"
SHEEP CHEESE AGED UNDERGROUND FOR 100 DAYS 8

COW MILK FROM ROSOLA AND FORCA DI CHIESANUOVA 8

GOAT MILK CHEESES FROM I PIANI DI SAVIGNO 9

TASTING OF ALL TYPES OF CHEESE 13

We only work fresh raw materials; when it's necessary, for some of our preparations, we resort to blast chiller, for a better preservation of the organoleptic properties and never to extend its seasonality. If you need to know the dish ingredients, and the origin of our raw materials, don't hesitate to ask for it; We don't write everything in the menu to avoid too long descriptions.

Our preparations are carried out within a single kitchen, therefore it's impossible to avoid the potential cross-contamination even on foods that don't contain allergens in the recipe. All dishes can therefore present traces of cereals containing gluten, peanuts, soy, lupine, nuts, celery, mustard, sesame seeds, fish, crustaceans, shellfish, milk, eggs, and sulphites in concentrations greater than 10 mg / kg .

Purified water, still or sparkling, in carafe € 2 Cover charge, entrée, bread, tigelle, predessert and more ... € 0



THIS TEMPORARY MENU THAT WILL ACCOMPANY US DURING THIS STRANGE PERIOD. ISN'T THROWAWAY, PLEASE BRING IT HOME WITH YOU.

THIS MENU IS THE FRUIT OF THE WORKING EXPERIENCE OF OVER EIGHTY YEARS IN OUR FAMILY. THE FUNDAMENTAL BASIS OF OUR PROPOSAL IS ALWAYS RESEARCHING THE MAXIMUM QUALITY IN THE LOCAL MATERIAL, USING THEM IN THE DISHES OF THE MOST RIGOROUS TRADITION. OVER THE YEARS, ALONG WITH OUR TRADITIONAL RECIPES, WE HAVE ALSO DEVELOPED MORE INNOVATIVE RECIPES THAT HOWEVER REMAIN SIMPLE, AND WHERE IT IS POSSIBLE TO FIND A SOFT BALANCE BETWEEN HARDINESS AND ELEGANCE, WHICH IS THE SOUL OF THE COUNTRYSIDE, THE STARTING POINT OF OUR TRUE ESSENCE AND OUR CULTURAL AND GASTRONOMICAL ROOTS. WE WORK TRYING TO RESPECT THE ORIGINAL AND NATURAL TASTE AND FLAVORS OF THE RAW MATERIALS, REDISCOVERING OR REINVENTING THEM, IN NEW "OLD RECIPES."

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GRAZIE

WHO WE ARE? WHY PREMIATE? A GROUP OF TRATTORIE REWARDED BY TIME, BY THE YEARS AND BY OUR CUSTOMERS. Places filled with history, rewarded by time and by customers. United by the passion for their land and the love for their local cuisine. A tour of Italy, table by table, kitchen by kitchen, tradition by tradition. The variety of our recipes well represents the complex gastro-nomic scenario in Italy. A scenario rich in history and recipes, and united by the idea of the real Italian meal, which makes our cuisine unique in the world: appetizer, entrée, second course and dessert.

ANTIPASTI:

- ROASTED POLENTA "CALZAGATTI" WITH MORA LARD AND SEASONAL VEGETABLES
- TIGELLE FLATBREAD SERVED WITH PARMIGIANO GELATO AND TRADITIONAL BALSAMIC VINEGAR
- PORK HEAD KNIFE CUT AND FRIED, WITH MAYONNAISE, PARSLEY AND CAPERS SALAD

PRIMI PIATTI:

- TORTELLINI IN STOCK
- TAGLIATELLE WITH BOLOGNESE MEAT RAGU'
- "FRIGGIONE" RAVIOLI WITH PARMIGIANO REGGIANO "BIANCA MODENESE" AGED 36 MONTH

SECONDI PIATTI:

- BARBERA BRAISED VEAL CHEEK WITH POTATO PUREE AND CRISPY RED ONION
- RABBIT PREPARED USING TRADITIONAL BALSAMIC VINEGAR WITH CRUSHED POTATOES AND RUSTIC SALAD
- TRADITIONAL BOLOGNESE ARTUSI SALT COD AND THE "WHIPPED" TAILS WITH POTATO MAYONNAISE

TO CONCLUDE SELECT THE **DESSERT** FROM THE "END OF THE MEAL" LIST

COMPOSE YOUR PREFERRED MENU BY CHOOSING FROM THE DISHES LISTED ABOVE.

ONE ANTIPASTO, ONE PRIMO AND ONE SECONDO - 40

ONE PRIMO, ONE SECONDO AND ONE DESSERT - 40

ONE ANTIPASTO, ONE PRIMO, ONE SECONDO, ONE DESSERT - 45
WINE AND DRINKS EXCLUDED

IF YOU NEED TO MATCH THE FOUR COURSES MENU WITH A BOTTLE OF WINE FROM BOLOGNESE HILLS AREA, FOR THE WHOLE MEAL, THE COST WILL BE 50 PER PERSON. THE OFFER IS VALID FOR THE WHOLE TABLE, IN THE MEASURE OF A BOTTLE EVERY TWO PEOPLE

SEASONAL TASTING MENU DISCOVERIES AND NATURE

ON COUNTRY PATHS IN SEARCH OF SEASONAL FLAVOURS FOR A MENU WHICH INCLUDES OUR MOST CLASSIC DISHES

BIANCA MODENESE COW RAW MEAT, EXTRA-VIRGIN OLIVE OIL, SHALLOT AND MARZUOLO TRUFFLE

TORTELLI FILLED WITH PARMIGIANO SERVED WITH MORA PROSCIUTTO COOKED IN WOOD OVEN

LASAGNE WITH WHITE MEAT RAGU' AND BLACK TRUFFLE

FREE-RANGE MORA PORK CAPOCOLLO WITH STIR-FRIED MUSTARD MIXED RADICCHIO

TO CONCLUDE, SELECT THE DESSERT FROM THE "END OF THE MEAL" LIST

THE COST OF THIS TASTING MENU IS 60 EURO
IF YOU DON'T NEED THE DESSERT THE COST IS 55 EURO PER PERSON, DRINKS EXCLUDED

FOR A MORE COMPLETE EXPERIENCE, WE CAN MATCH YOUR MENU WITH THREE WINES FROM THE BEST PRODUCERS OF OUR COLLI BOLOGNESI WINE AREA
15 EURO PER PERSON