

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**
- 2018** PORK HEAD KNIFE CUT AND FRIED, WITH MAYONNAISE, PARSLEY AND CAPERS SALAD **11**
- 2004** CHICKEN LIVER PATE' WITH RED ONION JAM AND PIGNOLETTO PASSITO JELLY **11**
- 2007** BIANCA MODENESE COW RAW MEAT, EXTRA-VIRGIN OLIVE OIL, SHALLOT AND "SCORZONE" BLACK 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 100% BOLOGNESE WITH 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**
- 2002** GREEN LASAGNE WITH WITH CHANTERELLE MUSHROOMS AND RICOTTA **18**
- 2020** PUMPKIN RAVIOLI WITH GAME RAGU **18**
- 2021** FOREST RISOTTO WITH AUTUMN MIXED MUSHROOMS **18**
- 1989** POTATO GNOCCHI WITH "SCORZONE" BLACK TRUFFLE **23**

SECONDI

- 1997** BARBERA BRAISED VEAL CHEEK WITH POTATO PUREE AND CRISPY RED ONION **17**
- 2003** FREE-RANGE MORA PORK CAPOCOLLO WITH RADICCHIO CLOVES AND MUSTARD SAUCE **19**
- 1988** RABBIT PREPARED USING TRADITIONAL BALSAMIC VINEGAR WITH CRUSHED POTATOES AND RUSTIC SALAD **18**
- 2012** TRADITIONAL BOLOGNESE ARTUSI SALT COD AND THE "WHIPPED" TAILS WITH POTATO MAYONNAISE **18**
- 2021** GRILLED BEEF SIRLOIN FROM OUR MOUNTAINS WITH "SCORZONE" BLACK TRUFFLE **25**
- 2017** APPENNINE FALLOW DEER LEG, LIGHTLY SMOKED WITH CHERRY WOOD, WITH TUBERS, PLANTS, HERBS, AND WILD FRUITS **23**
- 2021** WOOD PIGEON WITH SEMI-WHOLEMEAL POLENTA, PUMPKIN AND PORCINI SAUCE **23**

NATURAL WHITE TRUFFLE 2020/2021

NOT A GOOD START. In our opinion, 2021 will be remembered even more than 2017 as the "wrong" year for truffles. It is now becoming a constant; the lack summer rains and the drought have probably compromised the season. The quantities collected are small and the prices have already started very high. With these truffle prices, too far above our usual standard, we run the risk of appearing expensive. The desire not to use it so much but, despite the ethically and morally senseless prices, we must always have a little of truffle...

A tip: if you've come for that and it's your only visit or occasion of the season, try it. Otherwise, try our cuisine today and postpone the white truffle to better times. Please note that in order to strengthen the taste we don't use, nor ever will use, oil, butter and "Truffle" sauces, always produced with chemical aromas. The subtle and inebriating scents, the delicate flavor of our Truffle, will always and only natural ones, without tricks.

The amount of used White Truffle is our usual, the right one, at least we believe; 10 grams in the main dishes. About half on antipasti. Less truffle would not make sense, just as it does not shave a mountain ...

TODAY THE WHITE TRUFFLE IS CALCULATED IN THE DISH AT €4 PER GRAM

ANTIPASTI

- POLENTA GRATIN WITH WHITE TRUFFLE **€25,00** (€20,00 OF TRUFFLE)
- TIGELLE MOUNTAIN FLAT BREAD WITH WHITE TRUFFLE **€25,00** (€20,00 OF TRUFFLE)

PRIMI

- TAGLIATELLE WITH WHITE TRUFFLE **€50,00** (€40,00 OF TRUFFLE)
- PASSATELLI WITH WHITE TRUFFLE **€50,00** (€40,00 OF TRUFFLE)

SECONDI

- "AMERIGO 2021" WHITE TRUFFLE EGG **€40,00** (€30,00 OF TRUFFLE)

DOLCI

- ZUPPA INGLESE (SIMILAR TO A TRIFLE) **8**
- SOFT RICOTTA WITH SABA COOKED MUST **8**
- FIORDILATTE BOLOGNESE WITH AMARETTO FOAM **8**
- SPICED FIGS AND ALMONDS CAKE **8**
- DARK CHOCOLATE 70% CACAO & COFFE CAKE **8**
- OUR BISCUITS WITH MALVASIA IL MONTICINO **8**
- EGG YOLK GELATO "LIKE THE OLD DAYS" **6**
- MILK&CREAM GELATO WITH TRADITIONAL BALSAMIC VINEGAR **8**
- AROMATIC FOX GRAPE SORBET **6**

FORMAGGI

- 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 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.

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

RECIPES. "OLD
 REDISCOVERING OR REINVENTING THEM, IN NEW "OLD
 RAL TASTE AND FLAVORS OF THE RAW MATERIALS,
 WORK TRYING TO RESPECT THE ORIGINAL AND NATU-
 OUR CULTURAL AND GASTRONOMICAL ROOTS. WE
 THE STARTING POINT OF OUR TRUE ESSENCE AND
 GANCE, WHICH IS THE SOUL OF THE COUN-TRYSIDE,
 FIND A SOFT BALANCE BETWEEN HARDINESS AND ELE-
 VER REMAIN SIMPLE, AND WHERE IT IS POSSIBLE TO
 DEVELOPED MORE INNOVATIVE RECIPES THAT HOWE-
 WITH OUR TRADITIONAL RECIPES, WE HAVE ALSO
 RIGOROUS TRADITION. OVER THE YEARS, A-LONG
 MATERIAL, USING THEM IN THE DISHES OF THE MOST
 RESEARCHING THE MAXIMUM QUALITY IN THE LOCAL
 DAMENTAL BASIS OF OUR PROPOSAL IS AL-WAYS
 CE OF OVER EIGHTY YEARS IN OUR FAMILY. THE FUN-
 THIS MENU IS THE FRUIT OF THE WORKING EXPERIEN-

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



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CONTRIBUTORS: OUR FOUNDERS, THE GRANDPARENTS, AMERIGO AND AGNESE. THE HISTORICAL MEMORY OF MY MOTHER GIULIANA AND MY AUNT MARISA. THEN ALL THE GROUP FORMED BY MARINA MALAVASI, GIACOMO ORLANDI, ROBERTO DRAGHETTI, MARIA MARINI, LUCA CIVOLANI, CLAUDIA FORNI, ROBERTA GALLETTI, SARA VINCI, KAOSUKE YANAGIDA, LUCA LECCADITO, MICHELE MAZZACURATI, MELISSA GALDI. THANK YOU ALL

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 BLACK SUMMER TRUFFLE

PASSATELLI WITH WHITE TRUFFLE

GREEN LASAGNE WITH WITH CHANTERELLE MUSHROOMS AND RICOTTA

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

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

THE COST OF THIS TASTING MENU IS 80 EURO IF YOU DON'T NEED THE DESSERT THE COST IS 75 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