

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 **15**

2015 FOREST AND UNDERGROWTH SOUP: CHESTNUTS, MUSHROOMS, TUBERS AND TRUFFLES **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 ROASTED CAULIFLOWER AND MUSTARD APPLE PUREE **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 OCTOBER GRILL: BEEF SIRLOIN FROM OUR MOUNTAINS AND PORCINI MUSHROOMS **24**

2017 APPENNINE FALLOW DEER LEG, LIGHTLY SMOKED WITH CHERRY WOOD, WITH TUBERS, PLANTS, HERBS, AND WILD FRUITS **23**

2021 MALLARD IN TWO COOKING WITH YELLOWFOOT CHANTERELLE MUSHROOMS, CHESTNUT AND PUMPKIN **24**

NATURAL WHITE TRUFFLE 2020/2021

THE SEASON GOES FROM BAD TO WORSE . In our opinion, 2021 will be remembered as the "wrong" year for truffles. The lack summer rains and the drought have compromised the season. The quantities collected are small and the prices are very high. With these truffle prices, too far above our usual standard, 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 ...

DUE TO LIMITED AVAILABILITY, PRICES CHANGE EVERY DAY; YOU WILL FIND THE DISHES AND THEIR PRICES ON THE TABLE, IN THE SEPARATE SHEET.

DOLCI

ZUPPA INGLESE (SIMILAR TO A TRIFLE)	8
SOFT RICOTTA WITH SABA COOKED MUST	8
FIORDILATTE BOLOGNESE WITH AMARETTO FOAM	8
THREE APPLES IN THREE TEXTURES WITH "PANSPZIL BILLI" GELATO	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



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, A-LONG 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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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, NATURE & WHITE TRUFFLE

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 THE TASTING MENU IS 85 EURO
IF YOU DON'T NEED THE DESSERT THE COST IS 80 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