

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

2021 SEMI-WHOLEMEAL FLOUR TARTLET, WITH RICOTTA AND
NETTLES, YOUNG SPRING LEGUMES AND SPONTANEOUS HERBS
12

2004 CHICKEN LIVER PATE'
WITH RED ONION JAM AND PIGNOLETTO PASSITO JELLY
12

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

2016 PICKLED FRESH VEGETABLES
AND LUKEWARM BOILED MEAT WITH SAGE
12

2019 TOMATOES AND AROMATIC HERBS BY FEDERICO ORSI WITH
AMBERJACK FROM THE NORTHERN ADRIATIC
SLIGHTLY SMOKED BY US 13

"MORA" FREE RANGE PORK COLD CUTS SERVED WITH
VEGETABLES IN OLIVE OIL AND TIGELLE FLATBREAD
15

73 MONTHS AGED PROSCIUTTO FROM THE "MORA"
FREE-RANGE PORK, SEASONING BEGAN MAY 2016
18

PRIMI

TORTELLINI IN STOCK 17

TAGLIATELLE 100% BOLOGNESE WITH MEAT RAGU' 15

2012 TORTELLI FILLED WITH PARMIGIANO SERVED WITH MORA
PROSCIUTTO COOKED IN WOOD OVEN
17

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

2009 SUMMER "MINISTRONE" IN TWO TEMPERATURES
FROM VALSAMOGGIA GARDENS
15

2002 GREEN LASAGNE WITH WITH
CHANTERELLE MUSHROOMS AND RICOTTA
20

2019 THICK PASTA FROM BOLOGNA WHEAT, WITH REGIONAL
SHELLFISH, CHICKPEAS AND AROMATIC HERBS
20

1989 POTATO GNOCCHI WITH SCORZONE TRUFFLE
24

SECONDI

1997 BARBERA BRAISED VEAL CHEEK WITH POTATO PUREE
AND CRISPY RED ONION
18

2003 FREE-RANGE MORA PORK CAPOCOLLO, MULTICOLORED
SWISS CHARD AND ROSA ROMANA APPLE & MUSTARD PUREE
19

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

2019 LIGHT SUMMER STEW OF SALT COD
WITH SAFFRON AND LOCAL VEGETABLES
18

2022 BEEF SIRLOIN FROM OUR MOUNTAIN,
WITH LOCAL PORCINI MUSHROOMS
22

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

2012 CRUNCHY WHITE BOLOGNESE ZUCCHINI, THE FLOWER
AND THE CLASSIC FILLING OF MEAT WITH TOMATO
17

2012 "GINETTO" EGGS IN SHORTBREAD OF PARMIGIANO BASKET
WITH PORCINI MUSHROOMS, CHANTERELLES
AND BLACK SUMMER TRUFFLE MOSAIC
22

DOLCI & FORMAGGI

ZUPPA INGLESE (SIMILAR TO A TRIFLE) 8

SOFT RICOTTA WITH SABA COOKED MUST 8

FIORDILATTE BOLOGNESE WITH AMARETTO FOAM 8

MORETTE CHERRIES SAVARIN 8

DARK CHOCOLATE 70% CACAO & COFFE CAKE 8

MASCARPONE VALSAMOGGIA WITH SWEET EGGS YOLK CREAM
AND HAZELNUT 8

OUR BISCUITS WITH MALVASIA IL MONTICINO 8

EGG YOLK GELATO "LIKE THE OLD DAYS" 6

MILK&CREAM GELATO WITH TRADITIONAL BALSAMIC VINEGAR 8

SOUR CHERRIES 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 36 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 15

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 . Caffè espresso Terzi, Amerigo Blend €2

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



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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THIS TEMPORARY MENU THAT IS ACCOMPANYING US LONG THIS STRANGE PERIOD IT'S "USE AND TAKE IT" AND YOU CAN TAKE IT HOME WITH YOU. IT'S PRINTED BY US ON AN OLD AND PRECIOUS WATERMARKED PAPER WITH "CHAIN" MOTIFS FROM THE HISTORIC PAPER MILL OF FABRIANO, WHICH KINDLY OFFERED US RUGGERO MORANDI OF RUGGERO GRAPHICS, BASED IN BARGELLINO DI CALDERARA DI RENO. WATCH IT IN TRANSPARENCY!

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, CLAUDIA FORNI, ROBERTA GALLETTI, LUCA CIVOLANI, ALESSIO MATTEI, TOSHIYA ISHIWATA, LUCA LECCADITO, MICHELE MAZZACURATI, MELISSA GALDI.
THANK YOU ALL

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
- PICKLED FRESH VEGETABLES AND LUKEWARM BOILED MEAT WITH SAGE

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

COMPOSE YOUR PREFERRED MENU BY CHOOSING FROM THE DISHES LISTED ABOVE: ONE ANTIPASTO, ONE PRIMO, ONE SECONDO AND THE DESSERT AT THE END OF THE MEAL - THE COST WILL BE 50 EURO PER PERSON, WATER INCLUDED

IF YOU NEED TO MATCH THE MENU WITH A BOTTLE OF WINE FROM BOLOGNESE HILLS AREA, TOGETHER CHOICE BETWEEN THOSE WE'LL SUGGEST, THE COST WILL BE 55 EURO PER PERSON

THE OFFER WITH WINE 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

SEMI-WHOLEMEAL FLOUR TARTLET, WITH RICOTTA AND NETTLES, YOUNG SPRING LEGUMES AND SPONTANEOUS HERBS

POTATO GNOCCHI WITH SCORZONE TRUFFLES

THICK PASTA FROM BOLOGNA WHEAT, WITH REGIONAL SHELLFISH, CHICKPEAS AND AROMATIC HERBS

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

TO CONCLUDE, SELECT THE DESSERT FROM THE MENU

THE COST OF THIS TASTING MENU IS 63 EURO IF YOU DON'T NEED THE DESSERT THE COST IS 58 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