

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 **11**

2001 TIGELLE FLATBREAD SERVED WITH PARMIGIANO GELATO AND TRADITIONAL BALSAMIC VINEGAR **11**

2015 FOREST AND UNDERGROWTH SOUP: CHESTNUTS, MUSHROOMS AND TUBERS **14**

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 "SCORZONE" BLACK TRUFFLE **19**

2016 PICKLED FRESH VEGETABLES AND LUKEWARM BOILED MEAT WITH SAGE **13**

"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 **17**

TAGLIATELLE 100% BOLOGNESE WITH MEAT RAGU' **16**

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 **16**

2020 PUMPKIN RAVIOLI WITH GAME RAGU **18**

2007 LASAGNE WITH WHITE MEAT RAGU' AND BLACK MELANOSPORUM TRUFFLE **30**

2016 CARNAROLI RISOTTO WITH BIODYNAMIC VEGETABLES FROM VALSAMOGGIA AND "ROSA ROMANA" APPLE LAYERS **17**

1989 POTATO GNOCCHI WITH "SCORZONE" BLACK TRUFFLE **30**

SECONDI

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

2003 FREE-RANGE MORA PORK CAPOCOLLO WITH MIXED RED RADICCHI CLOVES IN MUSTARD SAUCE **19**

1988 RABBIT PREPARED USING TRADITIONAL BALSAMIC VINEGAR WITH CRUSHED POTATOES AND RUSTIC SALAD **19**

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

2023 BEEF SIRLOIN FROM OUR MOUNTAIN, CARDOONS, BLACK MELANOSPORUM TRUFFLE AND PURPLE POTATOES CHIPS **34**

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

THE WILD FEATHERED GAME OF THE DAY, EVERY DAY WE WILL TELL YOU THE PROPOSED DISH BASED ON THE AVAILABLE GAME **24**

NATURAL WHITE TRUFFLE 2022/2023

THE CURRENT SITUATION. The season comes to an end with the unexpected surprise of a "buttata" worthy of the name. The lack summer rains and the drought that compromised the first three months of the harvest seem like a distant memory.

In 2022 prices reached levels never reached before, ethically and morally senseless; despite this we have always had a little truffle, to give continuity to our history and tradition.

Fortunately now the quotations have dropped and, consequently, also the cost of the dishes.

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 ...

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) **9**

SOFT RICOTTA WITH SABA COOKED MUST **9**

FIORDILATTE BOLOGNESE WITH AMARETTO FOAM **9**

THREE APPLES IN THREE TEXTURES WITH "PANSPIEL BILLI" GELATO **9**

OUR BISCUITS WITH MALVASIA IL MONTICINO **9**

EGG YOLK GELATO "LIKE THE OLD DAYS" **7**

MILK&CREAM GELATO WITH TRADITIONAL BALSAMIC VINEGAR **9**

AROMATIC FOX GRAPE SORBET **7**

FORMAGGI

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 **10**

GOAT MILK CHEESES FROM I PIANI DI SAVIGNO **10**

TASTING OF ALL TYPES OF CHEESE **16**

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



PREMIATE
TRATTORIE
ITALIANE

REWARDED
ITALIAN
TRATTORIE

FROM THE TABLES
OF FARMERS
AND LANDOWNERS
TRADITIONAL DISHES
AND FLAVOURS

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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Tel. 051 6708326
www.amerigo1934.it
info@amerigo1934.it

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, FRANCESCO BACCHILEGA, LUCA LECCADITO, MICHELE MAZZACURATI, LENINA VENTURI.

THANK YOU ALL

WHO WE ARE? WHY PREMIATE? A group of 17 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 gastronomic 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 100% BOLOGNESE WITH 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.

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 57 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

FOREST AND UNDERGROWTH SOUP:
CHESTNUTS, MUSHROOMS AND TUBERS

LASAGNE WITH WHITE MEAT RAGU'
AND BLACK MELANOSPORUM TRUFFLE

PUMPKIN RAVIOLI WITH GAME RAGU'

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

TO CONCLUDE, SELECT THE DESSERT FROM THE MENU

THE COST OF THIS TASTING MENU IS 69 EURO
IF YOU DON'T NEED THE DESSERT THE COST IS 64 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

YOU WILL FIND THE MENU
DISCOVERIES AND NATURE
WITH WHITE TRUFFLE

ON THE TABLE, IN THE SEPARATE SHEET