

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 PICKLED SEASONAL VEGETABLES **11**
- 2001** TIGELLE FLATBREAD SERVED WITH PARMIGIANO GELATO AND TRADITIONAL BALSAMIC VINEGAR **11**
- 2020** "IMPERIALE" SOUP AND TUBERS IN ARTICHOKE BROTH **13**
- 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 "MARZUOLO" TRUFFLE **19**
- 2018** PORK'S HEAD CUTLET WITH MAYONNAISE, PARSLEY AND CAPERS SALAD **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**
- 2023** "STRACCIONI" PASTA WITH HARE SAUCE **18**
- 2007** LASAGNE WITH WHITE MEAT RAGU' AND BLACK MELANOSPORUM TRUFFLE **32**
- 2018** CARNAROLI RISOTTO WITH THREE TEXTURES OF CELERIAC AND HOME ROASTED HAZELNUTS **16**
- 1989** POTATO GNOCCHI WITH "SCORZONE" BLACK TRUFFLE **29**

SECONDI

- 1997** BARBERA BRAISED VEAL CHEEK WITH POTATO PUREE AND CRISPY RED ONION **18**
- 2003** FREE-RANGE MORA PORK CAPOCOLLO WITH ROASTED SAVOY CABBAGE AND "ROSA ROMANA" APPLE WITH MUSTARD **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, SMALL SAUTEED POTATOES "LA SEGA", BLACK MELANOSPORUM TRUFFLE **34**
- 2017** APPENNINE FALLOW DEER LEG, LIGHTLY SMOKED WITH CHERRY WOOD, WITH 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**
- 2003** TWO "AMERIGO EGGS" WITH TWO SEASONAL TRUFFLES: WHIPPED WITH "MARZUOLO" TRUFFLE AND POACHED, BREADED & FRIED WITH BLACK TRUFFLE **30**

DOLCI

- ZUPPA INGLESE (SIMILAR TO A TRIFLE) **9**
- SOFT RICOTTA WITH SABA COOKED MUST **9**
- FIORDILATTE BOLOGNESE WITH AMARETTO FOAM **9**
- TOASTED "PANCANDITO", QUINCE JAM AND AROMATIC ICE CREAM **9**
- MASCARPONE VALSAMOGGIA, SWEET EGGS YOLK CREAM, CHOCOLATE FLAKES AND FIRE ROASTED HAZELNUTS **9**
- 76% INDONESIA CHOCOLATE CREMEUX, ZABAJONE AND CRUNCHY WAFFLES **9**
- OUR BISCUITS WITH MALVASIA IL MONTICINO **9**
- EGG YOLK GELATO "LIKE THE OLD DAYS" **7**
- MILK&CREAM GELATO WITH TRADITIONAL BALSAMIC VINEGAR **9**
- CITRUS FRUITS SORBET **7**

FORMAGGI

- 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 **10**
- GOAT MILK CHEESES FROM I PIANI DI SAVIGNO **10**
- TASTING OF ALL TYPES OF CHEESE **16**

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 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."

Follow us on FB - IG - YT - [amerigo1934](https://www.amerigo1934.it)

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 PICKLED SEASONAL VEGETABLES
- TIGELLE FLATBREAD SERVED WITH PARMIGIANO GELATO AND TRADITIONAL BALSAMIC VINEGAR
- PORK'S HEAD CUTLET WITH MAYONNAISE, PARSLEY AND CAPERS SALAD

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

"IMPERIALE" SOUP AND TUBERS IN ARTICHOKE BROTH

"STRACCIONI" PASTA WITH HARE SAUCE

LASAGNE WITH WHITE MEAT RAGU'
AND BLACK MELANOSPORUM TRUFFLE

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 68 EURO
IF YOU DON'T NEED THE DESSERT THE COST IS 63 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