

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 FRICANDO' OF SEASONAL VEGETABLES **11**

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

**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 **17**

**2016** PICKLED FRESH VEGETABLES AND LUKEWARM BOILED MEAT WITH SAGE **12**

**2018** PORK'S HEAD CUTLET WITH MAYONNAISE, PARSLEY AND CAPERS SALAD **13**

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

"MORA" FREE RANGE PORK COLD CUTS SERVED WITH VEGETABLES IN OLIVE OIL AND TIGELLE FLATBREAD **14**

55 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**

**2002** GREEN LASAGNE WITH CHANTERELLE MUSHROOMS, POTATO AND RICOTTA **20**

**2009** PUMPKIN TORTELLI WITH AMERIGO BALSAMIC DRESSING **18**

**2023** CARNAROLI RISOTTO FROM THE PO RIVER DELTA, WITH WOOD PIGEON **18**

**1989** POTATO GNOCCHI WITH "SCORZONE" BLACK TRUFFLE **23**

## SECONDI

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

**2003** FREE-RANGE MORA PORK CAPOCOLLO, WITH ROASTED CABBAGE AND MUSTARD APPLE PUREE **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 **19**

**2022** GRILLED BEEF SIRLOIN FROM OUR MOUNTAIN, SAUTEED RADICCHIO WITH POMEGRANATE JUICE **21**

**2017** APPENNINE FALLOW DEER LEG, LIGHTLY SMOKED WITH CHERRY AND PEAR 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**

\*\*\*IN SEASON WE LOVE TO OFFER GAME FOR THE HEALTHY AND GREAT QUALITY OF THE MEAT; WE TAKE A LOT OF CARE IN THE PREPARATION BUT, DESPITE THE CHECKS, SOME SHOT PELLETS SOMETIMES REMAIN. WE RECOMMEND YOU PAY ATTENTION

## 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**

## DOLCI

ZUPPA INGLESE (SIMILAR TO A TRIFLE) **9**

SOFT RICOTTA WITH SABA COOKED MUST **9**

FIORDILATTE BOLOGNESE WITH AMARETTO FOAM **9**

ROLL WITH FRESH COW AND GOAT CHEESES WITH ABETONE BLUEBERRY SAUCE **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**

SORBET OF THE DAY **7**

PLEASE, WE INVITE YOU TO ASK FOR THE BILL AT THE TABLE

## NATURAL WHITE TRUFFLE - 2023/2024 SEASON

The point on the harvest situation, our idea and the dishes, with the prices changing every day, you will find them on the table, on the separate sheet

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."

USING LOCAL FLOURS WE PREPARE IN A NATURAL WAY THE BREAD YOU WILL TASTE DURING YOUR MEAL

**COUNTRY STYLE BREAD** - FATTORIE VALLONA FLOUR "1" FROM BOLOGNA WHEAT, WATER, SOURDOUGH, EXTRA VIRGIN OLIVE OIL, SALT.

**THE "TIGELLE"** - SEMI-WHOLEMEAL FLOUR AND FLOUR "2" FROM MULINO DEL DOTTORE, MILK, BUTTER, SALT, BREWER'S YEAST.

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

Tel. 051 6708326

[www.amerigo1934.it](http://www.amerigo1934.it) - [info@amerigo1934.it](mailto:info@amerigo1934.it)

THIS TEMPORARY MENU IT'S "USE AND TAKE IT" AND YOU CAN TAKE IT HOME WITH YOU. IT'S PRINTED ON A PAPER PRODUCED FROM 100% RECYCLED FIBRES

**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, ALESSIO MATTEI, LORENZO TONDI, SATORU ONO, YUTA HIDAKA, LUCA LECCADITO, MICHELE MAZZACURATI. THANK YOU ALL

WHO WE ARE? WHY PREMIATE? A group of 19 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 FRICANDO' OF 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

POTATO GNOCCHI WITH "SCORZONE" BLACK TRUFFLE

GREEN LASAGNE WITH WITH  
CHANTERELLE MUSHROOMS, POTATO AND RICOTTA

MALLARD IN THREE COOKINGS  
WITH PUMPKIN AND CHESTNUTS VARIATIONS

TO CONCLUDE, SELECT THE DESSERT FROM THE MENU

THE COST OF THIS TASTING MENU IS 67 EURO  
IF YOU DON'T NEED THE DESSERT THE COST IS 62 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

If you like the DISCOVERY AND NATURE tasting menu, but you want to add a dish with white truffle, we can offer the passatelli with white truffle instead of gnocchi with scorzone. The cost of this menu will be found on the table in the sheet dedicated to white truffle.