

GLI 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 MARZUOLO TRUFFLE **19**

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

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

2021 SEMI-WHOLEMEAL FLOUR TARTLET, WITH RICOTTA MOREL MUSHROOMS AND SPONTANEOUS LEAVES AND HERBS **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 "CA' LUMACO" **18**

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.

SEASONAL TASTING MENU

DISCOVERIES AND NATURE

ON COUNTRY PATHS IN SEARCH OF SEASONAL FLAVOURS
GUIDED BY SUGGESTIONS LINKED TO WILD OR SPONTANEOUS
RAW MATERIALS, SUSTAINABLE FARMING AND CULTIVATION

SEMI-WHOLEMEAL FLOUR TARTLET, WITH RICOTTA MOREL MUSHROOMS AND SPONTANEOUS LEAVES AND HERBS

POTATO GNOCCHI WITH TWO TRUFFLES:
MARZUOLO AND BLACK SCORZONE

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

APPENNINE FALLOW DEER LEG, LIGHTLY SMOKED WITH CHERRY AND PEAR WOOD, WITH PLANTS, HERBS AND 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**

I 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**

2007 LASAGNE WITH WHITE MEAT RAGU' AND BLACK MELANOSPORUM TRUFFLE **32**

2023 DOUBLED PASTA "LORDA" WITH MOREL MUSHROOMS **21**

2018 CARNAROLI RISOTTO WITH THREE TEXTURES OF CELERIAC AND HOME ROASTED HAZELNUTS **16**

1989 POTATO GNOCCHI WITH TWO TRUFFLES:
MARZUOLO AND BLACK SCORZONE **28**

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

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.

THIS MENU IS "READ AND TAKE"
YOU CAN TAKE IT HOME WITH YOU



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SECONDI

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

2003 FREE-RANGE MORA PORK CAPOCOLLO WITH FIOVARO BROCCOLI 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, THE "WHIPPED" TAILS WITH POTATO MAYONNAISE **19**

2023 GRILLED BEEF SIRLOIN FROM OUR MOUNTAIN, CARDOONS IN MILK, MORELS AND BLACK TRUFFLE **30**

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

THE WILD GAME*** OF THE DAY,
EVERY DAY WE WILL TELL YOU THE PROPOSED DISH
BASED ON THE AVAILABLE GAME **25**

2024 "AMERIGO" EGG WITH TWO TRUFFLES:
MARZUOLO AND BLACK MELANOSPORUM **28**

***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**

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 COKED MUST **9**

FIORDILATTE BOLOGNESE WITH AMARETTO FOAM **9**

THREE APPLES IN THREE TEXTURES
WITH "PANONE BOLOGNESE" GELATO **9**

MASCARPONE VALSAMOGGIA, EGGS YOLK CREAM, 80% PERU RUKET CHOCOLATE AND FIRE ROASTED HAZELNUTS **9**

75% HAITI RUKET 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**

CLASSIC TASTING MENU

WHO WE ARE? WHY PREMIATE? A group of 20 trattorie rewarded by time, by the years and by our customers. A tour of Italy, table by table, kitchen by kitchen, tradition by tradition. 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.



Three generations
of hospitality
and gastronomy,
respecting our origins,
the local raw material
and its seasonality