

La Piada
oia Il Sangiovese
Al Purazi
La Cagnina
Caplet E Brudet
La Tagliatella La Ciambella
LA Zambela
La Spoiia La Pida
Il Brodetto
veracce E Sansves
I Cappelletti
Pida La Sunzezza
iadeli La Salsiccia

chi burdlaz

Osteria e Cucina

di Garden Bar

The genuineness and freshness of our products to start with...and...to whet your appetite!

This is the most important pasta dish of Romagna's traditional cuisine
and it is certainly the best known everywhere.
Unlike Bologna's tortellini it contains no meat,
just a hint of it: capon's feet or, even better, pork loin.

Organic cheese burrata with Culatello di Zibello ham, bread croutons and seasoned cherry tomatoes	€ 22.00
Cow's-milk Ricotta au gratin with a sprinkling of Parmesan cheese, chicory tip salad and cubes of crispy ham	€ 14.00
Rustic wood platter of Italian cured meats, served with fresh "squacquerone" cheese and warm "piadina" (unleavened flat bread typical of Romagna)	€ 14.00
A wonderful fried dumpling filled with delicious peppered Carpegna ham, served with green salad dressed with thinly-sliced orange and walnuts	€ 14.00
Colonnata lard, Pecorino cheese matured in walnut leaves, grilled polenta croutons and fruit pickle	€ 15.00
Warm tender boiled beef salad with boiled egg and delicate green sauce	€ 10.00
Crunchy artichokes salad with Grana cheese slivers, citrus fruit slices and French citronette sauce	€ 12.00
Polenta timbale with a heart of smoked Scamorza cheese, sautéed Porcini mushrooms and white-truffle flavoured cheese fondue	€ 14.00
Scottona beef tartare with with raw artichoke salad and "fried egg"	€ 25.00
Slightly seared beef carpaccio served with warm piadina flatbread, raw spinach salad, Parmesan slivers and pomegranate	€ 13.00
Wonderful crunchy Tuscan bread croutons with delicious seasonal products	€ 13.00
Crunchy raw seasonal vegetables dipped in olive oil with coarse salt and balsamic vinegar of Modena	€ 12.00
Mixed cheese platter served with acacia honey and homemade jams	€ 15.00
Hand-sliced Carpegna ham with green salad, toasted pine seeds and tomato croutons	€ 12.00
Rustic omelette with fresh field-grown spinach	€ 12.00
Delicate ham carpaccio wrapped in a juicy William's pear dressed with lemon oil and walnut kernels	€ 14.00
Bruschetta with fresh diced tomatoes and Cantabrian Sea anchovies	€ 15.00

You can think much better on a full stomach!

CODFISH MENU

Codfish Carpaccio with red caviar and artichoke salad	€ 16,00
Cold salad of codfish with capers, Taggiasca olives and cherry tomatoes in basil sauce	€ 15,00
Diced codfish and courgettes in tempura batter with sweet-and-sour sauce	€ 15,00
Cod fish with rosemary creamed potatoes, polenta and lightly fried crispy artichokes	€ 15,00
Steamed codfish fillet on fine wild rice and lightly sautéed spinach leaves	€ 19,00
Baked codfish served with aromatic herb-flavoured bread, sundried cherry tomatoes and Taggiasca olives	€ 19,00

If you have any intolerances or you are coeliac, vegetarian or vegan...do not hesitate to ask our staff, they will suggest the best choice for you.

Homemade pasta and wholesome traditional first courses with organic flour

Fabulous Romagna-style passatelli on delicate pureed pumpkin with slivers of Sogliano Fossa cheese slivers	€ 13.00
Handmade tagliatelle with delicious Porcini mushrooms	€ 15.00
Gnocchi di patate del Montefeltro e zafferano con fonduta di taleggio, noci tostate al sale di Cervia	€ 13.00
Handmade spaghetti with traditional Bolognese sauce on a bed of creamed rosemary potatoes	€ 13.00
Paccheri pasta stuffed with mountain Ricotta and Taleggio cheese topped with creamed Porcini mushrooms	€ 13.00
Homemade cappelletti served in a delicious capon broth	€ 13.00
Rustic spinach polenta with traditional sausage sauce	€ 13.00
Light Kamut flour tagliatelle delicately sautéed with artichokes julienne and cubes of cured ham	€ 13.00
Tagliolini au gratin with Porcini mushrooms under a blanket of smoky pancetta on a creamy cheese sauce	€ 13.00
Homemade ravioli stuffed with mountain Ricotta and nettles with butter and sage	€ 13.00
Traditional pumpkin-stuffed tortelli with cream of Parmesan cheese and drops of balsamic vinegar	€ 13.00
Homemade strozzapreti with woodland mushrooms and fresh local sausage	€ 13.00
Creamy risotto with crispy artichokes and speck	€ 14.00

Soups and creams

Broccoli and potato cream with toasted bread	€ 11.00
Jerusalem artichoke cream with Canadian wild rice and sautéed artichoke	€ 13.00
Potato and Porcini mushroom cream with rosemary	€ 11.00
Tasty Borlotti bean soup with rosemary diced potatoes and Maltagliati pasta	€ 11.00
Delicate creamy vegetable and spelt soup with crispy diced bacon, bread croutons and extra-virgin olive oil from our own farm	€ 11.00
Creamy pumpkin soup with thyme-diced potatoes and bread croutons	€ 11.00

The flavour and genuineness of our meat from free-range animals

Tender fillet of beef sautéed with brandy with foie gras, sautéed spinach and Sangiovese wine sauce	€ 25.00
Delicious char-grilled "Marchigiana" breed T-bone steak (per 100 g)	€ 6.00
Char-grilled fillet of beef with Colonnata lard, served with rosemary roast potatoes	€ 22.00
Roasted lamb loin on a bed of sautéed spinach	€ 16.00
Thinly-sliced free-range chicken on a bed of potato mash with spinach	€ 16.00
Delicious delicately fried chicken bites with ginger and courgettes, marinated in soy sauce	€ 16.00
Thinly-sliced beef with wild rocket, coarse salt and rosemary	€ 19.00
Bite-sized pieces of fillet wrapped in smoky pancetta with rosemary potatoes au gratin with Parmesan cheese	€ 17.00
Boned local rabbit sautéed with slices of Tuscan artichokes and new potatoes	€ 17.00
"Chi Burldaz" charcoal-grilled maxi-kebab of free-range meat and vegetables	€ 22.00
Charcoal-grilled pork ribs and sausages with roast potatoes	€ 15.00
Large platter of mixed vegetables and melted Tomino cheese on toasted bread	€ 15.00
Free-range cockerel seasoned as in the old days and spit roasted	€ 16.00
Grilled veal Chateaubriand with rosemary roast potatoes	€ 80.00
Delicate char-grilled veal chop served with sautéed Porcini mushrooms	€ 25.00

Our side dishes

Rosemary roast potatoes	€ 6,00
Mixed wild greens	€ 6,00
Vegetables au gratin	€ 6,00
Grilled vegetables	€ 6,00
Delicately fried strips of courgette and aubergine	€ 6,00
Sautéed artichokes with new potatoes	€ 7,00
Mixed green salad	€ 6,00
Wild spinach	€ 6,00
Large salad (mixed wild salad leaves, tomatoes, olives, sweet corn, boiled egg, buffalo mozzarella, tuna)	€ 12,00

We remind our customers that in the event of low availability, some of our products may be frozen. Service and cover charge € 2.00