



menu

Appetizer

Appetizer of typical Emilian cold cuts with fried dumplings	20,00
Smoked Scottish salmon on carasau bread, cucumber with béarnaise sauce and sprouts	24,00
Culatta from Busseto with flakes of 24-month-old parmesan and drops of balsamic vinegar	20,00
Redshrimp tartare “Mazzara del Vallo” with avocado and Jerusalem artichoke chips	28,00
Beef tartare with carasau bread flakes, dried tomatoes and grilled artichokes	30,00
Selection of cheeses with fruit mustards	18,00
Mediterranean panzanella with basil water and buffalo mozzarella	16,00

Pasta

Traditional tortellini from Modena in capon broth or parmesan cream cheese	26,00
Tagliolini alla scapece with red tuna tartare and Andria burrata cheese	24,00
Seasonal cream soup	16,00
Traditional tagliatelle with Emilian ragù sauce	18,00
Calamarata from Gragnano with lobster, shellfish elixir and Champagne perlage	38,00
Risotto with parmesan cream and traditional balsamic vinegar “L.Acetaia Cremonini”	28,00
Tortiglioni pasta Carbonara style, with Amatrice bacon chips	22,00
Spaghettone “Benedetto Cavalieri” with clams and mullet bottarga	30,00
Fusilloni with roasted aubergine, toasted pine nuts and confit cherry tomatoes	20,00

Meat

“Angus” beef tenderloin with marinated cabbage and PGI potatoes	34,00
Racks of lamb with Bronte pistachio and buttered tricolor carrots	26,00
Sliced Sirloin Steak With Rocket Salad & Cherry Tomatoes	26,00
Sweetly cooked veal cheek with Lambrusco reduction and vanilla flavored mashed potatoes	24,00
Pork fillet cookedat low temperature with four peppers, honey and black cabbage	24,00

Pesce

Harry’s Bar Steamed Lobster With Valerian Lattuce & Fragrant Pink Sauce With Paprika	38,00
Red tuna with panko bread, with roasted endivein with yogurt sauce and almond brittle	26,00
Fish of the day with sautéed escarole and vanilla green apple coulis	30,00

Dessert

Ice-Cream Flavoured With Traditional Balsamic Vinegar “L. Cremonini Reserve”	14,00
Chocolate and coconut semifreddo with peach	10,00
Chef’s cheesecake with strawberries and raspberries	10,00
Tiramisù with chocolate crumble and coffee	10,00
Sliced fresh fruit	12,00
Amalfi lemon sorbet with champagne flavour	12,00