



Tradizioni

Four Courses £32.00

Entrée Entrée

Mousse di mortadella con crescentina

Mortadella mousse on a traditional fried Emilian bread, Crescentina,

Antipasti Starters

Tortellini chiusi con il mignolo con brodo di gallina.

Traditional mixed meat Tortellini closed by hand in chicken broth.

Primi Pasta

Bis delle due torri.

Two Towers bis: spinach lasagne and 30 yolk tagliatelle pasta with meat ragú.

Secondi Mains

Classica Cotoletta di vitello alla bolognese

A classic Bolognese veal cutlet breaded and oven cooked in white wine, topped with parma ham and parmesan served with 'friggione' (slow cooked white onion and tomatoes).

Dolci Dessert

Dolci della casa.

Assiette of three classic desserts: 'Zuppa inglese' (the Italian version of trifle with chocolate and vanilla crème anglais), 'torta di riso' (rice pudding cake), and Crème caramel.