

Traditional pinkie-closed tortellini in capon broth € 15.00

Traditional pinkie-closed tortellini with 24 month Parmigiano Reggiano fondue € 15.00

Three colors Imbutini with white ragù and saffron cream € 12.00

Ricotta-made gnocchi with saffron cream, parsley oil and edible flowers € 13,00

Garganelli I.G.P. with zucchini and almond pesto, Parmigiano Reggiano shavings and baked cherry tomatoes € 9.00

Traditional tortelloni with butter and sage € 10.00

Beef steak with Cervia salt, rosemary and seasonal vegetables € 19.00

Beef steak with Traditional Balsamic Vinegar and seasonal vegetables € 19.00

Roast pork with apple sauce and seasonal vegetables € 17.00

Ribs with savoy cabbage slaw and homemade BBQ sauce € 16.00

Fantasy from our garden: seasonal vegetables and... € 18.00

Salad with red radicchio, crispy bacon, Parmigiano Reggiano shavings and Traditional Balsamic Vinegar € 5.00

Salad with oranges, our pomegranates and red-fruits-vinagrette € 5.00

Oven-roasted potatoes with aromatic herbs € 5.00

Friggione (traditional side-dish from Bologna) € 5.00

WINES CA' SOAVE FARM & AGRITOURISM

White wines € 16.00

Red wines € 17.00

Water € 3.00

Coffee € 2.00

Cover charge and our homemade bread made with stone-ground flour from our hills € 3,00

Please inform us of any food intolerances or allergies, We're happy to advise and, when possible, prepare allergen-free food. Our dishes are made with ingredients from our own farm and other local ones, with a focus on organic, biodynamic and zero-mile agriculture.