

# QUORE ITALIANO

PASTA - PIZZA - TRADIZIONE

[MENU](#)

# STARTERS

BEEF TARTARE <sup>1-3-6-7-12</sup>	16
Roast chicken mayonnaise, caper and olive powder, lamb's lettuce, candied lemon, and crispy bread	
EGGPLANT PARMIGIANA <sup>7</sup>	14.9
Aubergines, tomato sauce, mozzarella cheese, Parmigiano Reggiano PDO, and fresh basil	
RUSTIC BRUSCHETTA WITH TOMATO <sup>1</sup>	10
Bread, baked cherry tomatoes, fresh basil and EVO oil	
BURRATA CHEESE AND CHERRY TOMATOES <sup>7</sup>	12
Red and yellow cherry tomatoes, their emulsion, burrata cheese from Gioia del Colle town, EVO oil, and fresh basil	
TASTING OF EMILIAN STUFFED TIGELLE <sup>1-7-8</sup>	13.5
<ul style="list-style-type: none"><li>• Parma ham PDO, cheese cream and confit tomatoes</li><li>• Grilled zucchini, homemade basil pesto and Parmigiano Reggiano PDO</li><li>• "High Quality" ham, artichokes and Pecorino Romano PDO cream</li></ul>	
SELECTION OF PARMA COLD CUTS AND PARMIGIANO REGGIANO PDO <sup>7</sup>	23.9
Parma ham PDO, salame Felino - Italian cured salami, coppa - Italian cured pork neck, and Parmigiano Reggiano PDO aged 24 months	
GNOCCO FRITTO* <sup>1</sup>	5.9
Traditional Emilian fried bread made with soft wheat flour, water, yeast, lard, and salt	
EMILIAN TIGELLE <sup>1-7</sup>	5.9
Traditional Emilian flatbread made with a blend of flours, water, milk, yeast, lard, and salt	

# FRIED BITES

POTATO CROQUETTE WITH MELTING MOZZARELLA CHEESE AND HAM* <sup>1-7</sup>	6.5
BREADED AND FRIED MOZZARELLA CHEESE* <sup>1-7</sup>	6
ARTISANAL CACIO E PEPE FRIED PASTA* <sup>1-3-7</sup>	6.9
FRIED PIZZA: MONTANARINA COSACCA <sup>1-7</sup>	6.9
Tomato sauce, Parmigiano Reggiano PDO and Pecorino Romano PDO	



# FIRST COURSES

MEZZE MANICHE ALLA CARBONARA <sup>1-3-7</sup>	15.5
Bacon, egg, Pecorino Romano PDO and black pepper	
TONNARELLI CACIO E PEPE AND FRIED ARTICHOKE <sup>1-3-7</sup>	15.5
Pecorino Romano PDO, fried artichoke and black pepper	
MEZZE MANICHE ALLA NORMA AND SALTED RICOTTA CHEESE <sup>1-3-7</sup>	14.9
Tomato sauce, fried aubergines, salted ricotta cheese and fresh basil	
GNOCCHI ALLA ROMANA <sup>1-3-6-7-10</sup>	15.9
Semolina gnocchi with Pecorino Romano PDO sauce, crispy bacon, honey, sage, and Pecorino Romano PDO crisp	
TAGLIATELLE WITH BASIL PESTO <sup>1-3-7-8</sup>	14.9
Homemade basil pesto and Parmigiano Reggiano PDO	
MEZZE MANICHE WITH TOMATO SAUCE <sup>1-3</sup>	13.9
Peeled tomato sauce, cherry tomatoes, confit tomatoes and fresh basil	
RISOTTO ALLA MILANESE <sup>7-9-12</sup>	15.9
Classic Milanese saffron risotto	
RISOTTO ALLA MILANESE WITH MARROW BONE <sup>1-7-9-12</sup>	26.9
Saffron risotto served with marrow bone*, and gremolada	
TONNARELLI WITH CLAMS AND CONFIT TOMATOES <sup>1-3-12-14</sup>	17.9
Clams*, confit tomatoes and curly parsley	
LASAGNA ALLA BOLOGNESE <sup>1-3-7-9</sup>	15.9
Traditional Bolognese lasagna with fresh pasta, ragù, béchamel, and Parmigiano Reggiano PDO	
TAGLIATELLE WITH CHIANTINA RAGÙ <sup>1-3-7-9-12</sup>	15.5
Tomato sauce and Chianina beef ragù	
POTATO GNOCCHI ALLA SORRENTINA AU GRATIN <sup>1-3-7</sup>	14.9
Potato gnocchi with tomato sauce, mozzarella cheese, Parmigiano Reggiano PDO, and fresh basil	
RAVIOLI DI ERBETTE <sup>1-3-7</sup>	15.9
Fresh egg pasta stuffed with ricotta cheese and herbs, seasoned with butter, sage, and Parmigiano Reggiano PDO	



## SECOND COURSES

VITELLO TONNATO <sup>3-4-8</sup>	16.9
Tender, slow-cooked veal served with tuna sauce, rocket, crispy capers, candied lemon, and almonds	
GRILLED SQUID TENTACLES* <sup>7-8-14</sup>	17.9
Potato cream, homemade basil pesto, confit tomatoes, and fried basil	
GRILLED CHICKEN BREAST AND ZUCCHINI FLAN <sup>3-7-8</sup>	16.9
Grilled chicken breast served with zucchini flan* and infused herb oil	
BEEF MEATBALLS IN TOMATO SAUCE <sup>1-3-7</sup>	15.5
Beef meatballs with tomato sauce and basil, served with bread croutons flavoured with rosemary	
COSTOLETTA DI VITELLO ALLA MILANESE <sup>1-3</sup>	26.9
Milanese-style veal cutlet served with rocket and cherry tomatoes	
HAMBURGER <sup>1-3-6-7-12</sup>	18.5
Beef burger with smooth bun, crispy guanciale, cheese, caramelized onion, vine tomato, romaine lettuce, and roast chicken mayonnaise, served with fries*	
GRILLED VEAL RIBEYE STEAK (approx. 300g)	25.9
Served with baked potatoes and grilled vegetables	

## SIDES

SALAD WITH CHERRY TOMATOES	7.5
GRILLED VEGETABLES	6.5
ZUCCHINI FLAN* WITH PECORINO ROMANO PDO FONDUE <sup>3-7-8</sup>	7
BAKED POTATOES	6
FRIES*	6

## KIDS MENU

**14.5**

A DISH BY YOUR CHOICE + 1 DRINK + CHOCOLATE OR VANILLA ICE-CREAM <sup>3-7</sup>

A DISH BY YOUR CHOICE:

- FRESH PASTA WITH TOMATO SAUCE <sup>1-3</sup>
- FRESH PASTA WITH CHIANINA BEEF RAGÙ <sup>1-3-7-9-12</sup>
- BURGER SERVED WITH FRIES\* <sup>1-7</sup>
- BABY PIZZA MARGHERITA <sup>1-7</sup>



# QUORE'S PIZZA

CHOOSE ONE OF OUR DOUGH:

**TRADITIONAL PIZZA:** BIO dough made with "Molino Grassi" type 1 stone-ground flour, and fermented for 72 hours.

**TIRATA PIZZA:** dough made with a balanced mix of flours and low yeast to provide crispiness and lightness. 35 cm of dia, thin and well-stretch. (+ 1,5 €)

	TRADIZIONAL	TIRATA
MARGHERITA <sup>1-7</sup> Tomato sauce, mozzarella cheese and fresh basil	9.9	11.4
BUFFALO MOZZARELLA PDO AND BASIL <sup>1-7</sup> Tomato sauce, buffalo mozzarella PDO, fresh basil and EVO oil	14.5	16
PARMA HAM PDO <sup>1-7</sup> Tomato sauce, mozzarella cheese and Parma ham PDO served separately	15.9	17.4
SPICY SALAMI AND BURRATA CHEESE <sup>1-7</sup> Tomato sauce, mozzarella cheese, spicy salami and burrata cheese from Gioia del Colle town	15.9	17.4
BURRATA CHEESE AND PARMA HAM PDO <sup>1-7</sup> Tomato sauce, burrata cheese from Gioia del Colle town and Parma ham PDO served separately	16.9	18.4
VEGETARIAN <sup>1-7</sup> Yellow tomatoes sauce, mozzarella cheese, grilled aubergines and zucchini, confit tomatoes, and artichokes	14.9	16.4
"HIGH QUALITY" HAM AND FRIED ARTICHOKES <sup>1-7</sup> Mozzarella cheese, "High Quality" ham and fried artichokes	15.9	17.4
TUNA AND CARAMELISED ONIONS <sup>1-4-7-12</sup> Mozzarella cheese, tuna in olive oil and caramelised onions	15.5	17
NORMA-STYLE AND SALTED RICOTTA CHEESE <sup>1-7</sup> Tomato sauce, fried aubergines, fresh basil and salted ricotta cheese	15.5	17
BUFFALO MOZZARELLA PDO AND BASIL PESTO <sup>1-7-8</sup> Yellow tomatoes sauce, buffalo mozzarella PDO, cherry tomatoes, and homemade basil pesto	15.9	17.4

