

STARTERS

TASTING OF THREE EMILIAN TIGELLE ¹⁻⁷ Tigelle stuffed with: Parma ham PDO (Salumificio Ponte Romano) and squacquerone di Romagna PDO cheese – “Favola” mortadella and stracciatella of burrata cheese from Gioia del Colle town – confit cherry tomatoes, rocket and buffalo ricotta PDO	12.9
TYPICAL EMILIAN TASTING: CURED MEAT AND PARMIGIANO REGGIANO PDO ⁷ Parma ham PDO (Salumificio Ponte Romano), salami, rolled pancetta, cooked shoulder (Salumificio Squisito), and flakes of Parmigiano Reggiano PDO 24 months matured (Caseificio Gennari)	23.8
GNOCCO FRITTO* ¹ Wheat flour, water, lard, salt, and yeast	4.5
BRUSCHETTA WITH 3 TOMATOES ¹ Homemade bread, baked cherry tomatoes, tomato emulsion, sun-dried tomatoes, basil, and “Materia Prima” EVO oil (Coppini Arte Olearia)	9.5
EGGPLANT PARMIGIANA ⁷ Aubergines, tomato sauce, “fior di latte” mozzarella, Parmigiano Reggiano PDO, basil, EVO oil, and salt	14
BURRATA CHEESE AND CHERRY TOMATOES ⁷ Red and yellow cherry tomatoes, burrata cheese from Gioia del Colle town, “Materia Prima” EVO oil (Coppini Arte Olearia), and salt	9.5
VEAL IN TUNA SAUCE ³⁻⁴⁻⁶⁻⁸⁻¹² Veal in tuna sauce, spinach salad, Piedmont hazelnuts IGP, crispy capers and caramelized lemon zest	15.9

QUORE'S FRIED BITES

HOMEMADE CARBONARA FRIED PASTA* ¹⁻³⁻⁷	6.5
HOMEMADE CACIO E PEPE FRIED PASTA* ¹⁻⁷	6.9
HOMEMADE CROQUETTE WITH HAM AND MOZZARELLA* ¹⁻⁷	5.9
BREADED AND FRIED MOZZARELLA “FIOR DI LATTE”* ¹⁻⁷	5.9

KID'S MENU

A DISH BY YOUR CHOICE + 1 DRINK + VANILLA OR CHOCOLATE ICE-CREAM ³⁻⁷	13.5
A DISH BY YOUR CHOICE: FRESH PASTA WITH TOMATO SAUCE ¹ FRESH PASTA MEAT RAGÙ SAUCE ¹⁻⁷⁻⁹⁻¹² HAMBURGER SERVED WITH FRENCH FRIES* ¹⁻⁷ BABY PIZZA MARGHERITA ¹⁻⁷	

QUORE'S PASTA

CLASSICS OF QUORE

CASERECCE WITH 4 TOMATOES ¹	13.9
Tomato sauce (Casa Marrazzo), yellow cherry tomatoes, vine tomatoes, confit tomatoes, and fried basil	
TAGLIATELLE WITH CHIANINA MEAT SAUCE ^{1 - 3 - 7 - 9 - 12}	14.9
Tomato sauce (Casa Marrazzo) and Chianina beef ragout	
RISOTTO ALLA MILANESE ^{7 - 9}	14.9
Risotto with saffron, butter, and Parmigiano Reggiano PDO (Caseificio Gennari)	
RISOTTO ALLA MILANESE WITH MARROW BONE* ^{1 - 7 - 9}	26.5
Risotto with saffron, butter and Parmigiano Reggiano PDO (Caseificio Gennari) served with marrow bone*, marrow crumble*, and parsley	
RIGATONI ALLA NORMA ^{1 - 7}	13.9
Tomato sauce (Casa Marrazzo), fried aubergines, smoked salted ricotta cheese, and basil	
SPAGHETTI ALLA CARBONARA ^{1 - 7}	14.9
Bacon, egg, Pecorino Romano PDO, and black pepper whirling	
FOR A GOURMET TWIST, ADD TRUFFLE CRUMBLE	+ 5
TAGLIATELLE WITH PORCINI MUSHROOMS ^{1 - 3 - 7}	15.5
Porcini mushrooms, Parmigiano Reggiano PDO (Caseificio Gennari), and parsley	
FOR A GOURMET TWIST, ADD TRUFFLE CRUMBLE	+ 5
RIGATONI ALL'AMATRICIANA ^{1 - 7}	14.9
Tomato sauce (Casa Marrazzo), bacon, Pecorino Romano PDO, and black pepper	
POTATO GNOCCHI ALLA SORRENTINA ^{1 - 6 - 7 - 10}	14.9
Gratinated potato dumplings with tomato sauce (Casa Marrazzo), mozzarella "fior di latte", Parmigiano Reggiano PDO (Caseificio Gennari), and basil	
LASAGNA ALLA BOLOGNESE ^{1 - 3 - 7 - 9}	15.9
Egg pasta dough sheet with meat sauce Bolognese style, béchamel sauce and Parmigiano Reggiano PDO (Caseificio Gennari)	
GNOCCHI ALLA ROMANA ^{1 - 3 - 7}	14.9
Semolina dumplings served with Pecorino Romano PDO sauce, crispy bacon, honey, sage, and crispy Pecorino Romano PDO	
HERBS AND RICOTTA CHEESE EMILIAN RAVIOLI ^{1 - 3 - 7}	15.9
Homemade ravioli stuffed with ricotta cheese and herbs, served with butter and Parmigiano Reggiano PDO (Caseificio Gennari)	

SEASONAL FRESH PASTA

SPAGHETTI CACIO E PEPE AND TRUFFLE CRUMBLE ^{1 - 7}	17.9
Pecorino Romano PDO, black pepper whirling, and truffle crumble	
CASERECCE WITH HOMEMADE BASIL PESTO ^{1 - 7}	13.9
Homemade basil pesto with buffalo ricotta PDO cheese and roasted cherry tomatoes	
SPAGHETTI WITH CLAMS SAUCE ^{1 - 4 - 12}	17.9
EVO oil (Coppini Arte Olearia), garlic, chili pepper, clams*, confit cherry tomatoes and parsley	

SECOND COURSES

BEEF TARTARE ^{3 - 4 - 8 - 12}	15.9
Adult beef meat tartare with rocket salad, dried capers, caramelized onions, Piedmontese hazelnuts IGP and anchovies-parsley sauce	
FOR A GOURMET TWIST, ADD TRUFFLE CRUMBLE	+ 5
GRANDMA'S MEATBALLS ^{1 - 3 - 7}	15
Beef meatballs with tomatoes sauce and basil served with bread croutons flavored with rosemary	
ITALIAN-STYLE HAMBURGER ^{1 - 3 - 7 - 12}	20
Plain bread, "Scottona" meat burger, crispy bacon, caramelized onions, tomato, salad and stracciatella of burrata cheese, served with classic fries*	
SLICED ROASTED CHICKEN WITH HERBS ⁷	18
Roasted chicken breast flavored with herbs, served with vegetables salad and yogurt dressing with avocado and chervil	
COSTOLETTA ALLA MILANESE WITH BAKED POTATOES ^{1 - 3}	25
Veal chop Milanese style, served with baked potatoes with Mediterranean herbs	
ITALIAN-STYLE CLUB SANDWICH ^{1 - 3 - 10 - 12}	16.9
Four-grain bread with chicken breast, tomato, romaine lettuce, crispy bacon and tuna sauce, served with classic fries*	

SIDES

SALAD WITH CHERRY TOMATOES	8.5
Romaine lettuce with cherry tomatoes	
RAW SPINACH AND MIXED VEGETABLES	7.8
Spinach, carrots, courgettes, fennels, cherry tomatoes, cucumbers, and white celery	
BAKED POTATOES WITH MEDITERRANEAN HERBS	6
Baked potatoes flavored with Mediterranean herbs	
FRENCH FRIES*	6.5

SALADS

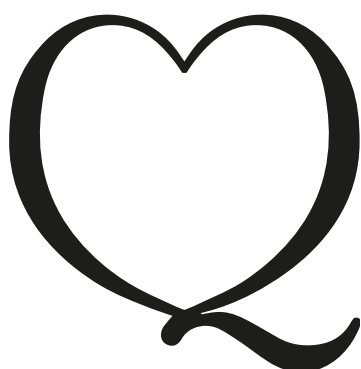
QUORE CAESAR SALAD ^{1 - 3 - 7 - 8 - 10 - 12}	16
Romaine lettuce, chicken breast, "Riviera" olives, flakes of Parmigiano Reggiano PDO 24 months matured (Caseificio Gennari), salted almonds, sun dried tomatoes, crispy Parma ham PDO (Salumificio Ponte Romano), roasted chicken mayonnaise and bread croutons	
NORDIC SALAD ^{4 - 7 - 8}	16.9
Spinach salad, salmon, oranges, fennels, yogurt dressing with honey and chervil	
MEDITERRANEAN SALAD ^{4 - 12}	16.9
Romaine lettuce, tuna in oil, red and yellow cherry tomatoes, black olives powder, caper fruit and lemon citronette	
CAPRESE WITH BUFFALO MOZZARELLA PDO REVISITED ⁷	14.5
Buffalo mozzarella PDO (Caseificio La Bufalat), tomato, cherry tomatoes emulsion, "Materia Prima" EVO oil (Coppini Arte Olearia), and basil	

QUORE'S PIZZA

TRADITIONAL PIZZA: BIO DOUGH MADE WITH MOLINO GRASSI
TYPE 1 STONE-GROUND FLOUR AND FERMENTED FOR 72 HOURS.

CLASSIC PIZZAS

MARGHERITA ¹⁻⁷ Tomato sauce (Casa Marrazzo), "fior di latte" mozzarella and basil	9.5
BUFALA PDO ¹⁻⁷ Tomato sauce (Casa Marrazzo), buffalo mozzarella PDO (Caseificio La Bufalat), basil and "Materia Prima" EVO oil (Coppini Arte Olearia)	13.9
HIGH QUALITY HAM ¹⁻⁷ Tomato sauce (Casa Marrazzo), "fior di latte" mozzarella and High Quality ham	14.9
PARMA HAM PDO ¹⁻⁷ Tomato sauce (Casa Marrazzo), "fior di latte" mozzarella and Parma ham PDO (Salumificio Ponte Romano) served separately	15.5
"FAVOLA" MORTADELLA, STRACCIATELLA OF BURRATA CHEESE AND PISTACHIO GRAIN ¹⁻⁷⁻⁸ "Fior di latte" mozzarella, "Favola" mortadella, stracciatella of burrata cheese from Gioia del Colle town, and pistachio grain	15.9
BURRATA CHEESE AND PARMA HAM PDO ¹⁻⁷ Tomato sauce (Casa Marrazzo), burrata cheese from Gioia del Colle town and Parma ham PDO (Salumificio Ponte Romano) served separately	16.5
SPICY SALAMI AND STRACCIATELLA OF BURRATA CHEESE ¹⁻⁷ Tomato sauce (Casa Marrazzo), "fior di latte" mozzarella, spicy salami and stracciatella of burrata cheese from Gioia del Colle town	15.5



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SEASONAL PIZZAS

BASIL PESTO, BUFFALO RICOTTA PDO AND CHERRY TOMATOES ¹⁻⁷ "Fior di latte" mozzarella, basil pesto, buffalo ricotta PDO cheese, red and yellow cherry tomatoes and fried basil	14.9
ANCHOVY FILLETS AND STRACCIATELLA OF BURRATA CHEESE ¹⁻⁴⁻⁷ Tomato sauce (Casa Marrazzo), anchovy fillets, stracciatella of burrata cheese from Gioia del Colle town, "Riviera" olives, and basil	14.5
SPICY SALAMI AND SQUACQUERONE DI ROMAGNA PDO CHEESE ¹⁻⁷ Tomato sauce (Casa Marrazzo), "fior di latte" mozzarella, spicy salami, rocket, and squacquerone di Romagna PDO cheese	14.5
VEGETARIAN ¹⁻⁷ "Fior di latte" mozzarella, sautéed aubergine and courgettes, yellow and red cherry tomatoes, and grilled artichokes	15.5
COOKED SHOULDER AND SQUACQUERONE DI ROMAGNA PDO CHEESE ¹⁻⁷ Rocket, cooked shoulder (Salumificio Squisito) red cherry tomatoes, and squacquerone di Romagna PDO cheese	15.9

TASTY PIZZAS

SAUSAGE, PORCINI MUSHROOMS AND TRUFFLE CRUMBLE ¹⁻⁷ "Fior di latte" mozzarella, mantua sausage, porcini mushrooms and truffle crumble	17.9
ROLLED PANCETTA, POTATOES AND PECORINO ROMANO PDO ¹⁻⁷ "Fior di latte" mozzarella, rolled pancetta (Salumificio Squisito), potatoes, Pecorino Romano PDO, and black pepper	15.5
N'DUJA AND BURRATA CHEESE ¹⁻⁷ Tomato sauce (Casa Marrazzo), n'duja from Spilinga town, burrata cheese from Gioia del Colle town and "Riviera" olives	15.9
BACON, GRILLED ARTICHOKEs AND PECORINO ROMANO PDO ¹⁻⁷ "Fior di latte" mozzarella, crispy bacon, grilled artichokes, and Pecorino Romano PDO	15.5
PARMIGIANA STYLE ¹⁻⁷ Tomato sauce (Casa Marrazzo), "fior di latte" mozzarella, fried aubergines, Parmigiano Reggiano PDO (Caseificio Gennari), and basil	15.5

DESSERT

HOMEMADE TIRAMISÙ ¹⁻³⁻⁷	6.9
Espresso coffee, egg ladyfingers, custard, whipped cream, and bitter cocoa	
CHEESECAKE WITH PEACHES ¹⁻⁷	6.5
Crumbled cookies, buffalo ricotta cream PDO, and peaches	
MASCARPONE CREAM WITH FRESH STRAWBERRIES ¹⁻³⁻⁷	6.9
Soft mascarpone cream with fresh strawberries, and cocoa biscuit crumble	
PISTACHIO TIRAMISÙ AND WHITE CHOCOLATE ¹⁻³⁻⁶⁻⁷⁻⁸	6.9
Espresso coffee, egg ladyfingers, custard, whipped cream, pistachio, and flakes of white chocolate	
"SCUGNIZZI" WITH NUTELLA CREAM ¹⁻⁷⁻⁸	6.5
Fried pizza dough served with Nutella cream and hazelnuts grain	
FRESH FRUIT SALAD	8
Pineapple, apple, kiwi, peaches, strawberries, blueberries, raspberries, and honey	

ICE-CREAM

ESPRESSO WITH VANILLA ICE CREAM ³⁻⁷	6
VANILLA FLAVOUR ³⁻⁷	6
CHOCOLATE FLAVOUR ⁷	6

DRINKS

ACQUA SAN PELLEGRINO 0,75 L	3.8	COCA COLA/COLA COLA ZERO/FANTA/SPRITE	3.9
ACQUA SAN PELLEGRINO 0,50 L	2.5	CHINÒ SAN PELLEGRINO	3.8
ACQUA PANNA 0,75 L	3.8	ARANCIATA BIO SAN PELLEGRINO	3.8
ACQUA PANNA 0,50 L	2.5	LIMONATA BIO SAN PELLEGRINO	3.8

BEERS

	0,2 L	0,4 L
PORETTI 4 HOPS BEER	5	7
PORETTI 7 HOPS • BLANCHE BEER	6	8
PORETTI 9 HOPS • IPA BEER	6	8
		33 CL
PORETTI 4 LUPPOLI • ZERO ALCOHOL		5
PORETTI 4 LUPPOLI • GLUTEN FREE		5
PORETTI 4 LUPPOLI • NON-FILTERED		5

DIGESTIFS

AMARO DEL CAPO	4	MONTENEGRO	4
DISARONNO	4	VECCHIA ROMAGNA	4
BRAULIO RISERVA	4	STRAVECCHIO	4
AMARO AVERNA	4	SAMBUCA	4
FERNET BRANCA	4	LIMONCELLO	4

SPIRITS & WHISKEY

GRAPPA DICIOTTO LUNE	5
GRAPPA STORICA NERA	5
JACK DANIEL'S	5
JAMESON	5

COCKTAILS

AMERICANO	8
NEGRONI	8
SPRITZ APEROL/CAMPARI/LIMONCELLO	8
SPRITZ ST-GERMAIN HUGO	10
GARIBALDI	8
NON-ALCOHOLIC SPRITZ	8
GIN TONIC	10

SPARKLING WINE

		
PROSECCO DOC • VALDO	6	
MOSCATO DOLCE SPUMANTE • VALDO	5	25
POGGIO ALTO SPUMANTE BRUT COLLI DI PARMA DOC • BIO • MONTE DELLE VIGNE	6	28
PROSECCO CUVÉE DI BOJ • VALDO		28
FRANCIACORTA SATÈN DOCG • MONOGRAM		40
FRANCIACORTA BRUT DOCG • MONOGRAM	8	35

WHITE WINE

		
PINOT GRIGIO DOC • LAMBERTI	6	28
LUGANA DOC • SANTI	6	28
FALANGHINA DOC • MASTROBERARDINO		30
GRECO DI TUFO DOCG • MASTROBERARDINO		30
CHARDONNAY COLLIO DOC • FORMENTINI	6	28
SAUVIGNON COLLIO DOC • FORMENTINI	6	28
RIBOLLA GIALLA COLLIO DOC • FORMENTINI	6	28

ROSÉ WINE

		
SPUMANTE ROSÉ BRUT • VALDO	6	28
BARDOLINO CHIARETTO • LAMBERTI	6	28

RED WINE

		
LAMBRUSCO OASI DEL GUSTO • MONTE DELLE VIGNE	5.5	25
BARBERA BRUSATA COLLI DI PARMA DOC • BIO • MONTE DELLE VIGNE	6	28
ROSSO MONTE DELLE VIGNE COLLI DI PARMA DOC • BIO • MONTE DELLE VIGNE	6	28
NERO D'AVOLA • RAPITALÀ	7	30
NEGROAMARO DEL SALENTO • CASTELLO MONACI		28
SANGIOVESE DI TOSCANA • SERRISTORI	6	28
CHIANTI SUPERIORE DOCG • MELINI	7	30
NEBBIOLO DELLE LANGHE DOC • CA' BIANCA		28
VALPOLICELLA RIPASSO SUPERIORE DOC • BOLLA	7	30
BAROLO • CA' BIANCA		60
AMARONE DELLA VALPOLICELLA • SANTI		65

CONSUMER INFORMATION

DEAR GUESTS,

THE SERVICE STAFF IS AVAILABLE TO PROVIDE YOU WITH ANY INFORMATION REGARDING THE NATURE AND ORIGIN OF THE RAW MATERIALS USED AND HOW THE COURSES ON THE MENU ARE PREPARED.

WE INVITE YOU TO INFORM THE SERVICE MANAGER ABOUT THE NEED TO CONSUME FOOD FREE OF CERTAIN ALLERGENIC SUBSTANCES BEFORE ORDERING, WHICH ARE HIGHLIGHTED IN EACH COURSE ON THE MENU IN THE AVAILABLE FOLDER. DURING PREPARATION IN THE KITCHEN, HOWEVER, ACCIDENTAL CONTAMINATION CANNOT BE RULED OUT, SO MEALS MAY CONTAIN TRACES OF THE FOLLOWING SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES, ACCORDING TO EU REG. 1169/11 ANNEX II.

• COURSES ON THE MENU MARKED WITH (*) ARE PREPARED WITH RAW MATERIALS FROZEN OR DEEP-FROZEN AT ORIGIN BY THE MANUFACTURER OR PREPARED WITH FRESH RAW MATERIALS TREATED WITH BLAST CHILLER TO ENSURE THEIR QUALITY AND SAFETY, AS DESCRIBED IN THE HACCP PLAN PROCEDURES UNDER EC REG. 852/04.

• FISHERY PRODUCTS SERVED RAW OR PRACTICALLY RAW ARE TREATED WITH BLAST CHILLER TO ENSURE THEIR FOOD SAFETY, AS DESCRIBED IN THE HACCP PLAN PROCEDURES ACCORDING TO REG. UE 853/04.

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| 1 | CEREALS CONTAINING GLUTEN: WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT OR THEIR STRAINS HYBRIDIZED AND DERIVED PRODUCTS |
| 2 | CRUSTACEANS AND CRUSTACEAN PRODUCTS |
| 3 | EGGS AND EGG PRODUCTS |
| 4 | FISH AND FISH PRODUCTS |
| 5 | PEANUTS AND PEANUT PRODUCTS |
| 6 | SOYBEANS AND SOYBEAN PRODUCTS |
| 7 | MILK AND MILK PRODUCTS (INCLUDING LACTOSE) |
| 8 | NUTS: ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, PECANS, BRAZIL NUTS, PISTACHIOS, MACADAMIA NUTS OR QUEENSLAND WALNUTS AND THEIR PRODUCTS |
| 9 | CELERY AND CELERY PRODUCTS |
| 10 | MUSTARD AND MUSTARD PRODUCTS |
| 11 | SESAME SEEDS AND PRODUCTS MADE FROM SEEDS SESAME SEEDS |
| 12 | SULFUR DIOXIDE AND SULFITES IN CONCENTRATIONS ABOVE 10 MG/KG OR 10 MG/LITER |
| 13 | LUPINS AND PRODUCTS MADE FROM LUPINS |
| 14 | CLAM AND PRODUCTS MADE FROM CLAM |

Quore Italiano Dante

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