

***La Cantinetta
Caffè Ristorante***

San Pellegrino sparkling water cl. 75 Still	€ 3.00
Panna water cl. 75	€ 3.00
Soft drink cl. 33	€ 3.00
Beer bottle cl. 33	€ 5.00
SQ wine glass	€ 6.00 / 7.00
Lambrusco glass	€ 5.00
Glass of Prosecco	€ 5.00
Trento DOC Brut glass	€ 6.00
Trento DOC Rosé glass	€ 8.00
Franciacorta Brut Glass	€ 7.00
Franciacorta Rosé glass	€ 8.00
Franciacorta Saten glass	€8.00
Franciacorta glass dosage Ø	€8.00
Limoncino, Nocino, Licorice	€ 4.00
Grappa and bitters	€ 4.00
Cognac	€ 10.00
Whisky SQ	€ 6.00 / 12.00
Gin Tonic SQ	€ 8.00 / €12.00
Amaro Jefferson	€ 6.50
Bitter Bitter	€ 6.50
Coca Cola 35°	€ 6.50
Green Chartreuse 55°	€ 6.50
Absinthe 70°	€ 6.50
Imperial drops 90°	€ 6.50
Coffee	€ 1.50

Coperto € 3.00

Menu

Appetizers

 	- A mix of crunch raw and sauteed vegetables	€12.00
 	- Erbazzone casket filled with spinach and chard wrapped in crispy puff pastry with parmesan cream.	€12.00
	- Golden and crispy fried gnocchi, accompanied by fine raw ham.	€12.00
	- Fresh burrata, enhanced by the delicacy of raw ham or from the intensity of the anchovies.	

First courses

	Handmade	
  	-Cappelletti served in hot, fragrant capon broth.	€15.00
  	- Lasagna with yellow pasta, enriched with Emilian ragù.	€14.00
  	- Tagliatella seasoned with rich and tasty ragù	€14.00
  	- Maccheroni Special, masterfully cooked, seasoned with sausage ragù or enriched with tender pieces of rib.	€14.00
  	-Cantinetta's speciality Spaghetti with bacon and tomato	€12.00
  	-Green tortelli, filled with a tasty mix of fresh herbs and ricotta, served with melted butter and sage.	€14.00

Second courses

	- Fresh and tender beef tartare accompanied by roasted potatoes	€16.00
	- Sliced beef sirloin, accompanied by roasted potatoes	€23.00
	- Roast beef, thinly sliced and served raw with mustard, with roasted potatoes	€16.00
	- Chicken cooked using the CBT method which enhances its tenderness and flavour natural, combined with roasted potatoes	€16.00
	- Premium horse sirloin accompanied by roasted potatoes	€25.00
	- CCCC- Raw horse meat, cut with a knife to preserve its flavour. authentic texture and flavor, accompanied by roasted potatoes	€25.00
	- Beef rib of about 1 kg, rich in flavour and tenderness, grilled to perfection.	€60.00

Side dishes

	- Our roasted potatoes	€4.00
	-Artichoke hearts wrapped in a crispy parmesan gratin, golden brown in the oven.	€7.00
 	-Breaded and fried porcini mushroom slices.	€7.00
	- An assortment of fresh vegetables, expertly grilled, for enhance their natural flavour.	€6.00

Dessert

	- Fiordilatte ice cream, combines with the intense sweetness of the famous Fabbri cherries.	€7.00
 	- A soft and enveloping chocolate heart accompanied by creamy mascapone or fior di latte ice cream.	€7.00
 	- The pavesino filled with Nutella and mascarpone, wrapped in a light dusting of coconut.	€7.00
	- A delicate and fresh yogurt mousse, sweetened with honey and enriched by the crunchiness of walnuts.	€7.00

LA BOTTEGA DELLA CARNE, Corso A.Pio, 1 Carpi is the supplier of our
of beef and chicken featured on the menu

BUTCHER'S SHOP F.LLI VACCARI, Via G. Matteotti, 5 Soliera is our horse supplier
meat