

Autumn – Winter 2023



Includes: Home-made bread on different types, Focaccia, Taralli, Bibanesi and other bakery products





Entree

Bread's Crostini with vegetables, salami and sausage

MAY CONTAIN





Bolognese Cutting Board......9,00€

Row ham, Mortadella cubes, Salami, Dry Sausage, "Caseificio Valsamoggia" Cheese, Fried Polenta with Sausage

CONTAIN



MAY CONTAIN



Bologna Hills Semi Aged Pecorino, Mixed "Caciotta dell'Abbazia" (Cow & Sheep Milk), Sweet Goat Cheese, Nuraghe aged (Sheep & Goat Milk), Pecorino "di una volta" (aged Pecorinio), Truffle Mixed Caciotta, served with mixed Jams, Truffle Honey and Fried Piadina snack







Zucchíní stríps battered in tempura CONTAIN



MAY CONTAIN



Onion and Tomato sauce with bread's crostini roasted CONTAIN



MAY CONTAIJN



Smoked Bakon stír-fried with Balsamic vinegar with pine nuts served on red radicchio bed with Balsamic Vinegar Glaze garnish

CONTAIN

MAY CONTAIN





\infty Dish with Pasta home made

X Gluten Free Dish (ATTENTION: we can not ensure the total absence of aerial contamination during food preparations)



	20110	
()	Mozzarella Cubes with Bacon	<i>7</i> ,00€
	Mozzarella Cheese Cubes with Bacon around stir-fi	ried served on salad bed
	with Balsamic Vinegar Glaze garnish	
	CONTAIN	MAY CONTAIN
	Small Zucchini Flan	7,00€
	Small Flan with Zucchini and Parmigiano cream	,,
	CONTAIN	MAY CONTAIN
Fire	st Dishes	
	Tortellini in Broth	14,00€
	Tortellini with Chicken Broth	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
	CONTAIN	MAY CONTAIN
4	Tortellini with cream	13,00€
	Tortellini with cream	,
	CONTAIN	MAY CONTAIN
*	Tagliatelle Ragù	12,00€
	Yellow pasta Tagliatelle with meat sauce Bolognese	
	CONTAIN	MAY CONTAIN
*	Lasagna	13,00€
	Green pasta (with spinach) Lasagna, with meat sauc	re Bolognese, bechamel and parmigiano
	CONTAIN	MAY CONTAIN
W.	Tagliatelle Ham and Crispy Onion	12,00€
	Green pasta (with spinach) Tagliatelle with Ham&Cr	
	CONTAIN	MAY CONTAIN
W.	Passatellí in Broth	10,00€
	Passatellí with Chicken Broth	
	CONTAIN	MAY CONTAIN

Vegetarian Dish

Nish with Pasta home made

Gluten Free Dish (ATTENTION: we can not ensure the total absence of aerial contamination during food preparations)



	Dry Passatelli		11,00€
	(*) Seasonal Variations applicable based on the availability CONTAIN	MAY CONTAIN	
		MAY CONTAIN	8
2			
	Tortelloni Ricotta Butter and Sage or Ragù Yellow pasta Tortelloni with Ricotta "Caseificio Valsamoggia", Ma		
	served with Butter and Sage sauce or meat sauce Bolognese (+1€ CONTAIN	MAY CONTAIN	
			1
	Balanzoni		14,00€
	Green pasta (with spinach) with Mortadella, Mascarpone, Ricotta	"Caseíficio Valsamoggia	"
	and Parmigiano inside, served with Sausage white sauce or with B.		
	CONTAIN	MAY CONTAIN	
V (2	Risotto with Porcini Mushrooms	•••••	13,00€
*	Risotto with Porcini mushrooms or with Black Truffle (+5€ *).		
	CONTAIN	MAY CONTAIN	
		1 6 C	
**	Pappardelle with Mushrooms		12,00€
	Yellow pasta Pappardelle with Mixed Mushrooms or with Black Ti		
	CONTAIN	MAY CONTAIN	
N S	Caramelle with Porcini Mushrooms	• • • • • • • • • • • • • • • • • • • •	15,00€
	Yellow pasta Candies with Porcini Mushrooms, Ricotta "Caseificio		ley
	inside, served with con Sausage white sauce or with Truffle (+5€ °		
	CONTAIN	MAY CONTAIN	A
*	Strozzapretí at Boscaíola sauce	• • • • • • • • • • • • • • • • • • • •	12,00€
	Eggs pasta Strozzapretí with Sausage, Cream and Mushrooms.		
	CONTAIN	MAY CONTAIN	
*	Gramigna with Sausage	•••••	10,00€
	Eggs pasta Yellow&Green Gramigna with Sausage red sauce (witi		
	CONTAIN	MAY CONTAIN	

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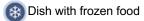
Second Dishes

Tue	Slíced Beef	18,00€	
	Adult Beef Entrecote served with Salt and Rosemary, Grana Pada Porcini Mushrooms (+4€*), Black Truffle (+5€*) (*) Seasonal Variations applicable based on the availability		
	CONTAIN	MAY CONTAIN	
Just	Scottona Fiorentina	5,00€/hg	
	Scottona adult beef steak with bone (average cut approximately) CONTAIN		
(Zeer)	Fassona Tartarre	16,00€	
	Adult Beef minced meat seasoned with celery and carrots, served	with Grana Padano Flakes and Rocket MAY CONTAIN	
Free	Míxed Grilled Meat	17,00€	
	Sliced Beef, Sausage, Pork Neck, Pork ribs, Bacon, Chicken CONTAIN	MAY CONTAIN	
	Crescentine & Tigelle (*)	15,00€	
	Fried Crescentine (n.4) and Tigelle (n.3) served with mixed salami, Squaquerone Cheese "Caseificio Valsamoggia", Marmelade, Nuteli		
	CONTAIN	MAY CONTAIN	
	(*) WEEKEND ONLY, from Friday dinner to Sunday lunch		
	Cotoletta Bolognese	17,00€	
	Pork Cotoletta with Raw Ham, Cream and Parmigiano, if desired w (*) Seasonal Variations applicable based on the availability		
	CONTAIN	MAY CONTAIN	



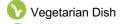
Nish with Pasta home made

(X) Gluten Free Dish (ATTENTION: we can not ensure the total absence of aerial contamination during food preparations)





VX		11,00€
	Tomino cheese with grilled Vegetables and CONTAIN	/ <i>Fruits</i> May contain
* >	Coniglio alla Cacciatora	13,00€
	Rabbit on tomato sauce and rosemary CONTAIN	MAY CONTAIN
*	Mushrooms Scaloppina	13,00€
	Chicken Breast sliced floured and cooked	l in butter with mushrooms dressing MAY CONTAIN
*		11,00€
	Chicken Breast sliced floured and cooked	l in butter with lemon MAY CONTAIN
*	Chicken Breast with Ginger sa	uce and Red Onions12,00€
	Chicken Breast sliced floured and cooked sauce, corn starch and strips of red onion.	l in a sauce with ginger, ketchup, mustard, cream, honey, soy
	CONTAIN	MAY CONTAIN
* (*)	3	10,00€
	Chicken Breast sliced grilled CONTAIN	MAY CONTAIN



Nish with Pasta home made

Relation Free Dish (ATTENTION: we can not ensure the total absence of aerial contamination during food preparations)



Side Dishes

V Ju	Míxed Salad		.4,00€
V X	Grilled Vegetables		.5,00€
V **	Cooked Vegetables sauted		.4,00€
•	Baked Potatoes		.5,00€
V ③	Fried Potatoes CONTAIN	MAY CONTAIN	.6,00€
*	Fried Porcini Mushrooms Porcini Mushrooms battered in tempura CONTAIN	MAY CONTAIN	.9,00€
		# B B	



Nish with Pasta home made

(X) Gluten Free Dish (ATTENTION: we can not ensure the total absence of aerial contamination during food preparations)



Desserts

The	Mascarpone	
	Mascarpone "Caseíficio Valsamoggia" Cream optionally garnis Cocoa Toping, Cocoa flakes, Caramel, Hazelnut, Berries, "Fa CONTAIN	
Free	Zuppa Inglese	• •
	CONTAIN	MAY CONTAIN
	Tenerina Chocolate	4,50€
	CONTAIN	MAY CONTAIN
	Apple Píe	5,00€
	Apple Pie served warm with con Powdered Sugar and, on requ CONTAIN	uest with Mascarpone (+1€) MAY CONTAIN
	Torta della Nonna	6,00€
	Shortcrust pastry with cream and pine nuts served hot accompor mascarpone (+1€)	panied by whipped cream
	CONTAIN	MAY CONTAIN
	Chocolate Salami	4,50€
	Chocolate cake with biscuits (gluten-free) accompanied by w	, ,
	CONTAIN	MAY CONTAIN



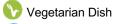
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Relation Free Dish (ATTENTION: we can not ensure the total absence of aerial contamination during food preparations)



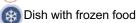
<u>Drinks</u>

SAN BENEDETTO Still Water 0,75Cl	2,50€
SAN BENEDETTO Sparkling Water 0,75Cl	2,50€
Bottled Drínks 0,33cl	3,00€
Theresianer Lager Bottled Beer 0,33cl	3,50€
Home White Wine – Sparkling Pignoletto "VIP"	7.000
1/2 litre	-
1 lítre	•
Home Red Wine – Sangiovese "IGP NOBILVINI"	,
1/4 lítre	
1/2 lítre	-
1 lítre	10,00€
Bar	
Espresso	1,50€
Spírít Coffee	2,00€
After Lunch/Dinner Drinks	
Amarí e Dígestíves	
Sangiovese Grappa "CRUDE" WHITE 40%	
Sangiovese Grappa "CRUDE" AGED 40%	5,00€



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LIST OF 14 FOOD ALLERGENS

Dear Customer, here under the table with the list of 14 food allergens.

Under the description each our dish you will find the icons of the allergens presents inside ("CONTAIN") and the allergens that may be present ("MAY CONTAIN") as declared from the suppliers of the raw materials.

About "Gluten Free Dish" (**) definition we clarify that they are not specific preparation or cooking but ONLY products or food WITHOUT GLUTEN by their nature.

In order to avoid misunderstanding or trouble during the meal, however, we suggest to ask our staff in case of doubts and/or concerns. Thanks.

sostanze o prodotti che provocano allergie o intolleranze





Cereali contenenti glutine

(grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati) e prodotti derivati, tranne: Sciroppi di glucosio a t Malto destrine a base di grano io a base di grano, incluso destrosio. Sciroppi di glucosio a base di orzo; Cereali utilizzati per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola.

Frutta a guscio mandorle (Amigdalus communis L.), nocciole (Corylus aveilana), noci (Juglans regia), noci di acagiù (Anacardium occidentale), noci di pecan (Carya illinoiensis(Wangenh) K. Koch, noci del Brasile (Bertholletia excelsa), pistacchi (Pistacia vera), noci macadamia o noci del Queensland (Macadamia ternifolia) e i toro prodotti. tranne per la frutta a guscio utilizzata per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola.



FRUTTA A GUSCIO





Crostacei e prodotti a base di crostacei

Sedano e prodotti a base di sedano.



SEDANO Celery



Senape e prodotti a base di senape.



SENAPE Mustard



e prodotti a base di uova. (sono comprese le uova di tutte le specie di animali ovipari)





e prodotti a base di pesce, tranne: gelatina di pesce utilizzata come supporto per preparati di vitamine o carotenoidi; latina o colla di pesce utilizzata come chiarificante





SEMI DI SESAMO Sesame



e prodotti a base di arachidi.



espressi in termini di SO2 totale da calcolarsi per i prodotti cosi come proposti pronti al consumo o ricostituiti conformemente alle istruzioni dei fabbricanti.



ANIDRIDE SOLFOROSA Sulphur Dioxide (Sulphites)

SOIA





e prodotti a base di soia. e prodotti a Dase di Sola, tranne: cilo e grasso di sola raffinato; tocoferoli misti naturali (E306), tocoferolo D-alfa naturale, tocoferolo acetato D-alfa naturale, tocoferolo succinato D-alfa naturale a base di sola; cil vegetali derivati da fitosteroli e fitosteroli esteri a base di sola;

estere di stanolo vegetale prodotto da steroli di olio vegetale a base di sola.

Lupini e prodotti a base di lupini.



LUPINO Lupin



e prodotti a base di latte (incluso lattosio), tranne: siero di latte utilizzato per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola;

(sono compresi latte bovino, caprino, ovino, e ogni tipo di prodotto da essi derivato).

Molluschi e prodotti a base di molluschi.



MOLLUSCHI Molluscs

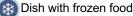
Vegetarian Dish



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Trattoria Amedea since the beginnings of his new management wanted to bind deeply to the territory that surrounds it trying to enhance the productions; Bolognese cooking, moreover, was based on the using of what was cultivated and produced in their farms or farmhouses. Around us we have the possibility to find a lot of production reality that can be offer many excellent quality raw materials and also historical reality well known not only in Bologna but also throughout Italy. Today around 75% of Raw Materials used in Trattoria Amedea come from Bologna Hinterland as you can see on the Maps here under.

OUR PRODUCTS ORIGINS MAP

