



Menù

Autumn – Winter

2023

Cover Charge 3,00

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

CONTAIN



MAY CONTAIN



Entree

Mixed Crostini 6,00€

Bread's Crostini with vegetables, salami and sausage

CONTAIN



MAY CONTAIN



Bolognese Cutting Board 9,00€



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

CONTAIN



MAY CONTAIN




  Mixed Cheese "Caseificio Valsamoggia" Cutting Board 8,00€
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 Pecorino), Truffle Mixed Caciotta, served with mixed Jams, Truffle Honey and Fried Piadina snack

CONTAIN



MAY CONTAIN



 Fried Zucchini 5,00€


Zucchini strips battered in tempura

CONTAIN



MAY CONTAIN



 Friggione with Bread's Crostini 5,00€


Onion and Tomato sauce with bread's crostini roasted

CONTAIN



MAY CONTAIN



 Bruciatini 8,00€


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

CONTAIN



MAY CONTAIN




 Mozzarella Cubes with Bacon.....7,00€
Mozzarella Cheese Cubes with Bacon around stir-fried served on salad bed with Balsamic Vinegar Glaze garnish

CONTAIN



MAY CONTAIN



 Small Zucchini Flan7,00€
Small Flan with Zucchini and Parmigiano cream


CONTAIN



MAY CONTAIN



First Dishes


 Tortellini in Broth14,00€
Tortellini with Chicken Broth

CONTAIN



MAY CONTAIN



 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



 Lasagna13,00€
Green pasta (with spinach) Lasagna, with meat sauce Bolognese, bechamel and parmigiano

CONTAIN



MAY CONTAIN




 Tagliatelle Ham and Crispy Onion.....12,00€
Green pasta (with spinach) Tagliatelle with Ham&Cream sauce, garnish with crispy Onion

CONTAIN



MAY CONTAIN



 Passatelli in Broth.....10,00€
Passatelli with Chicken Broth

CONTAIN





MAY CONTAIN









 Vegetarian Dish

 Dish with Pasta home made

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

 Dish with frozen food

-  **Dry Passatelli** 11,00€
*Passatelli with Red Radicchio, Ham and Pine Nuts or with Black Truffle (+5€ *)*
 (*) Seasonal Variations applicable based on the availability
- CONTAIN    
- MAY CONTAIN         
-   **Tortelloni Ricotta Butter and Sage or Ragù** 11,00€
Yellow pasta Tortelloni with Ricotta "Caseificio Valsamoggia", Mascarpone and Parmigiano inside, served with Butter and Sage sauce or meat sauce Bolognese (+1€)
- CONTAIN    
- MAY CONTAIN        
-  **Balanzoni** 14,00€
*Green pasta (with spinach) with Mortadella, Mascarpone, Ricotta "Caseificio Valsamoggia" and Parmigiano inside, served with Sausage white sauce or with Black Truffle (+5€ *).*
- CONTAIN      
- MAY CONTAIN          
-   **Risotto with Porcini Mushrooms** 13,00€
*Risotto with Porcini mushrooms or with Black Truffle (+5€ *).*
- CONTAIN  
- MAY CONTAIN    
-   **Pappardelle with Mushrooms** 12,00€
*Yellow pasta Pappardelle with Mixed Mushrooms or with Black Truffle (+5€ *).*
- CONTAIN   
- MAY CONTAIN       
-   **Caramelle with Porcini Mushrooms** 15,00€
*Yellow pasta Candies with Porcini Mushrooms, Ricotta "Caseificio Valsamoggia" and Parsley inside, served with con Sausage white sauce or with Truffle (+5€ *)*
- CONTAIN    
- MAY CONTAIN         
-  **Strozzapreti at Boscaiola sauce** 12,00€
Eggs pasta Strozzapreti with Sausage, Cream and Mushrooms.
- CONTAIN   
- MAY CONTAIN   
-  **Gramigna with Sausage** 10,00€
Eggs pasta Yellow&Green Gramigna with Sausage red sauce (with tomato).
- CONTAIN   
- MAY CONTAIN         

-  Vegetarian Dish
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Second Dishes

-  Sliced Beef 18,00€
Adult Beef Entrecote served with Salt and Rosemary, Grana Padano Flakes and Rocket,
Porcini Mushrooms (+4€ *), Black Truffle (+5€ *)
(* Seasonal Variations applicable based on the availability)
CONTAIN MAY CONTAIN
    
-  Scottona Fiorentina 5,00€/hg
Scottona adult beef steak with bone (average cut approximately 1kg)
CONTAIN MAY CONTAIN
-  Fassona Tartarre 16,00€
Adult Beef minced meat seasoned with celery and carrots, served with Grana Padano Flakes and Rocket
CONTAIN MAY CONTAIN
   
-  Mixed 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, Pickles, Pesto Montanaro,
Squaquerone Cheese "Caseificio Valsamoggia", Marmelade, Nutella
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 with addition of Black Truffle (+5€ *)
(* Seasonal Variations applicable based on the availability)
CONTAIN MAY CONTAIN
            

Polpettine della Nonna 12,00€



Pork, Mortadella and Parmigiano Meat Balls breaded and fried, on tomato sauce with peas.

CONTAIN



MAY CONTAIN



  Gran Misto con Tomino 11,00€



Tomino cheese with grilled Vegetables and Fruits

CONTAIN



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 in butter with mushrooms dressing

CONTAIN



MAY CONTAIN



 Lemon Scaloppina 11,00€


Chicken Breast sliced floured and cooked in butter with lemon

CONTAIN



MAY CONTAIN



 Chicken Breast with Ginger sauce and Red Onions 12,00€



Chicken Breast sliced floured and cooked in a sauce with ginger, ketchup, mustard, cream, honey, soy sauce, corn starch and strips of red onions

CONTAIN



MAY CONTAIN



  Chicken Breast grilled 10,00€


Chicken Breast sliced grilled


CONTAIN

MAY CONTAIN

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Side Dishes

 	Mixed Salad	4,00€
 	Grilled Vegetables	5,00€
  	Cooked Vegetables sauted	4,00€
	Baked Potatoes	5,00€
 	Fried Potatoes	6,00€
<div> <div>CONTAIN</div>  </div> <div> <div>MAY CONTAIN</div>  </div>		
 	Fried Porcini Mushrooms	9,00€
<div> <div><i>Porcini Mushrooms battered in tempura</i></div> <div>CONTAIN</div>  </div> <div> <div>MAY CONTAIN</div>  </div>		

Desserts

-  Mascarpono 5,00€
Mascarpono "Caseificio Valsamoggia" Cream optionally garnished with Cocoa powder,
Cocoa Topping, Cocoa flakes, Caramel, Hazelnut, Berries, "Fabbri" Black Cherry (+1€), Pistachio (+2€)
- CONTAIN:  
- MAY CONTAIN:      
-  Zuppa Inglese 5,00€
Cream, Chocolate Cream and ladyfingers wet in the Alchermes
- CONTAIN:    
- MAY CONTAIN:      
- Tenerina Chocolate 4,50€
- CONTAIN:    
- MAY CONTAIN:     
- Apple Pie 5,00€
Apple Pie served warm with con Powdered Sugar and, on request with Mascarpono (+1€)
- CONTAIN:   
- MAY CONTAIN:      
- Torta della Nonna 6,00€
Shortcrust pastry with cream and pine nuts served hot accompanied by whipped cream
or mascarpone (+1€)
- CONTAIN:    
- MAY CONTAIN:       
- Chocolate Salami 4,50€
Chocolate cake with biscuits (gluten-free) accompanied by whipped cream or mascarpone (+1€)
- CONTAIN:  
- MAY CONTAIN:    

Drinks

SAN BENEDETTO Still Water 0,75Cl	2,50€
SAN BENEDETTO Sparkling Water 0,75Cl	2,50€
Bottled Drinks 0,33cl	3,00€
<i>Coca Cola, Coca Cola Zero, Sprite</i>	
Theresianer Lager Bottled Beer 0,33cl	3,50€
Home White Wine – Sparkling Pignoletto “VIP”	
1/4 litre.....	3,00€
1/2 litre.....	6,00€
1 litre	10,00€
Home Red Wine – Sangiovese “IGP NOBILVINI”	
1/4 litre.....	3,00€
1/2 litre.....	6,00€
1 litre	10,00€

Bar

Espresso	1,50€
<i>Espresso, Macchiato (with milk hot or cold), Decaffeinato, Barley Coffee, Ginseng</i>	
Spirit Coffee	2,00€
<i>Grappa, Sambuca o Nocino</i>	


After Lunch/Dinner Drinks

Amari e Digestives	5,00€
<i>Averna, Braulio, Agricanto, Amaro del Capo, Jagermeister, Montenegro, Unicum, Limoncello, Nocino, Liquerizia.</i>	
Sangiovese Grappa “CRUDE” WHITE 40%.....	5,00€
Sangiovese Grappa “CRUDE” AGED 40%.....	5,00€

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

<p>Frutta a guscio mandorle (<i>Amigdalus communis</i> L.), nocciole (<i>Corylus avellana</i>), noci (<i>Juglans regia</i>), noci di acagiù (<i>Anacardium occidentale</i>), noci di pecan [<i>Carya illinoensis</i>(Wangenh) K. Koch], noci del Brasile (<i>Bertholletia excelsa</i>), pistacchi (<i>Pistacia vera</i>), noci macadamia o noci del Queensland (<i>Macadamia ternifolia</i>) e i loro prodotti, tranne per la frutta a guscio utilizzata per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola.</p>	<p>FRUTTA A GUSCIO Nuts</p>	<p>GLUTINE Cereals containing Wheat</p>	<p>Cereali contenenti glutine (grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati) e prodotti derivati, tranne: Sciroppi di glucosio a base di grano, incluso destrosio; Malto destrine a base di grano; Sciroppi di glucosio a base di orzo; Cereali utilizzati per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola.</p>
<p>Sedano e prodotti a base di sedano.</p>	<p>SEDANO Celery</p>	<p>CROSTACEI Crustaceans</p>	<p>Crostacei e prodotti a base di crostacei.</p>
<p>Senape e prodotti a base di senape.</p>	<p>SENAPE Mustard</p>	<p>UOVA Eggs</p>	<p>Uova e prodotti a base di uova. (sono comprese le uova di tutte le specie di animali ovipari)</p>
<p>Semi di sesamo e prodotti a base di semi di sesamo.</p>	<p>SEMI DI SESAMO Sesame</p>	<p>PESCI Fish</p>	<p>Pesce e prodotti a base di pesce, tranne: gelatina di pesce utilizzata come supporto per preparati di vitamine o carotenoidi; gelatina o colla di pesce utilizzata come chiarificante nella birra e nel vino.</p>
<p>Anidride solforosa e solfiti in concentrazioni superiori a 10mg/kg o 10mg/l espressi in termini di SO₂ totale da calcolarsi per i prodotti così come proposti pronti al consumo o ricostituiti conformemente alle istruzioni dei fabbricanti.</p>	<p>ANIDRIDE SOLFOROSA Sulphur Dioxide (Sulphites)</p>	<p>ARACHIDI Peanuts</p>	<p>Arachidi e prodotti a base di arachidi.</p>
<p>Lupini e prodotti a base di lupini.</p>	<p>LUPINO Lupin</p>	<p>SOIA Soya</p>	<p>Soia e prodotti a base di soia, tranne: olio e grasso di soia raffinati; tocoferoli misti naturali (E306), tocoferolo D-alfa naturale, tocoferolo acetato D-alfa naturale, tocoferolo succinato D-alfa naturale a base di soia; oli vegetali derivati da fitosteroli e fitosteroli esteri a base di soia; estere di stanolo vegetale prodotto da steroli di olio vegetale a base di soia.</p>
<p>Molluschi e prodotti a base di molluschi.</p>	<p>MOLLUSCHI Molluscs</p>	<p>LATTE Milk</p>	<p>Latte 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; latticello, (sono compresi latte bovino, caprino, ovino, e ogni tipo di prodotto da essi derivato).</p>

Trattoria Amedea

FLAWORS of OUR LAND

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

