

Trattoria
Amedea



Menù
Spring ~ Summer
2024

Cover Charge3,00€

Entree

Bolognese Cutting Board..... 9,00€
Row ham, Mortadella cubes, Salami, Dry Sausage, Fried Polenta with Sausage and two slices of seasoned cheese

CONTAIN



MAY CONTAIN




  Mixed Cheese “Caseificio Valsamoggia” Cutting Board 9,00€
3 different types of seasoned cheese served with mixed Jams, Honey and Fried Piadina snack

CONTAIN



MAY CONTAIN




 Fried Zucchini..... 6,00€
Zucchini strips battered in tempura

CONTAIN



MAY CONTAIN




 Friggione with Bread's Crostini 6,00€
Onion and Tomato sauce with bread's crostini roasted

CONTAIN



MAY CONTAIN




 Bruciatini 9,00€
Smoked Bacon stir-fried with Balsamic vinegar with pine nuts served on red radicchio bed

CONTAIN



MAY CONTAIN




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

CONTAIN



MAY CONTAIN




 Small Zucchini Flan 7,00€
Small Flan with Zucchini and Parmigiano cream

CONTAIN



MAY CONTAIN



 Parmigiano's Panna Cotta 8,00€
Panna Cotta of Parmigiano Reggiano served with small tomatoes and basil oil

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


First Dishes



-  Tortellini with cream.....13,00€
Tortellini with cream and/or with Truffle (+5€) and only until the end of May with broth (+1€)*
 (*) Seasonal Variations applicable based on the availability
- CONTAIN  MAY CONTAIN 
-  Tagliatelle Ragù.....13,00€
Yellow pasta Tagliatelle with meat sauce Bolognese
- CONTAIN  MAY CONTAIN 
-  Lasagna14,00€
Green pasta (with spinach) Lasagna, with meat sauce Bolognese, bechamel and parmigiano
- CONTAIN  MAY CONTAIN 
-  Tagliatelle Ham and Crispy Onion.....13,00€
Green pasta (with spinach) Tagliatelle with Ham&Cream sauce, garnish with crispy Onion
- CONTAIN  MAY CONTAIN 
-  Dry Passatelli12,00€
Passatelli with Red Radicchio, Ham and Pine Nuts or with Truffle (+5€)*
 (*) Seasonal Variations applicable based on the availability
- CONTAIN  MAY CONTAIN 
-   Tortelloni Ricotta Butter and Sage or Ragù.....12,00€
Yellow pasta Tortelloni with Ricotta, 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 and Parmigiano inside, served with Sausage white sauce or with Truffle (+5€)*
- CONTAIN  MAY CONTAIN 

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  Risotto with Zucchini cream..... 13,00€


Risotto with Zucchini cream or whit raw ham crumble (+1€)

CONTAIN



MAY CONTAIN



 Pappardelle with Deer Ragù..... 16,00€


Yellow pasta Pappardelle with Deer meat sauce

CONTAIN



MAY CONTAIN



 Gramigna with Sausage..... 10,00€

Eggs pasta Yellow&Green Gramigna with Sausage red sauce (with tomato).

CONTAIN





MAY CONTAIN




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Second Dishes

 Sliced Beef 19,00€


*Adult Beef Entrecote served with Salt and Rosemary, Grana Padano Flakes and Rocket, Porcini Mushrooms (+3€ *), Truffle (+5€ *)*

(* Seasonal Variations applicable based on the availability)

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 18,00€

Sliced Beef, Sausage, Pork Neck, Pork ribs, Bacon, Chicken

CONTAIN

MAY CONTAIN

Cotoletta Bolognese 18,00€

*Pork Cotoletta with Raw Ham, Cream and Parmigiano, if desired with addition of Truffle (+5€ *)*

(* Seasonal Variations applicable based on the availability)

CONTAIN

MAY CONTAIN



Polpettine della Nonna – “Summer Edition” 12,00€

Pork Meat Balls breaded and fried, served with red pepper sauce


CONTAIN


MAY CONTAIN





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  Gran Misto con Tomino 11,00€


Tomino cheese with grilled Vegetables and Fruits

CONTAIN



MAY CONTAIN



 Mushrooms Scaloppina 13,00€


Chicken Breast sliced floured and cooked in butter with mushrooms dressing

CONTAIN



MAY CONTAIN



 Lemon Scaloppina 12,00€



Chicken Breast sliced floured and cooked in butter with lemon

CONTAIN



MAY CONTAIN



  Chicken Breast grilled 10,00€


Chicken Breast sliced grilled


CONTAIN

MAY CONTAIN

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 Dish with frozen food

Side Dishes






- 


 Mixed Salad 4,00€
- 

 Grilled Vegetables 5,00€
- 


 Cooked Vegetables sauted..... 4,00€
- 
 Baked Potatoes 5,00€
- 

 Fried Potatoes 6,00€
- CONTAIN 
- MAY CONTAIN 

- 

 Fried Porcini Mushrooms 9,00€
- Porcini Mushrooms battered in tempura*
- CONTAIN 

- MAY CONTAIN 





Desserts

- Home cooked Dessert.....5,00€/7,00€
Our baked or fresh desserts

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 or Coca Cola Zero</i> | |
| Theresianer Lager Bottled Beer 0,33cl | 4,00€ |

Bar

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


After Dinner Drinks

| | |
|---|-------|
| Amari e Digestives | 5,00€ |
| <i>Grappa Secca, Grappa Barricata, Averna, Braulio, Agricanto, Amaro del Capo, Jagermeister, Montenegro, Unicum, Sambuca, Limoncello, Nocino, Liquerizia, Baileys</i> | |

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

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



FRUTTA A GUSCIO
Nuts

Sedano
e prodotti a base di sedano.



SEDANO
Celery

Senape
e prodotti a base di senape.



SENAPE
Mustard

Semi di sesamo
e prodotti a base di semi di sesamo.



SEMI DI SESAMO
Sesame

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.



ANIDRIDE SOLFOROSA
Sulphur Dioxide (Sulphites)

Lupini
e prodotti a base di lupini.



LUPINO
Lupin

Molluschi
e prodotti a base di molluschi.



MOLLUSCHI
Molluscs

GLUTINE
Cereals containing
Wheat



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.

CROSTACEI
Crustaceans



Crostacei
e prodotti a base di crostacei.

UOVA
Eggs



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

PESCI
Fish



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.

ARACHIDI
Peanuts



Arachidi
e prodotti a base di arachidi.

SOIA
Soya







Soia
e prodotti a base di soia,
tranne: olio e grasso di soia raffinato; 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.

LATTE
Milk



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

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