Easy gourmet menù

i Portoni di Zolì

Amiamo Club

Appetizers

- **Beef carpaccio with its giardiniera vegetable stock and yogurt sauce** 7 - 9 -12 — **16,00 €**
- **Traditional bolognese cold cuts and cheese platter with crescentine, bolognese mustard and lard pesto** 1 - 5 - 7 - 8 — **18,00 €**
- **Swordfish carpaccio marinated with provencal herbs, citrus zest, wild and sea lettuce, pink pepper sauce with a sea flavour and juniper aroma** 4 - 7 - 12 * — **20,00 €**
- **Tuna tataki, orange fennel salad and soy sauce reduction** 4 - 6 - 11 * — **22,00 €**

First Courses

- **Emilian home made puff pastry rosette filled with beef ointment on a mint potato cream** 1 - 3 - 7 — **18,00 €**
- **Home made tuscan pici with rabbit ragù, basil sauce, Garlic Cream and parsley Powder** 1 - 7 - 9 * — **20,00 €**
- **Tubettino creamed with squid ink then sautéed with its squid ragù, creamy and pea salad** 1 - 7 - 14 * — **18,00 €**
- **Home made tagliolini with indigo blue flowers, Taranto mussels, candied lemon zest and parsley powder** 1 - 3 - 7 - 14 * — **20,00 €**

Main Courses

- **Mixed tempura of chicken and vegetables accompanied by a sweet and sour sauce** 1 - 6 - 9 — **18,00 €**
- **Sliced beef with potato cream and leek variation** 7 — **26,00 €**
- **Squid stuffed with potatoes and smoked scamorza on a tomato, olive and caper stew accompanied by garden vegetable chips** 1 - 7 - 9 - 12 - 14 * — **20,00 €**
- **Fillet of the catch of the day (sea bass, sea bream, redfish, monkfish) baked in a courgette and carrot crust with curry sauce and sweet and sour julienne carrot salad** 4 - 7 - 12 * — **22,00 €**

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MI VOGLIO BENE MENÙ

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Appetizers

Panzanella 2.0 with tomato coulisse and black olive scrumble 1 — **14,00 €**

Battered eggplant like baba ganoush with mint and sesame soy milk reduction, garlic bread crumble 6 - 11 — **14,00 €**

First Courses

Home made cocoa tagliatelle with fake bolognese sauce 1 - 3 - 9 - 12 — **16,00 €**

Home made gnudi with ricotta and spinach on a creamy onion sauce whipped with oil and caramelized tropea onion 1 - 3 - 7 — **16,00 €**

Main Courses

Mozzarella in courgette flower with basil sauce, tomato ketchup and marinated purple cabbage 7 — **16,00 €**

Potato and zucchini millefeuille topped with creamy potato and soy sauce 6 — **16,00 €**

Vegetarian Menù beware of gluten and lactose

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PER ACCOMPAGNARE

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- **Roasted potatoes** — **6,00 €**
- **Gratin vegetables** 1 — **6,00 €**
- **Mixed salad** — **6,00 €**
- **Marinated vegetables** — **6,00 €**

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LA NOSTRA BOLOGNA MENÙ

Amiamo Club

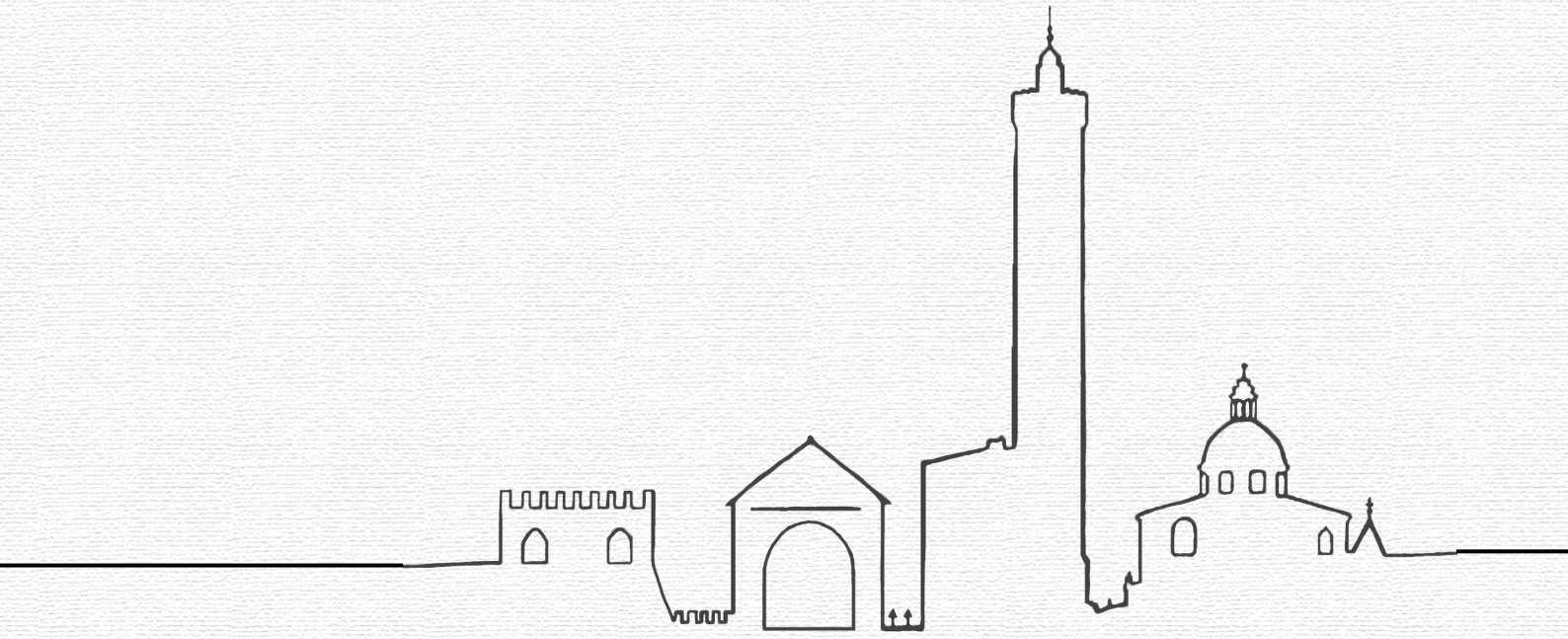
Our goodness :

HOME MADE TAGLIATELLE WITH BOLOGNESE SAUCE 1 - 3 - 9 **16,00 €**

HOME MADE TORTELLINI WITH CHEESE PANNA CREAM 1 - 3 - 7 **16,00 €**

HOME MADE TORTELLINI IN BROTH 1 - 3 - 7 - 9 **18,00 €**

TRADITIONAL BOLOGNESE VEAL CUTLET WITH BONE 1 - 3 - 5 - 7 **26,00 €**



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LE NOSTRE DOLCEZZE MENÙ

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Home made dessert :

TIRAMISÙ	1 - 3 - 7	**6,00 €**
MILLEFOGLIE	1 - 3 - 7	**6,00 €**
ZUPPA INGLESE	1 - 3 - 7 - 12	**6,00 €**
RICOTTA AND PEAR MOUSSE	1 - 7	**6,00 €**
PINEAPPLE CARPACCIO	7 - 9	**6,00 €**
VEGAN SORBETS		**6,00 €**
TENERINA WITH MASCARPONE CREAM	1 - 3 - 7	**8,00 €**

Service 3,00 €

Allergens :

1 Cereals containing gluten
2 Crustaceans and derivatives
3 Eggs and derivatives
4 Fish and derivatives
5 Groundnuts and their derivatives
6 Soya and derivatives
7 Milk, lactose and dairy products
8 Nuts
9 Celery and its derivatives
10 Mustard and mustard derivatives
11 Sesame seeds and derivatives
12 Sulphur dioxide and sulphites
13 Lupins and derivatives
14 Molluscs and derivatives

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APERITIVIAMO MENÙ

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Our appetizers suggestions
to accompany our cocktails :

Platter of Cold cuts:

- Local cold cuts and cheese with home made crescenta

18,00 €

Bologna fries:

- Mixed Bologna sticks
- Battered vegetables
- Potato croquettes
- Onion rings
- Meatballs

15,00 €

Bologna's crostoni:

- Crostoni with mortadella mousse
- Crostoni with bolognese ragù
- Crostoni with friggione

15,00 €

Vegetarians crostoni:

- Bella napoli crostoni
- Crostoni with eggplant mousse and cherry tomatoes
- Crostoni with zucchini mousse, olives and chickpeas

14,00 €

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