

# cibo

TRATTORIA

## LA TAVOLA COMPLETA

### EMILIA ROMAGNA

65 per person

**Salumi add 7**

**Coppia add 7**  
condiment of rendered  
pancetta, rosemary,  
black pepper

**Olives add 9**  
warm marinated olives,  
citrus, rosemary

**Spuma di Mortadella add 12**  
mousse of mortadella,  
pickles, mustard

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**Erbazzone**

puff pastry, braised greens, parmesan  
or

**Salad of Greens with Prosciutto and Balsamic**

candied walnut, fresh chevre cheese  
or

**Sformatto di Zucca**

squash and cheese soufflé, balsamic, arugula

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**Tortellini in Brodo**

or

**Tagliatelle Bolognese**

or

**Gemelli with Red Wine Sausage Ragu**

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**Veal**

grilled veal chop, lemon, slow roasted cabbage, polenta crumb  
or

**Hen**

balsamic roasted cornish hen, fingerling potato,  
braised raddichio  
or

**Lamb**

lamb rack, olive crust, grilled winter endives, rosemary jus

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**Centre Cut Parmigiano Reggiano**

aged balsamic, walnut, pear  
or

**Torta Barozzi**

chocolate torte, espresso crema  
or

**Torta di Rizzo**

rice pudding tart, vanilla, lemon, almond

a gratuity of 18% will be added to groups of 6 or more