La Montanara

Appetizers

Mixed starter "La Montanara" 1) 2) 3) 4) A selection of our house appetizers 15 €

Mortadella and ham mousse 1) 2) 3) 4) 7 €

Quiche Lorraine with red chicory, fontina and truffle cream 1) 2) 3) 7 €

Champignon and celery salad with slice of Parmesan 3) 6) 7 €

Flan "Garisenda" with eggs, besciamella and mortadella in a Parmesan cream 1) 2) 3) 4) 7 €

First courses

Tagliolini in an onion sauce 1) 2) 13 €

Tagliatelle with ragù 1) 2) 3) 4) 6) 7) Typical bolognese pasta served with a mixed mince meat sauce 13 €

Beans soup 1) 13 €

Gramigna with sausage sauce 1) 2) 3) 6) 7) Typical bolognese short pasta in a tomato and sausage sauce 13 €

Tortelloni filled with pumpkin with Parmesan slices 1) 2) 3) 4) 14 €

Roasted Bolognese Lasagne 1) 2) 3) 4) 6) 7) 14 €

Tortellini in brodo 1) 2) 3) 4) 6) The bolognese real meat soup 15 €

Second courses

Tomino roasted cheese with green chicory 3) 14 €

Bolognese zucchine and meatballs in a tomato sauce 1) 2) 3) 4) 6) 7) 15 €

Bolognese Cotoletta 1) 2) 3) 4) Pork fried escalop with ham and cheese 15 €

Guinea fowl in a green pepper sauce 3) 5) 7) 16 €

Beef cheek in a Sangiovese red wine sauce 1) 6) 7) 16 €

Beef tagliata with salt and rosemary 18 €

Veal liver "Veneziana" 7) 17 €

Side orders

Roasted potatoes	5€
Potatoes quiche with ham and cheese 7)	6€
Mixed fresh salad	6€
Green chicory with chili pepper, garlic and oil of olives	5€
Bolognese "Friggione" – Sauce of onion and tomatoes – 7)	5€

Desserts

Tenerina chocolate cake with Mascarpone cream 2) 3)	6€
Tiramisù 1) 2) 3) 7)	6€
Zuppa inglese 1) 2) 3) 7)	6€
La pinza bolognese 1) 2) 3) 4) 7) Cake with bolognese jam	6€
Apple cake in a vanilla cream 1) 2) 3)	6€
Caramelized pears with vanilla ice cream 2) 3) 7)	6€
Cantucci with Albana passito "Thea" Tre Monti 1) 2) 3) 4) 7)	6€

Service charge 3 euro

If you have any allergies please advise us.
This is the legend of allergens:
1) Gluten; 2) Eggs; 3) Milk and derivates;
4) Fruits in shell; 5) Mustard; 6) Celery; 7) Sulphites.