



I Capitelli



Meat Menu
Xmas 2022



Starters

Tasting of mixed cured meats and Parmigiano	25
Piedmontese fassona carpaccio with Belgian salad	15
Culatello from Zibello DOP and seasoned Parmigiano	25
Foie gras escalopes with Porto and caramelized onions	25

First Courses

Herbs or pumpkin tortelli with butter and sage	15
Risotto with Pork hock	25
Culatello tortelli with Parmigiano fondue	25
Cappelletti, anolini or mezemaniche with capon broth	25

Main Courses

Mora Romagnola cheek lard with baked potatoes	25
Venison fillet with terodelgo and red fruits	30
Piedmontese fassona tartare with herbs	25
Ligurian style stuffed rabbit	25
Fillet flambè all'Imperiale	30
Bollito misto, mixed meats with vegetable and sauces	30

Notes

All courses can be paired with a selection of local and regional wines, wine list is available.

All preparations of bakery, fresh pasta and pastry are handmade.

Some products can be occasionally frozen.

Food list is available

