



I Capitelli

Meat Menu



Starters

Tasting platter of cold cuts and Parmesan from Parma	25
Meat carpaccio (Fassona quality) with Parmesan	15
Culatello from Zibello and aged Parmesan	20
Foie gras with Marsala and grape, figs and nuts preserve	25
Vegetables flan with Portofino sauce	15

First Courses

Herbs or pumpkin ravioli	15
Risotto with red partridge	25
Culatello ravioli with Parmesan fondue	25
Maltagliati with luganega sausage	15

Main Courses

Meat tartare (Fassona quality) with aromatic herbs	25
Fillet of beef flambè	30
Venison fillet with Terodelgo and apples chutney	30
Roasted guinea fowl with champignon sauce	25

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

