



# I CAPITELLI

## *Meat Menu*



## Starters

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

## First Courses

Herbs or pumpkin ravioli with butter and sage	15
Culatello tortelli	25
Cappelletti in broth	25
Risotto Giuseppe Verdi	20

## Main Courses

Larded pork fillet with raw ham and parmesan	20
Meat tartare (Fassona quality) with aromatic herbs	25
Low temperature duck breast with moutarde sauce	25
Double-cooked Mora Romagnola cheek	25
Fillet of beef flambè	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.

Product purchased fresh and subjected to heat treatment for sanitary remediation purposes.

Some products can be occasionally frozen.  
Food list is available.

