Our suppliers are farmers, ranchers, artisans, and merchants we trust blindly. Small businesses that produce directly or source authentic raw materials for us, obtained with respect for the environment, people, and traditions.
Working with them means making life a little more complicated: driving along unlikely roads to reach them, having to purchase and process whole animals or halves, receiving products that are almost never the same as the last time, and getting used to "This is what we have today." In return, however, we receive those ingredients with the time-honored flavors that characterize our cuisine.

We want to thank them for resist, probably forgetting some:

La vecchia scuola, *Montalto di Montese* (Bread)
Az. Agr. Alberto Passini, *Montese* (Montese potatoes)
Caseificio Rosola, *Zocca* (Parmigiano di Montagna)
Salumificio Salusti, *Guiglia* (Ciccioli montanari)
Cas. Rio S. Michele, *Pavullo nel Frignano* (Parmigiano di Montagna, butter, tosone)
Il luoghetto, *Torremaina* (Sheep ricotta and lamb)
Avicola Emiliana, *Formigine* (Eggs)
Ellevi alimentari, *Castelnuovo Rangone* (Beef and veal offal)
Toma e tomi, *Modena* (Raw milk cheeses)
Az. Agr. La Bugia, *Modena* (Organic vegetables)
La lanterna di Diogene, *Solara di Bonporto* / **Angol d'amig**, *Vaciglio* (Vinegar)
C.S.A. La giuggiola, *Carpi* (Organic Vegetables)
La Fumana, *Rio Saliceto* (Snails)
Cà Battistini - Fermenti Sociali, *Valsamoggia* (Beer)
Macelleria Zivieri, *Zola Predosa* (Rabbit, beef cuts, capons)
Torrefazione Caffè Lelli, *Bologna* (Coffee)
Oscar Ugoletti, *Carpineti* (Cornigliese sheep and lambs)
Cà de Noci, *Quattro Castella* (Saba and Nocino)
Agriturismo La longarola, *Lesignano de' Bagni* (Maiale nero di Parma)
Salumificio S. Ambrogio, *Bazzano* (Charcuteries)
Az. Agricola Chieregati, *Quistello* (Rabbits, chicken, gwinea fawl, duck)
Macelleria Equina Degan & Borgato, *Saonara* (Italian horsemeat)
Il Conventino di Montecicardo, *Pesaro* (Extra virgin olive oil)
Le Selve di Vallolmo, *Poppi* (Maiale grigio casentinese)
Tre Emme, *Torre S. Susanna* (Extra virgin olive oil)
Fattoria Orsini, *Passignano sul Trasimeno* (Legumes)
Triveri, *San Salvo* (Organic peeled tomatoes)

Starters

Horsemeat pesto and rye brad *(8, 12)*	14 €
Roasted Guinea-fowl carpaccio * *(1, 14)*	15 €
Cod fritters *(3, 12)*	12 €
Buckweath cake with herbs and porcini mushrooms * *(1, 2, 14)*	12 €
Artisanal charcuterie platter with gnocchini fritti and homemade giardiniera *(1, 7, 12, 14)*	16 €

First courses

Tuber ravioli with lamb ragu *(1, 2, 7, 12, 14)*	15 €
Tagliolini with snails *(1, 2, 7, 12, 14)*	15 €
Green cannelloni with sheep ricotta and herbs * *(1, 2)*	14 €
Tagliatelle with duck ragu * *(1, 2, 12, 14)*	14 €
Tortellini in meat broth * *(1, 2, 12, 14)*	16 €

Main courses

Homamade sausages with friggione * *(7)*	15 €
Cornigliese sheep stew with Montese potatoes * *(7, 14)*	16 €
Eggplant parmigiana * *(1, 14)*	14 €
Grilled local quails *	24 €
Raw milk cheese selection * *(Variable from 1 to 14)*	11 €

Sides dishes

Green salad *	5 €
Cooked seasonal greens * *(14)*	6 €
Roasted Montese potatoes *	5 €

Cover charge 3,50 €

* Dishes marked with an asterisk can be gluten-free if reported to the staff at the time of ordering.
Any allergies or intolerances must be reported to the staff
(allergen list shown on the back and numerically on the individual dishes).

Some products can be frozen at source or blast chilled on site respecting the self-control procedures reg. CE 852/04

Allergen list

Reg. UE 1169/2011

1 - Milk

(Several dishes that list the milk allergen can be prepared without it, ask the staff)

2 - Eggs

3 - Fish

4 - Crustaceans

5 - Molluscs

6 - Peanuts

7 – Sulfur dioxide (E220) and Sulfites (E221, E228)

8 - Sesame

9 - Mustard

10 - Nuts

11 - Soy

12 – Cereals containing gluten

(The allergen appear in some dish that also include the asterisk indicating “Gluten free”; theese are the ones we serve in two different versions, with and without gluten)

13 - Lupins

14 - Celery