



EXÉ RESTAURANT

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*Traditional haute cuisine since 1985*


*by chef  
Paolo Balboni*

**MICHELIN**  
2026

## *Starters from the Land*







<b>Cured Meats Board</b>	25 €
30-month Parma ham “S. Ilario”, “La Santo” mortadella (Villani selection), free-range Mora Romagnola salami from “Cà Lumaco”, 6-month aged coppa “Bettella”, “Bonini” ciccioli, served with our giardiniera and Tiffany’s fried gnocco (Modena)	
 	
<b>Mixed Modenese Starter</b>	18 €
Fried polenta, calzagatti, lardo di Colonnata, friggione, and whipped stracchino with Cervia sea salt	
 	
<b>Zero-km raw selection</b>	24 €
Nucleus of rump from Bianca Modenese, drops of Traditional Balsamic Vinegar Carpaccio of 45-day aged old cow sirloin “aged like a ham” Chopped Mora Romagnola sausage with pepper sauce, salt and pepper Tartare of Bianca Modenese hanger steak with minced garlic and parsley - Recommended tasting order -	
	
<b>“Tonnata” Tongue</b>	18 €
Charcoal-grilled cured tongue with its tuna mayo, green sauce and seasonal pickles	
  	
<b>Charcoal-grilled Beef Tartare</b>	20 €
Knife-chopped veal tartare, seasoned and quickly seared on the Ofyr grill, with Tranquillo® pork jowl and sautéed seasonal mushrooms	
<b>Pumpkin and Mushroom Flan</b>	18 €
Made with Rio San Michele ricotta, amaretto, 12-month Parmigiano Reggiano, and sautéed seasonal mushrooms	
  	
<b>Bourguignonne Snails</b>	20 €
Gratinated with garlic, parsley, Parmigiano Reggiano, butter and dark bread	
 	
<b>Foie Gras</b>	26 €
Foie gras terrine with butter-toasted brioche and candied Campanine pears	
  	
<i>See our charcuterie menu</i>	

## *Starters from the Sea*

<b>Cognac-Flambéed Prawns</b>	25 €
	
<b>Seafood Raw Selection</b>	40 €
Shellfish and daily catch, with their dressings - based on market availability -	
 	

## *Focacce*

### *Homemade and baked in a wood-fired oven*

with EVO oil and Maldon salt	5 €
	
Stuffed with freshly roasted Mora Romagnola sausage and mascarpone	12 €
 	
With seasonal mushrooms, taleggio and Balsamic Vinegar	12 €
  	

## *First courses from the Land*

### **Homemade “del dito mignolo” Tortellini**

in local capon broth 24 €

stirred directly at the table in the wheel of Parmigiano Reggiano 30 months 24 €



### **Passatelli**

Homemade in 30-month Parmigiano Reggiano cream

and black truffle



### **Tagliatelle pasta with ragù**

of aged Bianca Modenese beef



### **Green Pappardelle with Duck ragù**

Hand-chopped and slowly stewed with its citrus stock

and black truffle



### **Pumpkin Tortelli**

butter and sage and Parmigiano Reggiano



### **Garganelli with Farmyard ragù**

Hand-rolled garganelli with white farmyard ragù,

sautéed seasonal vegetables and rosemary



## *First courses from the Sea*

### **Charcoal Paccheri**

Monograno Felicetti paccheri finished on the grill,

tossed with cacio, pepper, mussels and lemon



### **Charcoal Spaghettoni**

Pastificio Massi 2.5 spaghettoni flame- sautéed with clams,

bottarga and fire-roasted confit tomatoes










### **Strettine with Red Shrimp**

Hand-rolled tagliolini with Mazara del Vallo red prawn bisque,








its tartare, pink pepper and fresh lemon










## *Main courses from the Land*

<b>Guinea Fowl on the Grill</b>	26 €
Citrus-lacquered, with pork jowl, its jus, “Contadina” sauce and confit pumpkin	
	
<b>Sorbara Lambrusco Beef Cheek</b>	20 €
Served with its reduction, giardiniera and Montese potato purée	
 	
<b>Petroniana Cutlet</b>	40 €
Black pork tomahawk with S. Ilario cured ham, Parmigiano Reggiano and black truffle	
 	
<b>Grilled Cotechino</b>	22 €
Green sauce, nocino reduction and Cremonese mostarda	
 	

## *Filletts*

<b>With green pepper</b>	35 €
	
<b>With Balsamic Vinegar of Modena</b>	35 €
	
<b>“Rossini”</b>	45 €
with brioche, foie gras escalope, duck jus and summer truffle	
 	
<b>Chateaubriand - 500 G</b>	90 €
Whole heart of tenderloin with maître d’hôtel butter, grilled seasonal vegetables, roasted potatoes, tartar sauce and béarnaise	
  	
<b><i>Dry-Aged Meats</i></b>	
Visit our Dry Ager for the best cuts from our research and selection, to pair with our side dishes	



## *Main courses from the Sea*

<b>Tonno al camino</b>	30 €
<i>“Omaggio a Davide Scabin”</i>	
Mediterranean bluefin tuna breaded with grissini, served with charred herbs and wasabi mayonnaise	
  	
<b>Octopus and potatoes</b>	25 €
Grilled Mediterranean octopus breaded with panko, barbecue sauce, Montese potato cream	
  	
<b><i>Catch of the Day</i></b>	
Ask our Maitre for today’s available fish, served with our side dishes	
	

## *Side dishes*

<b>Spinach</b> with EVO oil	6 €
<b>Purée</b> of Montese potatoes 	8 €
<b>Grilled vegetables</b> assortment of fresh seasonal vegetables cooked over an open flame	10 €
<b>Giardiniera</b> homemade 	10 €
<b>Roast Potatoes</b> with sage	6 €
<b>Sautéed Broccoli</b> with garlic, oil and chili pepper and anchovies 	6 €
<b>Cabbage salad</b> with apple cider vinegar 	6 €
<b>Charcoal-grilled spring onions</b> with pancetta or plain	10 €
<b>Puntarelle</b> anchovies, walnuts, garlic and lemon  	10 €
<b>Grilled Radicchio</b> with oil, pepper and lemon	8 €

## *Cheese*

<b>Selection of Parmigiano Reggiano</b> of different ages, over 24, over 40, over 70 months with Balsamic Vinegar of Modena  	16 €
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## EXÉ *Pizza*

*Ancient grains, sourdough and time,  
are the basis for a selection  
of the best raw materials  
that make it a unique experience.*

### **La cantabrico** 25 €

organic tomato sauce az. agr. Paolo Petrilli,  
stracciatella of buffalo mozzarella cheese,  
anchovies of the Cantabrian Codesa Gold series, capers powder from Pantelleria,  
cherry tomatoes confit and Brisighella EVO oil



### **La tonno rosso** 25 €

lime focaccia with Mediterranean bluefin tuna, stracciatella of  
Bufala Campana mozzarella cheese, confit cherry tomatoes, rocket pesto



### **L'affumicata** 22 €

mozzarella cheese with organic milk,  
smoked cooked bacon "La Giovanna" by Capitelli,  
sauteed mushrooms



### **Fiori di zucca** 22 €

"fior di latte" mozzarella cheese,  
pumpkin flowers, anchovies Cantabrico Codesa Gold series



### **Salsiccia e friarielli** 18 €

smoked provola, browned sausages of Massimo Zivieri,  
cream of friarielli and toasted pine nuts



### **La spalla cruda** 18 €

organic tomato sauce az. agr. Paolo Petrilli,  
stracciatella of buffalo mozzarella cheese,  
raw shoulder of Palasone and Brisighella EVO oi



### **La margherita** 12 €

organic tomato sauce az. agr. Paolo Petrilli,  
buffalo mozzarella cheese,  
fresh basil, Maldon salt and Brisighella EVO oil



## *Desserts*

8 €

### **Castagnaccio (chestnut cake)**



### **Rise cake**



### **“Barozzi” style cake**



### **Erbazzone cake**



### **Tagliatelle cake**



### **Apple pie**



### **Grasparossa Pears**

with zabaglione or hot chocolate

### **Zuppa inglese**



### **Tiramisù**



### **SWEET TASTING SELECTION**

12 €

### **DOUGHNUTS**

freshly fried and filled at the table



6 €

### **HOMEMADE ICE CREAM**

10 €

### **Custard ice cream with Paolo Parisi eggs**



### **Fiordilatte**



served with pralines, zabaglione or hot chocolate

### **SPIRITS**

à la carte

water 3,5 €

coffee 2,5 €

service 4 €

# Allergen List



GLUTEN



SESAME



MILK



SOY



EGGS



LUPINES



FISH



DRIED FRUITS



SHELLFISH



SHELL FRUITS



MOLLUSKS



MUSTARD



CELERY



SULPHOR DIOXIDE  
AND SULPHITES

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Some of our ingredients can be chilled products or subjected to fast temperature blast chilling, to guarantee the quality and the security of all the materials, as described in the procedures of the Manual of Food Safety Management System HACCP in accordance with the EC Reg. 852/04 and EC Reg. 853/04.

For the safety and the health of the consumer, raw or almost raw fishing products are subjected to fast temperature blast chilling due to sanitary purposes, in accordance with the EC Reg. 853/04.

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[exerestaurant.com](http://exerestaurant.com)