

Traditional haute cuisine since 1985

by chef Paolo Balboni





Appetizers from the Earth

PLATTER OF COLD CUTS

23 €

24€

22€

18€

Parma ham 30 months "S.Ilario", mortadella "Selezione Villani", salami of Mora Romagnola in the wild state of "Cà Lumaco", seasoned 6 months Coppa "the Grifo", served with our Giardiniera and gnocco fritto

GRAN CRUDO

Carpaccio of sirloin matured 30 Days "like a ham"

Scamone stone, drops of traditional balsamic vinegar

Horse meat "al fieno"

Diaphragm tartare with chopped garlic and parsley

- we recommend tasting in this order -

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FOIE GRAS

caramelized onion, tangerine and toasted peanuts

SOUFFLÈ

terrine of foie gras, pan brioches,

spinach pie, Parmigiano Reggiano cheese fondue, fried leeks
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POLPETTA16 €quinto quarto meatball with julienne roasted peppers and saffron cream

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SOUPE À L'OIGNON

16€

onion soup cooked under the embers,

FOCACCIA

of our production cooked in a wood-fired oven

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Appetizers from the Sea

CALZAGATTI

18€

quenells of whipped cod,

ham pil pil, fried artichokes

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PESCATO

of the day at the knife, with oriental-style tapioca

and citrus oil

CRUDITÉ

large dish with crustaceans, oysters and

catch of the day,

according to market availability

Image: Image:

24 €

First Courses from the Earth

TORTELLINI	24€
in capon broth or	
in Parmigiano Reggiano cheese cream 30 months	
PASSATELLI	20€
in Parmigiano Reggiano cheeses cream 30 months and	
fine black truffle	
TAGLIATELLE WITH RAGOUT	16€
of Bianca Modenese meat	
GRAMIGNA	16€
with "Zivieri" sausage ragout	
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ROSETTA	18€
of tradition baked in a wood-fired oven,	
with cooked ham "Capitelli",	
Béchamel sauce with Parmigiano Reggiano cheese and	
sautéed seasonal mushrooms	

TORTELLONI

16€

mountain ricotta, spinach, butter and sage



PAPPARDELLE WITH RABBIT SAUCE

20€

hand-cut, its "fondo",

fine black truffle

第 (6)



BOMBA RICE "ALLO SCOGLIO"

 $25 \in$

with seafood ragout, "pesce azzurro" jus, brackish and burnt sea bass carpaccio

GRILLED PACCHERI

cheese, pepper, mussels, lemon $\mathbf{U} \otimes \mathbf{U}$

SPAGHETTI FUMÉ

smoked spaghetti "Verrigni" with clams, mullet bottarga and grilled tomatoes confit

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24 €

Main Courses from the Earth

STUFFED FARAONA	24 €
rolled in "guanciale" and finished in a saucepan with its "fond" to	
Sorbara lambrusco, apples, plums and pine nuts	
RABBIT "ALLA CACCIATORA"	24 €
browned, blended with chardonnay and cooked slowly in a saucepan,	
with black olives, vegetables and rosemary	
RIBS "AL SORBARA"	20 €
black pork ribs cooked at low temperature, re-grilled,	
glazed with Sorbara lambrusco barbecue sauce from our own production	
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COTOLETTA ALLA PETRONIANA	40 €
Tomahawk of black pork with raw ham S. Ilario,	

Parmigiano Reggiano cheese and black truffle

\$ 6 1

Our Dry Ager

Visit our Dry Ager for the best meat cuts of our research and selection

Fillets

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GREEN PEPPER

30 €

BALSAMIC VINEGAR OF MODENA

"ALLA ROSSINI"

40 €

in the classic French version: with brioche bread,

foie gras escalope, duck "fondo" and summer black truffle $\ensuremath{\natural}$

CHATEAUBRIAND - 500G

90€

cuore of fillet cover with butter "alla maître d'hotel",

carousel of grilled seasonal vegetables,

baked Montese potatoes, tartar sauce and bernese sauce

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Main Courses from the Sea

TUNA "AL CAMINO"

30 €

25 €

30 €

"Tribute to Davide Scabin"

OCTOPUS "ALLA MEDITERRANEA"

cooked to the barbecue,

covered with a veil of burnt lard,

basil sauce,

purée of cherry tomatoes of piennolo confit

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SEA BASS "IN CROSTA"

served with choron sauce and smoked mashed potatoes

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FRESH SPINACH with EVO oil	6€
PURÈ of Montese potatoes	8€
BAKED POTATOES baked Montese potatoes of the Chef	8€
GRILLED VEGETABLES roundup of fresh seasonal vegetables cooked over high heat	10 €
"SCHIACCIONE" BEAN garlic, oil and chili	6€
"BORETTANE" ONIONS sautéed and preserved in Balsamic Vinegar of Modena 冯	8 €
"GIARDINIERA" of our production 冯	8 €
CHICORY cooked on embers, anchovies, citrus and walnuts	12€

Cheese

PARMIGIANO REGGIANO SELECTION

of different seasonings, over 24, over 30, over 40 months with Balsamic Vinegar of Modena



OUR DESSERTS \bigcirc 1 \clubsuit \bigcirc 1 \clubsuit \bigcirc

OUR ICE-CREAM

6 f

SPIRITS

12€

10€

18€

à la carte



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

LA CANTABRICO

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 ¥ ∞ Ø ₫ Φ 4

LA SPALLA CRUDA

organic tomato sauce az. agr. Paolo Petrilli, stracciatella of buffalo mozzarella cheese, raw shoulder of Palasone and oil EVO Brisighella ¥ ∞ Ø ₫ ₫

LA MARGHERITA

organic tomato sauce az. agr. Paolo Petrilli,

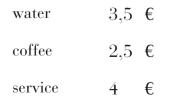
buffalo mozzarella cheese,

fresh basil, Maldon salt and Brisighella EVO oil

* % Ø Å

25€

30 €



Allergen List



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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