



EXÉ RESTAURANT

Traditional haute cuisine since 1985

*by chef
Paolo Balboni*



Appetizers from the Earth

PLATTER OF COLD CUTS 23 €

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 24 €

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 -



FOIE GRAS 22 €

terrine of foie gras, pan brioche,
caramelized onion, tangerine and toasted peanuts



SOUFFLÈ 18 €

spinach pie, Parmigiano Reggiano cheese fondue, fried leeks



POLPETTA 16 €

quinto quarto meatball with julienne roasted peppers and saffron cream



SOUPE À L'OIGNON 16 €

onion soup cooked under the embers,

Parmigiano Reggiano cheese 30 months and thyme, homemade semi-sweet bread



FOCACCIA 5 €

of our production cooked in a wood-fired oven



Appetizers from the Sea

CALZAGATTI 18 €

quenells of whipped cod,
ham pil pil, fried artichokes



PESCATO 24 €

of the day at the knife,
with oriental-style tapioca
and citrus oil



CRUDITÉ 40 €

large dish with crustaceans, oysters and
catch of the day,
according to market availability



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



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



First Courses from the Sea

BOMBA RICE “ALLO SCOGLIO”

25 €

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



GRILLED PACCHERI

20 €

cheese, pepper, mussels, lemon



SPAGHETTI FUMÉ

24 €

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



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



COTOLETTA ALLA PETRONIANA 40 €

Tomahawk of black pork with raw ham S. Ilario, Parmigiano Reggiano cheese and black truffle



Our Dry Ager

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

Fillets

GREEN PEPPER 30 €



BALSAMIC VINEGAR OF MODENA 30 €



“ALLA ROSSINI” 40 €

in the classic French version: with brioche bread, foie gras escalope, duck “fondo” and summer black truffle



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



Main Courses from the Sea

TUNA “AL CAMINO”

30 €

“Tribute to Davide Scabin”

breaded Mediterranean bluefin tuna

with breadsticks of our production,

served with burnt herbs and wasabi mayonnaise



OCTOPUS “ALLA MEDITERRANEA”

25 €

cooked to the barbecue,

covered with a veil of burnt lard,

basil sauce,

purée of cherry tomatoes of piennolo confit



SEA BASS “IN CROSTA”

30 €



served with choron sauce and smoked mashed potatoes



Side Dishes

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 	8 €
“GIARDINIERA” of our production 	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  	18 €
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Desserts

OUR DESSERTS     	10 €
OUR ICE-CREAM  	12 €

SPIRITS	à la carte
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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 30 €

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 SPALLA CRUDA 25 €

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



LA MARGHERITA 15 €

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



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

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.