



EXÉ RESTAURANT

Traditional haute cuisine since 1985

*by chef
Paolo Balboni*

MICHELIN
2026

Starters from the Land

Zero-km raw selection	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 - 	
Charcoal-grilled Beef Tartare	22 €
knife-chopped veal tartare, seasoned and quickly seared on the Ofyr grill, with Tranquillo® pork jowl and sautéed seasonal mushrooms	
“Tonnata” Tongue	18 €
charcoal-grilled cured tongue with its tuna mayo and seasonal pickles   	
Mixed Modenese Starter	18 €
fried polenta, calzagatti, lardo di Colonnata, friggione, and whipped stracchino with Cervia sea salt  	
Pea Flan	16 €
with pea cream, Parmigiano Reggiano fondue, and crispy peas  	
Grilled Mortadella skewer	16 €
with balsamic reduction, parsley sauce, and pistachios  	
Foie Gras	26 €
Foie gras terrine with butter-toasted brioche and candied Campanine pears   	
Cured Meats Board	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)  	







See our charcuterie menu

RECOMMENDED WITH




Fried Gnocco from Tiffany	6 €
 	
Traditional Tigelle from Vecchia Scuola Montalto	6 €
 	

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 Taleggio cheese, grilled asparagus and Balsamic Vinegar	12 €
  	

Starters from the Sea

Seafood Raw Selection	40 €
shellfish and daily catch, with their dressings - based on market availability -  	
Cognac-Flambéed Prawns	25 €
	

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

22 €

homemade in 30-month Parmigiano Reggiano cream
and black truffle



Tagliatelle pasta with ragù

16 €

of aged Bianca Modenese beef



Chargrilled Pappardelle

20 €

with dry aged meat ragù,
smoked peas and flame-finished



Nettle Tortelli

18 €

with ricotta from “il casello” dairy,
butter and fresh Parmigiano Reggiano



Potato Gnocchi

16 €

with yellow datterino tomato and wild garlic pesto



First courses from the Sea

Charcoal Paccheri

24 €

monograno Felicetti paccheri finished on the grill,
tossed with cacio, pepper, mussels and lemon



Charcoal Spaghettoni

26 €

Pastificio Massi 2.5 spaghettoni flame- sautéed with clams,
bottarga and fire-roasted confit tomatoes










Strettine with Red Shrimp

34 €








hand-rolled tagliolini with Mazara del Vallo red prawn bisque,
its tartare, pink pepper and fresh lemon










Main courses from the Land

Guinea Fowl on the Grill	26 €
citrus-lacquered, with pork jowl, its jus, “Contadina” sauce and Balsamic Confit Apricots	
	
Lamb Chops	28 €
with Romesco sauce and its jus	
 	
Petroniana Cutlet	40 €
black pork tomahawk with S. Ilario cured ham, Parmigiano Reggiano and black truffle	
 	
Grilled Cotechino	22 €
green sauce, nocino reduction and Cremonese mostarda	
 	

Filletts

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



Main courses from the Sea

Tonno al camino	32 €
<i>“Omaggio a Davide Scabin”</i>	
Mediterranean bluefin tuna breaded with grissini, served with charred herbs and wasabi mayonnaise	
  	
Octopus and potatoes	25 €
grilled Mediterranean octopus breaded with panko, barbecue sauce, potato foam with sweet paprika	
  	
<i>Catch of the Day</i>	
Ask our Maitre for today available fish, served with our side dishes	
	

Side dishes

Spinach with EVO oil	8 €
Purée of Montese potatoes 	8 €
Grilled vegetables assortment of fresh seasonal vegetables cooked over an open flame	10 €
Giardiniera homemade 	10 €
Roast Potatoes	6 €
Chargrilled Artichokes with Béarnaise sauce  	10 €
Cabbage salad with apple cider vinegar 	6 €
Charcoal-grilled spring onions plain	10 €
Chargrilled Asparagus with Hollandaise sauce   	10 €

Cheese

Selection of Parmigiano Reggiano 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 27 €

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 27 €

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



L'affumicata 24 €

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



Fiori di zucca 24 €

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



Salsiccia e friarielli 20 €

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



La spalla cruda 20 €

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



La margherita 14 €

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



Desserts

8 €

Rice cake



“Barozzi” style cake



Erbazzone cake



Tagliatelle cake



Apple pie



Zuppa inglese



Tiramisù



SWEET TASTING SELECTION

12 €

DOUGHNUTS

freshly fried and filled at the table



8 €

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

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