



EXÉ RESTAURANT

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*Alta cucina tradizionale dal 1985*



Proposes you

*Business Lunch "two dishes and go!"*

From Monday to Friday at noon  
from one weekly menu.

Two dishes of your choice  
water, coffee and service included

**30 €**

## TWO DISHES OF YOUR CHOICE:

### *Appetizers*

#### **EGG**

cooked at low temperature, asparagus with butter, celeriac cream



#### **CAPON SALAD**

with fresh spinach, raisins and olives



#### **FRIED POLENTA**

with crudo ham ragout and fava bean cream



### *First Courses*

#### **PASSATELLI**

with zucchini and culatello



#### **GREEN GNOCCHETTI**

asparagus cream, with butter, poppy seeds and mint



#### **FUSILLONI**

“Monograno Felicetti”, Zivieri sausage and artichokes



### *Main Courses*

#### **CHICKEN “ALLA DIAVOLA”**

grilled chicken with paprika, with its juice and rosemary

#### **MEATBALLS**

100% beef fillet, stewed with peas

#### **VEGETABLE PLATEAU**

grilled, with “tosone” cheese cooked in the oven



**ALTERNATIVELY A PIZZA OF YOUR CHOICE:**

**EXÉ *Pizza***

**NAPOLI**

Piennolo of Vesuvius tomato DOP,  
fiordilatte mozzarella cheese, anchovies from the fishermen's

Cinque Terre-Portofino cooperative,

oregano and

Brisighella EVO oil



**EMILIANA**

“Cuore di Bue” tomatoes,

arugula cream,

Parmigiano Reggiano 30 months “Quattro Madonne”,

Parma ham 30 “S. Ilario” and

Brisighella EVO oil



**MARGHERITA**

San Marzano tomato DOP,

fiordilatte mozzarella cheese,

fresh basil and

Brisighella EVO oil



## ALLERGEN LIST



GLUTEN



MILK



EGGS



FISH



SHELLFISH



MOLLUSKS



CELERY



SESAME



SOY



LUPINES



DRIED FRUITS



SHELL FRUITS



MUSTARD



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)