



EXÉ RESTAURANT

MENU



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Chef Paolo Balboni

presents our menu

based on local delicacies,

and not so local ones

LAND-BASED STARTERS

THE CHARCUTERIE BOARD

carefully selected local Cold Cuts with
our Giardiniera relish:

30-month cured Parma Ham, Mortadella "Favola" Palmieri,
smoked cooked Bacon "La Giovanna" di Capitelli, Salame from Felino

€ 20



RICOTTA CHEESE FLAN

with Parmigiano Eggnog and
Fried Artichokes

€ 18



LTC EGG

Paolo Parisi organic eggs with Topinambur Cream,
Crunchy Rye and Fine Black Truffle

€ 18



LAND-BASED SELECTION

Almond Wood Smoked Fassona Beef Tartare,
Black Angus Topside Carpaccio, Charolaise Sashimi Fillet

€ 24

FROM OUR BAKERY

OUR OWN STRIA FOCACCIA

ancient Grains baked with Sourdough Starter, Maldon Salt,
Extra Virgin Olive Oil, Rosemary or Lime

€ 5



FRIED "GNOCCO" - 6 pieces

€ 4



SEAFOOD STARTERS

RAW SEAFOOD PLATTER

Oysters, Red Prawns from Sicily,
Langoustines from Sicily,
Prawns from Sicily,
Purple Prawns and
Salmon Tartare

€ 30



RED PRAWN TARTARE

in its own Bisque and
Buffalo Stracciatella from Campania

€ 26



LUKEWARM SEAFOOD SALAD

with Fried Artichokes and
Confit Cherry Tomatoes

€ 20



SALTFISH TEMPURA

with Puntarelle Salad, dappled Radicchio
and Citrus Mayonnaise

€ 18



SEAFOOD SPECIALTIES LE GRAND PLATEAU ROYAL

(min. 2 person)

Whole Lobster and
steamed Langoustines from Mediterranean
with Oysters assortment,
Red Prawns,
Purple Prawns,
Blue Prawns,
Langoustines,
natural Scallops,
Truffle,
Clams e
Bulots
(depending on market availability)

€ 120



SEAFOOD SPECIALTIES CATALAN SHELLFISH PLATTER

(min. 2 person)

Lobster,

Blue Crayfish or Crayfish

Mediterranean Prawns and

Sicilian Langoustines,

with Seasonal Fruit and

Vegetable Triumph,

Balsamic Vinegar Citronette and

Tangerine Mayonnaise

(depending on market availability)

€ 80



LAND-BASED FIRST COURSES

All egg pasta is freshly made hand in house by our sfoglina

TORTELLINI

with Capon Broth

with Cream of 30-month Aged Parmigiano Reggiano
"BIO HOMBRE"

€ 20



PASSATELLI

with Cream of 30-month aged Parmigiano Reggiano
from the local "BIO HOMBRE" farm and Fine Black Truffle

€ 18



GREEN TAGLIATELLE

with Duck Ragout and Pecorino from Parco del Frignano

€ 15



YELLOW TAGLIATELLE

with Bianca Modenese Beef Ragout

€ 15



RICE BOMB

with traditional Bolognese Beef Sauce, Porcini Mushrooms
and "Spalla Cotta di San Secondo" ham

€ 18



SPAGHETTI DEL PRESIDENTE

"Monograno Felicetti" Spaghettonone with organic Peeled Tomatoes
from the Paolo Petrilli farm and Basil Chlorophyll

€ 15



SEAFOOD

FIRST COURSES

SPAGHETTI

"Monograno Felicetti" whipped with Alpine Butter and
Vodka with Calvisius Caviar

€ 25



RISOTTO

Saffron Risotto, Calamari,
Toasted Hazelnuts and
and Basil extract

€ 20



TAGLIOLINI

with Red Tuna Tartare,
Black Bread Crumble
and Cherry Tomato Confit

€ 23



SPAGHETTI AFFUMICATI

Smoked "Verrigni" Spaghetti with Clams,
Cherry Tomato Confit
and Red Mullet Bottarga

€ 20



MEAT MAINS

LTC MORA ROMAGNOLA FILLET

with Golden Apple Purée and Mustard,
Vignola Cherries Coulis and White Asparagus tips

€ 25



RACK OF LAMB

with Almond Crust, flavoured with Thyme and Marjoram,
Field Spinach and Yogurt Mayonnaise

€ 25



COTECHINO

"Regnani" Cotechino with Potato Mash,
Salsa Verde and Lambrusco - Infused Zabaione

€ 18



FILLET STEAK

WITH BALSAMIC VINEGAR OF MODENA

€ 25



WITH GREEN PEPPER CORNS

€ 25



"ROSSINI"

in its classic French version: Fillet Steak on a Brioche Bun
with Escalope de Foie Gras, Duck Reduction Fine Black Truffle

€ 35



CHATEAUBRIAND - 500 gr

(min. 2 person)

drenched Fillet with Maitre d'Hotel Butter,
with seasonal Grilled Vegetables, Baked Potatoes from Montese,
Tartar and Bearnaise Sauce

€ 80



SEAFOOD MAINS

GRILLED CALAMARI

on a Petit Pois Vellutee with
Buffalo Stracciatella
from Campania

€ 24



SALMON

With Crunchy Puntarelle Chicory
and White Balsamic Vinegar
Mayonnaise

€ 26



CRUNCHY OCTOPUS

on Purple Potato Fondant,
Marinated Purple Cabbage with
Balsamic Vinegar of Modena and
Confit Cherry Tomatoes

€ 24



CHEESE

60-month aged Parmigiano Reggiano
"BIO HOMBRE"
with Balsamic Vinegar of Modena

€ 12



Gorgonzola Croce

€ 6



Pecorino from Parco del Frignano

€ 6



SIDE DISHES

Baked Potatoes from Montese

€ 5

Fresh Baby Spinach with Extra Virgin Olive Oil

€ 5

Mixed Salad

€ 5



EXÉ RESTAURANT

Our Pizzas

Ancient grains,
sourdough starter
and plenty of time,
plus our selection of the
best ingredients,
are the secret behind
a unique experience.

OUR PIZZAS

CANTABRICO (CANTABRIAN)

Organic Tomato Sauce from the Paolo Petrilli Farm,
Buffalo Stracciatella from Campania,
Codesa serie Oro Cantabrian Anchovies,
Dust of Capers from Pantelleria,
Baby Plum Tomato Confit, Brisighella Extra Virgin Olive Oil

€ 25



AFFUMICATA (SMOKY)

Organic Fior di Latte Mozzarella,
"La Giovanna" Capitelli Smoked Pancetta,
Porcini Mushrooms, Brisighella Extra Virgin Olive Oil

€ 22



TONNO ROSSO (RED TUNA)

Lime flavored Stria Focaccia, Red Tuna Tartare,
Buffalo Stracciatella from Campania,
Cherry Tomato Confit, Basil Pesto

€ 22



POLPO E PATATE (OCTOPUS AND POTATO)

Organic Fior di Latte Mozzarella, Octopus,
Mashed Montese Potatoes, Parsley Oil

€ 20



SPALLA CRUDA (SPALLA CRUDA HAM)

Organic Tomato Sauce from the Paolo Petrilli Farm,
Buffalo Stracciatella from Campania,
Spalla Cruda Ham from Palasone, Brisighella Extra Virgin Olive Oil

€ 20



OUR PIZZAS

LA SAN SECONDO

Buffalo Mozzarella, "Antica Corte Pallavicina" Spalla Cotta Ham,
Artichokes, Taggiasca Olives, Brisighella Extra Virgin Olive Oil

€ 20



LA BOLOGNESE

Fior di Latte Mozzarella, Palmieri "Favola" Mortadella,
Bronte Pistachios, Cherry Tomato Confit

€ 18



PARMIGIANA

Organic Tomato Sauce from the Paolo Petrilli farm,
Buffalo Mozzarella from Campania, Fresh Basil, Aubergine Quenelle,
Crunchy Parmigiano Reggiano Wafer

€ 18



MARGHERITA

Organic Tomato Sauce from the Paolo Petrilli farm,
Buffalo Mozzarella from Campania, Fresh Basil,
Camillone Reserve Cervia Sea Salt,
Brisighella Extra Virgin Olive Oil

€ 12



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| Water | € | 3 |
| Coffee | € | 2 |
| Cover Charge | € | 4 |

ALLERGEN LIST



GLUTEN



MILK



EGGS



FISH



SHELLFISH



MOLLUSKS



CELERY



SESAME



SOY



LUPINES



DRIED FRUITS



SHELL FRUITS



MUSTARD



SULPHOR DIOXIDE
AND SULPHITES



EXÉ RESTAURANT

Via Circondariale San Francesco, 2 / angolo Via Boschetti

41042 Fiorano Modenese - MO - Italy

tel. +39 0536 030013 - mob +39 327 3034870

exerestaurant.com