



EXÉ RESTAURANT

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*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*

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

## *Cheese*

<b>PARMIGIANO REGGIANO SELECTION</b> of different seasonings, over 24, over 30, over 40 months with Balsamic Vinegar of Modena  	18 €
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## *Desserts*

<b>OUR DESSERTS</b>     	10 €
<b>OUR ICE-CREAM</b>  	12 €
<b>SPIRITS</b>	à la carte



## 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**

25 €

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**

18 €

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



### **LA MARGHERITA**

12 €

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

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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)