



Menu
LA CASONA
...tutti fritti!

Crescentine e tigelle
Traditional Emilian cuisine



ti facciamo
LA FESTA



FOLLOW US ON



LACASONA_TUTTIFRITTI

Crescentine / Tigelle

Bread dough fried / small discs of bread

- Crescentina empty per piece **0,80 €**
- Tigella empty per piece **0,80 €**
- Crescentine e tigelle per person (3+3 piece) **4,80 €**
- Crescentine per person (6 piece) **4,80 €**
- Tigelle per person (6 piece) **4,80 €**
- Crescentina filled with cold cuts per piece **4,00 €**
- Tigella filled with cold cuts per piece **3,00 €**

Fried & Deep-Fried

- Mixed Casona deep-fried platter **5,00 €**
- Fried polenta **3,50 €**
- Onion rings **3,50 €**
- Deep-fried vegetables **4,00 €**
- Potato croquettes **3,50 €**
- French fries **3,50 €**
- Breaded mozzarella bites **4,00 €**
- Stuffed olives (Ascolana style) **4,00 €**
- Fried cream **4,00 €**

Cold Cuts

- MIXED: Parma raw ham, salami, mortadella, ciccioli, and fontina **6,00 €**
- Parma raw ham **6,00 €**
- Cooked ham **5,00 €**
- Ciccioli (Emilian cold cuts - pork) **5,00 €**
- Coppa di testa (Emilian cold cuts - pork) **5,00 €**
- Mortadella **5,00 €**
- Local salami **5,00 €**
- Bolognese pesto **3,00 €**

Cheeses

- Squacquerone (soft cheese) **3,50 €**
- Parmigiano Reggiano shavings **4,00 €**
- Mixed aged cheese platter **5,00 €**

First Courses of the L'daura*

*This means Mrs in Bolognese dialect

- Green lasagna Bolognese style **12,00 €**
- Tagliatelle with Bolognese ragu **11,00 €**
- Gramigna with red sausage ragu **11,00 €**
- Tortellini with cream **13,00 €**
- Tortellini in broth **13,00 €**
- Tortelloni with butter and sage **12,00 €**
- Tortelloni with ragu **12,00 €**
- Tortelloni with butter and tomato **12,00 €**
- Pan-fried dry passatelli with Parmesan velouté, mushrooms, and golden pancetta (winter season) **12,00 €**
- Pan-fried dry passatelli with white sausage and red radicchio (summer season) **11,00 €**

Grilled Meat

- Mixed pork and chicken grill **15,00 €**
- Sausage **7,00 €**
- Spare Ribs **7,00 €**
- Chicken breast **7,00 €**
- Pork loin **8,00 €**
- Sliced steak with salt and rosemary **16,00 €**
- Bean stew with sausage **8,00 €**
- Breaded cutlet **10,00 €**

Side Dishes / Cold Dishes

- Mixed seasonal salad **5,00 €**
- Mixed salad with mozzarella and tuna **7,00 €**
- Grilled vegetables **4,00 €**
- Pinzimonio (raw vegetables served with olive oil, vinegar, and salt) **4,50 €**
- Pickled vegetables **3,00 €**
- Prosciutto and melon **9,00 €**



Menù CASONA

- Crescentine fritte e tigelle (3+3 pezzi)
- Mixed cold cuts
- Pickled vegetables (assaggio)
- Bolognese pesto and parmigiano
- Jam and chocolate spread
- Squacquerone (soft cheese)

per person 15,00 €

Dessert

- Mascarpone cheese 5,00 €
- Panna cotta 5,00 €
- Crème caramel 5,00 €
- Amaretto pudding 5,00 €
- English trifle (Zuppa Inglese) 5,00 €
- Chocolate salami 5,00 €
- Crema catalana (Catalan cream) 5,00 €

Sorbetto

- Lemon 4,00 €
- Coffee 4,00 €
- Lemon with vodka 5,00 €

Fruits solo in stagione

- Strawberries 4,00 €
- Pineapple 3,50 €
- Fresh fruit salad 5,00 €
- Melon 4,00 €
- Watermelon 4,00 €

Red Wines

- | | IN BOTTLES |
|---|-------------------|
| • Cà More IGT Ravenna Rosso
<i>Cantina TreRè</i> | 13,00 € |
| • Sperone Sangiovese Superiore DOC
<i>Cantina TreRè</i> | 15,00 € |
| • Lambrusco Grasparossa secco DOP
<i>Cantina Settecani</i> | 13,00 € |
| • Lambrusco frizzante Otello Oro
<i>Cantine Ceci</i> | 15,00 € |
| • Chianti Classico DOCG ml. 375
<i>Cantine Melini</i> | 6,00 € |
| • Lambrusco Otello Nero ml. 375
<i>Cantine Ceci</i> | 6,50 € |

Sweet Wines

- | | IN BOTTLES |
|---|-------------------|
| • Lambrusco sweet DOP
<i>Cantina Settecani</i> | 13,00 € |

White Wines

- | | IN BOTTLES |
|--|-------------------|
| • Pignoletto frizzante Bio DOCG
<i>Cantina Montevecchio Isolani</i> | 14,00 € |
| • Pignoletto Bonzarino frizzante DOCG
<i>Cantina Tenuta Bonzara</i> | 11,00 € |
| • Pinot Grigio DOC
<i>Cantina Bottega Vinai</i> | 13,00 € |
| • Müller-Thurgau Trentino DOC
<i>Cantina Bottega Vinai</i> | 13,00 € |
| • Spumante Mionetto Cuvée Blanc | 12,00 € |
| • Prosecco DOC Extra dry
<i>Cantine San Vincenzo</i> | 14,00 € |
| • Prosecco DOC Extra Dry Foss Marai | 20,00 € |
| • Gewürztraminer Trentino DOC
<i>Cantina Bottega Vinai</i> | 19,00 € |
| • Gewürztraminer Trentino DOC
<i>Cantina Bottega Vinai</i> | 19,00 € |
| • Prosecco Dirupo Valdobbiadene ml. 375
<i>Cantine Andreola</i> | 6,00 € |
| • Falanghina DOP ml. 375
<i>Cantina La Guardiense</i> | 6,50 € |

La cantinetta

- | | ALLA SPINA |
|---------------------------|---------------------------------|
| • Pignoletto / Sangiovese | $\frac{1}{4}$ lt. 3,50 € |
| • Pignoletto / Sangiovese | $\frac{1}{2}$ lt. 5,00 € |
| • Pignoletto / Sangiovese | 1 lt. 8,00 € |

COVERED

1,50 €

N.B. In this exercise, depending on market availability, some foods can be deep-frozen or frozen. Information regarding the presence of substances or products that cause allergies or intolerances is available by contacting the staff on duty.

Beverages

• Microfiltered water	0,75 lt.	2,00 €
• Bottled mineral water	1lt.	3,00 €
• Beer small		3,00 €
• Beer medium		4,00 €
• Beer	carafe/bottle 1lt.	8,00 €
• Beer Non-alcoholic	33 cl.	4,50 €
• Beer Weiss Franziskaner	bottle 50 cl.	5,00 €
• Red beer	33 cl.	5,00 €
• Can drinks		3,50 €
• Small draft Coca Cola		3,50 €
• Medium draft Coca Cola		4,00 €
• Coca Cola	carafe/bottle 1lt.	6,00 €
• Spritz	glass	5,00 €
• Spritz	carafe 1lt.	20,00 €
• Fruity non-alcoholic	glass	4,50 €

La Caffetteria

• Coffee	1,80 €
• Decaffeinated coffee	1,80 €
• Corrected coffee	2,50 €
• Barley coffee	2,00 €
• Cappuccino	2,00 €
• Hot tea	2,00 €
• Ginseng coffee	2,00 €

Ammazza Caffè

• Selection of grappas (smooth, dry, aged)	4,00 €
• National bitters	4,00 €
• Whisky	4,00 €
• Vodka	4,00 €
• Zacapa Rum	5,00 €

Lo Chef
CONSIGLIA

Per la tua
PAUSA PRANZO

PRIMI & SECONDI PIATTI
INSALATONE PIATTI FREDDI

e come da nostra tradizione...
CRESCENTINE E TIGELLE

**SEGUI I NOSTRI SOCIAL
PER VEDERE IL**

Menu del giorno

  LACASONA_TUTTIFRITTI



Grazie
PER AVERCI SCELTO