



Ristorante Bosco

Bosco Tasting Menu

Welcome Entrée

Our Cold Cuts with Fried Dumpling

Parma Raw Ham, Minimum 30 Months Knife-Cut (Devodier or Ruliano based on Availability) Salami (Salumificio Campani, Casina) Favola Mortadella (Palmieri), Coppa Piacentina D.O.P.

Pumpkin Flan with Parmesan Cream

Egg Tagliatelle with Porcini Mushrooms

Pork Cheek Gratin with Porcini and 36-Month Parmesan Cheese "Caseificio Villa Fogliano"

English Trifle

Small Pastries

Water - Coffee - Cover Charge

€60.00 per Person

The tasting menu is for a minimum of 2 people and is intended for the entire table

Due to different sourcing options and seasonal variations, some ingredients may be preserved using freezing, and/or refrigeration through a blast chiller. We assure you that our preservation methods guarantee the authenticity of the food.*Fish intended to be consumed raw or nearly raw has been treated in accordance with the provisions of Regulation (EC) 853/2004.



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Appetizers

Parmesan Cheese “Caseificio Villa Fogliano” 36 Month

&

“Erbazzone” Traditional homemade cake Whit Spinach

€ 14,00

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€ 18,00

Artisanal Production "Brozzi" Culatello

€ 18,00

Pumpkin Flan with Parmesan Cream

€ 15,00

Seared Scallop, Shallot Cream, and Crispy Beetroot

€ 17,00

Whipped Codfish

€ 17,00

*** All Cold Cuts are Naturally Gluten-Free.**



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First Courses

Green or Pumpkin Tortelli with Butter

€ 16,00

Egg Tagliatelle with Bolognese Ragù

€ 15,00

Egg Tagliatelle with Porcini Mushrooms

€ 16,00

Cappelletti Reggiani in Capon Broth

€ 20,00

Fresh Pasta Tagliolino with Butter, Parmesan, and White Truffle

€ 14,00

White Truffe € 7,00 per gram

Egg Spaghetti with Octopus Ragù

€ 18,00

All puff and filled pastas are homemade. Please inform the staff about any intolerances or allergies. The allergen table is available in the dining area.



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Mai Courses

Grilled Lamb Rack with Seared Leek

€ 24,00

Veal Tagliata from Langhe with Rosemary

€ 22,00

Pork Cheek Gratin with Porcini and 36-Month Parmesan Cheese "Caseificio Villa Fogliano"

€ 24,00

Roasted Rabbit with Oven-Baked Potatoes

€ 21,00

Monkfish Medallion with Bacon, Savoy Cabbage, and Jerusalem Artichoke Tart

€ 25,00

Grilled Anglerfish Cheeks with Broccoli and Friggitelli Zabaione

€ 24,00

Side Dishes € 6,00

Rosemary Roasted Potatoes

Sautéed Zucchini

Steamed Spinach with Parmesan

Borettane Onions in Sweet and Sour Sauce

Cover charge € 3,00

Sparkling Mineral water "S. Pellegrino" € 3,00

Still Mineral Water "Panna" € 3,00

Espresso coffee Whit small pastries € 3,00



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Dessert

Three Chocolate Sablé with Peanut Crunchy Mou

€ 10,00

Hazelnut Creamy with Coffee Heart and white chocolate Shell

€ 10,00

Mascarpone Parafait with Crunchy Walnuts and Nocino

€ 10,00

Bavarian Vanilla with Caramelized Orange Peel

€ 10,00

Sponge Cake and Custard

€ 10,00

Ice-Cream with Sour Cherries and Crumble

€ 7,00

Ice cream with Eggnog, Caramelized Walnuts

€ 7,00

Green apple sorbet with Calvados

€ 7,00