



*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"

Mascarpone Semifreddo with Caramelized Walnuts and  
Walnut Liqueur Sauce  
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

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.*

€ 18,00

*Artisanal Production "Brozzi" Culatello*

€ 18,00

*Piedmontese Fassona Beef Tartare with Vegetables in Syrup and Precious Black Truffle*

€ 18,00

Pumpkin Flan with Parmesan Cream

€ 15,00

*Seared Scallop, Shallot Cream, and Crispy Beetroot*

€ 18,00

**\* 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

*Cappelletti Reggiani in Capon Broth*  
€ 20,00

*Fresh Pasta Buttons Filled with Culatello Ham and Burrata Cheese*  
€ 16,00

*Fresh Pasta Parcels Filled with Mussels and Dentex with  
Cherry Tomato Confit*  
€ 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

*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*

<i>Cover charge</i>	€ 3,00
<i>Sparkling Mineral water "S. Pellegrino"</i>	€ 3,00
<i>Still Mineral Water "Panna"</i>	€ 3,00
<i>Espresso coffee Whit small pastries</i>	€ 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