



*Ristorante Bosco*

## ***Forest Tasting Menu***

Welcome Entrée

**Our Cold Cuts with Fried Dumplings**

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

*Piedmontese Fassona Beef Tartare with Parmigiano Reggiano Fondue,  
Reduction of Lambrusco, Arugula and Borlengo*

*Fresh Pasta Buttons Filled with Culatello Ham and Burrata Cheese*

*Duck at the Port with Seasonal Salad*

Mascarpone Semifreddo, Caramelized Walnuts, Nocino Sauce

Small Pastry

Water – Coffee – Cover Charge

***€ 60,00 per person***

**The tasting menu includes a minimum of 2 people and  
is intended for the whole table**

In relation to the different supply possibilities and the changing seasons, some ingredients can be preserved with freezing and/or deep-freezing and/or refrigeration processes using a blast chiller. The guarantee that our preservation systems ensure the genuineness of the food in any case is renewed.

\*Fish intended for consumption raw or practically raw has been treated in accordance with the requirements of Regulation (EC) 853/2004



*Ristorante Bosco*

## *Appetizers*

Parmesan Cheese "Caseificio Villa Fogliano" 36 months

&

"Erbazzone" Traditional homemade cake Whit Spinach

€ 14,00

Our Cold Cuts\* with Fried Dumplings

*Parma Ham Minimum 30 Months Knife (Devodier or Ruliano based on Availability),*

*Salami (Salumificio Campani, Casina), Mortadella Favola (Palmieri), Coppa Piacentina D.O.P.*

€ 18,00

*Artisanal Production "Brozzi" Culatello*

€ 18,00

*Piedmontese Fassona Beef Tartare with Parmigiano Reggiano Fondue,*

*Reduction of Lambrusco, Arugula and Borlengo*

€ 16,00

*Capon Salad with Bread Mousse, Crispy Bacon and Pomegranate Liqueur*

€14,00

*Scallop Carpaccio, Hazelnut Cream and Toasted Hazelnuts*

€ 18,00

*Stuffed Squid alla Norma*

€ 15,00

\* All Cured Meats are Naturally Gluten Free



*Ristorante Bosco*

### *First Courses*

*Green and/or Pumpkin Tortelli with Butter*

€ 16,00

*Risotto with Buffalo Sausage and Buffalo Gorgonzola with Pears*

€ 16,00

*Cappelletti Reggiani in Capon Broth*

€ 20,00

*Fresh Pasta Buttons Filled with Culatello Ham and Burrata Cheese*

€ 16,00

*Spaghetti with Garlic, Oil and Chili Pepper*

€ 14,00

*Bigolo pasta, Butter and Anchovies with Lemon and Crusco Pepper*

€ 16,00

*Lumaconi Pasta With Octopus Ragù and Stracciatella*

€ 18,00

The puff pastry and stuffed pasta are all of our production

We kindly ask you to warn the staff about Intolerances or Allergies

The allergen table is available in the dining area



*Ristorante Bosco*

## ***Second Courses***

*Duck at the port with Seasonal Salad*

€ 22,00

*Sliced Argentinian beef with Rosemary*

€ 22,00

*Pork Cheek Au Gratin with Mushrooms and Parmigiano Reggiano 36 months*

*"Caseificio Villa Fogliano"*

€ 22,00

*Roast Rabbit with Baked Potatoes*

€ 21,00

*Salmon In Phillo Paste and Belgian Endive*

€ 23,00

*Pancettata Gallinella With Asparagus With Its Bottom*

€ 24,00

### ***Side dishes*** € 6.00

*Baked Potatoes with Rosemary*

*Steamed Spinach with Parmesan*

*Side Dishes of the Day*

*Cover Charge* € 3,00

*Sparkling mineral water "S. Pellegrino"* € 3,00

*Natural mineral water "Panna"* € 3,00

*Espresso Coffee with Small Pastries* € 3,00