EATALY

Sapori of **BOLOGNA**

3 COURSES FOR 22.9

gli ANTIPASTI

choose one from

BRUSCHETTA MORTADELLA AL PISTACCHIO
Grilled rustic bread, Mortadella Bologna IGP, pistachio and pickles

TAGLIERE SALUMI E FORMAGGI
A selection of Italian cheeses and cured meats

PARMIGIANO REGGIANO DOP TASTING
Three cheeses of different ages and origins 18, 24 and 36 months paired with Modena Balsamic Vinegar

i MAINS

choose one from

STROZZAPRETI CON RAGÙ BIANCO
Fresh strozzapreti with a rich sausage white ragù

TORTELLINI AL RAGÙ
Filled pasta with slow-cooked beef ragù

TORTELLINI AL PARMIGIANO
Filled pasta with a creamy Parmigiano Reggiano DOP sauce

TORTELLINI IN BRODO
Filled pasta in a rich, aromatic chicken and beef broth

TORTELLI DI ZUCCA
Traditional pumpkin-filled tortelli with roasted grapes, sage butter and Parmigiano Reggiano DOP

PIZZA ALLA BOLOGNESE
Pizza with Fior di latte mozzarella, Bolognese sauce and Parmigiano Reggiano DOP

INSALATA EMILIANA
Salad of roasted pumpkin, squacquerone cheese, grilled mortadella, pumpkin seeds, crispy sage and aged balsamic

i DOLCI

choose one from

TORTA TENERINA V
Traditional Italian chocolate cake with soft centre

RAVIOLA BOLOGNESE V
Halfmoon vanilla shortcrust biscuit with berries and dusted with icing sugar

MINI ZUPPA INGLESE V
Italian sponge cake soaked in alchermes, layered with vanilla custard and chocolate cream*
*Contains alcohol

V - Vegetarian VG - Vegan

A discretionary 12.5% service charge will be added to your bill.All prices are in £. For full allergen information, please ask amember of the team. We cannot guarantee our dishes are free from allergenic ingredients & may contain traces. Some ingredients used in our dishes may be frozen to preserve quality and safety. Please ask a member of the team for further details.

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