

Starter

Parco dei ciliegi starter (*two persons minimum*) each portion € 6.50

Warm Crostino dei ciliegi € 6.00 •

Cold mix from the sea (*cuttlefish, octopus, shrimps and surimi*) € 9.00 • ■

Raw ham with artichoke's hearts in oil € 7.40

Bresaola, parmesan cheese and rocket salad € 7.00

Buffalo's Mozzarella caprese € 7.00 •

Main Course

Filled pasta € 8.50

Ricotta tortelloni with butter and sage •

Ricotta tortelloni with gorgonzola dolce and walnuts •

Ricotta tortelloni with porcini • ■

Tortellini in broth with cream or with ragù sauce

“Chicche di sfoglia” with Porcini • ■

Tagliatelle € 7.80

Tagliatelle with porcini • ■

Tagliatelle with ragù sauce

Tagliatelle with ham sauce

Risotto € 7.80

Risotto with asparagus tips and cubes of raw ham ■

Risotto with porcini and Parmesan • ■

Short pasta € 7.80

Strozzapreti with speck, rocket salad and walnuts

“Gramigna paglia e fieno” with sausage

“Garganelli” with boscaiolo's sauce and porcini ■

“Garganelli” with speck Trentino and zucchini

Penne with “arrabbiata” sauce

Bis of main course (minimum two persons) € 8.50

Tris of main course (minimum three persons) € 8.70

Second Course

grill

“Fiorentina” Tuscan style (*minimum 600g. each hectogram*) € 4.10

Beef rib (*gr. 3.80*) € 12.50

Veal chop (*gr.3.80*) € 12.50

Pork chop € 7.95

Beef fillet (*gr.250*) € 17.50

Pork sausages or piglets € 7.50

Chicken breast € 8.90

Calf paillard € 8.90

Grilled mutton € 9.90

Beef with balsamic vinegar (*gr.300*) € 12.20

Grilled vegetables and cheese € 7.50

Mixed grilled meat (*sirloin, capocollo, sausage and spare ribs*)
each portion € 11.90

pan

Chicken schnitzel “bolognese style” € 11.20

Shredded beef with parmesan cheese and rocket salad € 8.90

Wine or lemon escalope € 6.90

Balsamic vinegard escalope € 7.00

Porcini mushrooms escalope € 7.90 ■

Porcini mushrooms escalope (*gr.250*) € 19.00 ■

Balsamic vinegard beef filets (*gr.250*) € 19.00

Green pepper beef fillet (*gr.250*) € 19.00

Baby menu (*schnitzel or sausage with potatoes*) € 9.90

Cold dishes

- Carpaccio with mushrooms and Grana € 8.40
Carpaccio with rocket salad and Grana € 8.40
Worn carpaccio with porcini and rocket salad € 9.00
Lemon roast-beef (*seasonal*) € 7.00
Lemon bresaola € 7.00
Bresaola with Grana and rocket salad € 7.40
Mushroom salad (*rocket salad, Grana and "prataioli" mushrooms*) € 6.00•
Raw ham and melon (*seasonal*) € 7.80/8.80

Side dish

- Mixed grilled vegetables € 4.00
Mixed vegetables gratin € 4.00
Mixed steamed vegetables € 3.00
Mixed grilled and gratin vegetables € 5.00
Mixed salad € 2.70
Mixed fried vegetables € 6.00
Baked or bitter-sweet onions € 3.00
Fries € 3.00
Capsicum sòutè with organon € 3.00
Vegetables buffet € U.Q.

Crescentine and Tigelle

Tigelle € 0.95
Crescentine € 0.95
Mixed cold meats € 6.20
Raw ham € 5.90
Salami € 5.90
“Coppa di testa” € 5.50
“Ciccioli campagnoli” € 5.50
Mortadella € 5.80

Pickles € 2.90
Nutella € 2.50
Jam € 2.50
Pesto € 1.50

Cheese
Squacquerone € 2.90
Squacquerone e rocket salad € 2.90
Grana Padano € 3.60
Sweet pecorino € 3.60
Emmental € 3.50
Mozzarella € 3.60
Gorgonzola € 3.80
Mixed cheeses € 4.90

Menu Cestino

Crescentine, tigelle, mixed meats, pickles, squacquerone,
pesto, nutella and jam
€ 12.90 *each portion*

Classic Pizza

- Margherita (tomato and mozzarella) € 4.70*
Marinara (tomato, garlic and origan) € 4.20
Capricciosa (tomato, mozzarella, ham, mushrooms and artichokes) € 6.50
Quattro stagioni (tomato, mozzarella, ham, mushrooms, artichokes and sausage) € 6.70
Quattro formaggi (tomato, mozzarella and mixed cheese) € 6.30
Prosciutto cotto (tomato, mozzarella and ham) € 6.30
Salsiccia (tomato, mozzarella and sausage) € 6.30
Contadina (tomato, mozzarella, sausage and onion) € 6.40
Funghi (tomato, mozzarella and mushrooms) € 5.70
Napoli (tomato, mozzarella, anchovies and origan) € 5.70
Romana (tomato, mozzarella, anchovies, capers and origan) € 5.70
Atomica (tomato, mozzarella, ham, mushrooms and egg) € 6.60 ■
Verdure lesse (tomato, mozzarella and boiled vegetables) € 5.50
Verdure alla griglia (tomato, mozzarella and grilled vegetables) € 7.00
Roki (tomato, mozzarella and spicy salami) € 6.00
Calzone (tomato, mozzarella and ham) € 6.10
Calzone farcito (tomato, mozzarella, ham and mushrooms) € 6.20
Würstel (tomato, mozzarella and würstel) € 6.10
Frutti di mare (tomato, mozzarella and fish salad) € 7.20
Tarantina (cherry tomato, mozzarella, black olives and basil) € 6.10
Siciliana (tomato, mozzarella, anchovies, capers, origan and olives) € 6.00
Pugliese (tomato, mozzarella, black olives and onion) € 6.00
Piadina € 2.90

Supplements

- Buffalo's mozzarella € 3.00*
Mozzarella € 1.00
Raw ham € 2.50

Special Pizza

- Ciliegi (tomato, mozzarella, ham, mushrooms, sausage, würstel, olives, peppers and spicy salami) € 7.40
- Saporita (tomato, mozzarella, speck, Grana flakes and rocket salad) € 7.20
- Boscaiola (tomato, mozzarella, porcini, scamorza and bacon) € 7.50
- Imperiale (tomato, mozzarella, shrimps, porcini and artichokes) € 7.50 ■
- Parmigiana (tomato, mozzarella, eggplant, parmisan and ham) € 7.50
- Valtellina (tomato, mozzarella, bresaola and rocket salad) € 7.30
- Porcini (pomodoro, mozzarella and porcini) € 7.40
- Fumè (tomato, mozzarella, chicory and smoked scamorza) € 7.30
- Carbonara (tomato, mozzarella, bacon and egg) € 6.50
- Greca (pomodorini, mozzarella, olive nere e cipolla) € 6.30
- Tirolese (tomato, mozzarella, gorgonzola, speck and rocket salad) € 7.30
- Zingara (tomato, mozzarella, mushrooms, ham, peppers and black olives) € 6.70
- Diavola (tomato, mozzarella, spicy salami, onion, garlic and peppers) € 6.30
- Smaile (tomato, mozzarella, sausage and fries) € 6.30

Pizze

- Primavera (mozzarella, speck, mushrooms, cherry tomatoes, rocket salad and Grana) € 7.30
- Saracena (mozzarella, cherry tomatoes, Grana and basil) € 7.00
- Bismark (mozzarella, asparagus and egg) € 7.00
- Stracchino e rucola (stracchino and rocket salad) € 6.10
- Delizia (mozzarella, onion, Grana and speck) € 6.70
- Ghiotta (mozzarella, gorgonzola and walnuts) € 6.30
- Calzone alla ricotta (mozzarella, ricotta, Parmesan and salami) € 7.30
- Pasqualina (mozzarella, ricotta, spinach and ham) € 7.30
- Montanara (mozzarella Alpina, walnuts, chicory and bresaola) € 7.40

Beer

draft

Lager: (WARSTEINER)

Small glass € 3.50
Medium glass € 4.00
1 liter glass € 8.00

Weiss: (PAULANER HEFE-WEIBIER)

Glass € 5.00
Carafe € 10.00

bottle

Cères € 4.00
Bècks € 4.00
Corona € 4.00
Demon Red (*red*) € 5.00
Weiss € 5.00
Beer gluten-free € 4.00
Analcoholic € 4.00

Coca Cola

Small glass € 2.90
Medium glass € 3.40
1 liter glass € 6.50

Soft drinks (can)

Coca Cola € 3.00
Coca Light € 3.00
Coca Zero € 3.00
Fanta € 3.00
Sprite € 3.00
Ice tea € 3.00
Tonic water € 3.00
Lemonsoda € 3.00
Oransoda € 3.00
Fruit juices € 3.00

Cafetteria

Coffe € 1.50
Decaffeinated coffee € 1.60
Barley coffee € 1.80
Coffee with spirit € 2.00
Ginseng € 2.00

Bitters € 3.00
Whisky € 3.00 € 3.50 € 4.80
Grappe € 3.00 € 3.50 € 4.80

Water 1 lt. € 2.90
Water ½ lt. € 1.80

House Wine (Carafe)

House sparkling Pignoletto 1lt € 7.60 1\2 lt € 3.90 1\4 lt € 1.90
House white wine 1lt € 7.00 1\2 lt € 3.60 1\4 lt € 1.80
House Sangiovese 1lt € 7.00 1\2 lt € 3.60 1\4 lt € 1.80

White Wines (Bottle)

Sparkling Pignoletto "PODERE RIOSTO" € 14.00
Superior Pignoletto "PODERE RIOSTO" € 15.00
Sparkling Pignoletto "IL MONTICINO" € 14.00
Sparkling Pignoletto "IL MONTICINO" € 14.50
Bolognino Bianco "IL MONTICINO" € 13.00
Sparkling Pignoletto "UMBERTO CESARI" € 14.00
Sparkling Pignoletto "CA' BELTRAMI" € 13.00
Prosecco di valdobbiene "MIONETTO" € 19.00
Prosecco di valdobbiene "VAL D'OCA" € 18.00
Prosecco di valdobbiene "VALDO" € 16.00
Savignon superior colli bolognesi "PODERE RIOSTO" € 16.90
Chardonnay colli bolognesi "PODERE RIOSTO" € 14.00
Gewürztraminer "ST. MICHEAEL- EPPAN" € 18.50
Friulano "LUISA" € 16.50
Pinot Grigio "LUISA" € 15.00
Muller Thurgau "Tenuta CA' BOLANI" € 15.90
Sparkling "Bio" Pignoletto of Emilia NUGARETO € 15.00
Malvasia dolce "PERINI" € 14,00

Red Wines (bottle)

Cabernet Sauvignon "CA' BELTRAMI" € 15.50
Bolognino Rosso still "il MONTICINO" € 14.50
Sparkling Barbera colli Bolognesi "il MONTICINO" € 14.50
Cabernet Sauvignon "il MONTICINO" € 16.50
Cabernet Sauvignon "PODERE RIOSTO" € 16.50
Sparkling Barbera colli Bolognesi "PODERE RIOSTO" € 14.50
Still Barbera Fermo colli Bolognesi "PODERE RIOSTO" € 14.50
Castelvetro's Lambrusco Amabile "QUATTRO VILLE" € 13.50
Castelvetro's Lambrusco Secco "BORGO dei CONTRARI" € 13.50
Sangiovese di Romagna "PRIME ROCCHE" € 13.50
Sangiovese di Romagna "UMBERTO CESARI" € 13.50
Bonarda "GIORGI" € 16.50
Chianti "FRESCOBALDI" € 17.50
Merlot "PODERE RIOSTO" € 16.00
Barolo "PRUNOTTO" € 39.00
Refosco "LUISA" € 19.50
Teroldego Rotaliano "FORADORI" € 18.50
Rosso di Montepulciano "MASCIARELLI" € 21.50
Rosso di Montalcino "CAPARZO" € 22.00
Brunello di Montalcino "CAPARZO" € 47.00

Half-bottle (3,75 ml)

Sparkling Pignoletto € 8.00
Gewürztraminer € 10,00
Santa Cristina € 9,00
Sangiovese € 9,00
Lambrusco € 8,00

Traditional desserts

Homemade Mascarpone
Coffee Tiramisù
Traditional trifle
Old Manner Crem Caramel
Strawberry and Coconut Tiramisù
Catalan Cream with Amaretti
Ricotta and Strawberry Mousse
Caramel Panna cotta
Almond and Meringue Soufflè
Profiterole
€ 4.00

Desserts and cakes

Grandmoher's Pie with Pine nuts
Foresta Nera Pie: Sponge cake, chocolate and cream
Milk Cream's Meringue Pie with Chocolate Chips
Ricotta and Strawberry's Mousse Meringa
€ 4.00

Our semi-frozen desserts

Paciugo of our Ice Cream
Pistachio semi-frozen with Pistachio ice cream
Yogurt and Berries semi-frozen dessert
Hazelnut and Nutella cereals semi-frozen
Coffee and Zabaione semi-frozen dessert
Tartufo Nero with Cream's Heart
Tartufo Bianco with Coffee's Heart
€ 4.00

Our Ice Cream

Mixed cup: Bacio, Vanilla, Strawberry and Lemon
Cream Cup with Crunchy Chocolate
Milk Cream of Buffalo with Fabbri Sour Cherries
€ 4.00

Ice cream Baby cup with Smarties € 2.00

Lemon or Coffee Sorbet € 2.00

Fruit

Fresh Fruit salad
Fresh Pineapple
Strawberry (*seasonal*) - Melon (*seasonal*) - Watermelon (*seasonal*)
Price € 4.00

Grappas

Prosecco
Moscato
Pinot
Pinot Nero
Sauvignon
Müller Turgau
Gewürz Traminer
Pera Williams
Prime Uve

€ 3.50

Prime Uve Nere € 4.00

Barrique (903) € 4.00

Whisky

Jack Daniel
Talisker
Glen Grant
Chivas Regal
Oban
The Glenlivet
Ballantines
Glenfiddich

€ 4.20

Selected Cognac € 4.20/5.00

Liquors

Limoncello
Licorice
Mirto
Bitters
Baileys
Vodka
Porto

€ 3.00

Vin Santo with Cantucci € 5.00

Sparkling Wine

Prosecco € 19.00
Spumante dolce € 18.00
Spumante Brut € 18.00
Malvasia Dolce € 19.00
Bracchetto € 18.00
Berlucchi € 24.00
Ferrari € 26.00

Champagne

Veuve Cliequot € 48.00
Monet & Chandon € 39.00



Closed:
Monday evening and tuesday

For reservazion:

☎ 051-750759

☎ 051- 750412

We are at your disposal for
personalized menus for events,
ceremonies, company dinners
and birthdays.

🌐 www.parcodiciliegi.it

✉ info@parcodeiciliegi.it