

Tasting Menu

Menu Cestino

Crescentine, tigelle served with cold cuts, pickles, squacquerone, pesto, nutella and jam apart.

€ 13.00 each portion

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Menu Parco

Our starter: crescentine bites, ham, salami, cubed mortadella, parmesan cheese flakes and pickles.

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Main course: mixed grilled meat (sirloin, capocollo, sausage and ribs) served with grilled vegetables and fries.

Coffee

€ 21.00 each portion (minimum 2 portions)

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Menu Ciliegi

Tris of our seasonal main courses (check complete menu).

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Second course: crescentine, tigelle with cold cuts, pickles and squacquerone.

Mixed grilled meat (sirloin, capocollo, sausage and ribs) with fries.

Coffee

€ 23.00 each portion (minimum 2 portions)

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Menu Rustico

Tris of seasonal main courses (check complete menu)

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Second course: crescentine, tigelle served with cold cuts, pickles, squacquerone, pesto and nutella.

Coffee

€ 21.00 each portion (minimum 2 portions)

Service 2,00 €

- Regarding the presence of substances or products causing allergies or intolerances you can refer to our staff on duty

- Depending on market availability, can be used frozen ingredients

🌿 Vegetarian food

❄️ Possibility of frozen ingredients

Starter

Parco dei Ciliegi starter: each portion € 6.50
crescentine bites served with ham, salami, cubed mordadella, parmesan cheese flakes and pickles

Warm Crostino dei Ciliegi 🍴 € 6.00
(mushrooms, zucchini, tomato and parmesan cheese)

Raw ham with artichoke hearts in oil €7.40

Bresaola, parmesan cheese and rocket salad € 7.50

Buffalo Mozzarella caprese 🍴 € 7.40
(sliced tomato with buffalo mozzarella and olives)

Main Course

Filled pasta: € 9.00

- Ricotta tortelloni with butter and sage 🍴
- Ricotta tortelloni with sweet Gorgonzola and walnuts 🍴
- Tortellini in broth, with cream or with ragù sauce
- “Chicche di sfoglia” with Porcini mushrooms 🍴

Tagliatelle: € 8.50

- Tagliatelle with porcini mushrooms 🍴
- Tagliatelle with ragù sauce

Risotto: € 8.00

- Risotto with asparagus tips and raw ham cubes
- Risotto with Porcini mushrooms and parmesan cheese 🍴

Short pasta: € 8.50

- “Strozzapreti” with speck, rocket salad and walnuts
- “Gramigna paglia e fieno” with sausage
- “Garganelli” with speck Trentino and zucchini

Bis of main course (minimum two persons) € 9.50

Tris of main course (minimum three persons) € 10.00

Second Course

Grilled:

Florentine steak (<i>minimum 600g.</i>)	€ 4.50/hg
Beef rib-eye steak (<i>380 g.</i>)	€ 13.50
Beef fillet (<i>250 g.</i>)	€ 17.50
Pork sausages or ribs	€ 7.50
Chicken breast	€ 9.00
Calf paillard	€ 10.00
Grilled mutton	€ 11.00
Sliced beef steak with balsamic vinegar (<i>300 g.</i>)	€ 12.50
Mixed grilled meat	<i>each portion € 13.00</i>
<i>(sirloin, capocollo, sausage and spare ribs)</i>	
Grilled vegetables and cheese 🍴	€ 8.00

Pan:

Pork schnitzel "Bolognese style"	€ 11.20
<i>(pork schnitzel with raw ham, cream and parmesan cheese on top)</i>	
Beef strips with parmesan cheese and rocket salad	€ 9.50
Porcini mushrooms escalope	€ 8.50
Balsamic vinegar beef fillets (<i>gr.250</i>)	€ 19.00
Green pepper beef fillet (<i>gr.250</i>)	€ 19.00
Kids menu (schnitzel or grilled sausage with fries)	€ 9.90

Cold dishes

Carpaccio served with mushrooms and
parmesan cheese flakes €8.50

Carpaccio with rocket salad and
parmesan cheese flakes € 8.50

Roast-beef served with lemon slices *(seasonal)* € 7.50

Bresaola served with lemon slices € 7.00

Bresaola served with rocket salad and
parmesan cheese flakes € 7.40

Mushroom salad 🍄 €6.00

(fresh lettuce, rocket salad, "champignon" mushrooms and parmesan cheese flakes)

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

(lettuce, carrots and tomatoes)

Mixed fried vegetables € 6.00

Fries € 3.00

Bell pepper sauté with oregano € 3.00

Baked or sweet and sour onions € 3.00

Crescentine and Tigelle

Tigelle 🍴	€ 1.00
Crescentine 🍴	€ 1.00
Mixed cold cuts	€ 6.50
Raw ham	€ 6.00
Salami	€ 6.00
“Coppa di testa”	€ 5.50
“Ciccioli campagnoli”	€ 5.50
Mortadella	€ 6.00

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

Cheeses: 🍴

Squacquerone	€ 2.90
Squacquerone and rocket salad	€ 2.90
Parmesan cheese flakes	€ 3.60
Sweet pecorino	€ 3.60
Emmental	€ 3.50
Mozzarella	€ 3.60
Gorgonzola	€ 3.80
Mixed cheeses	€ 4.90

Menu Cestino

Crescentine, tigelle, mixed cold cuts, pickles, squacquerone,
pesto, nutella and jam
€ 13.00 each portion

Classic Pizza

Margherita 🍄	€ 5.00
<i>(tomato and mozzarella)</i>	
Marinara 🍄	€ 4.50
<i>(tomato, garlic and oregano)</i>	
Capricciosa	€ 7.00
<i>(tomato, mozzarella, ham, mushrooms and artichokes)</i>	
Quattro stagioni	€ 7.00
<i>(tomato, mozzarella, ham, mushrooms, artichokes and sausage)</i>	
Quattro formaggi 🍄	€ 6.50
<i>(tomato, mozzarella and mixed cheeses)</i>	
Prosciutto cotto	€ 6.50
<i>(tomato, mozzarella and ham)</i>	
Salsiccia	€ 6.50
<i>(tomato, mozzarella and sausage)</i>	
Contadina	€ 6.80
<i>(tomato, mozzarella, sausage and onion)</i>	
Funghi 🍄	€ 6.00
<i>(tomato, mozzarella and mushrooms)</i>	
Napoli	€ 6.00
<i>(tomato, mozzarella, anchovies and oregano)</i>	
Romana	€ 6.00
<i>(tomato, mozzarella, anchovies, capers and oregano)</i>	
Atomica	€ 7.00
<i>(tomato, mozzarella, ham, mushrooms and egg)</i>	
Verdure alla griglia 🍄	€ 7.50
<i>(tomato, mozzarella and grilled vegetables)</i>	
Roki	€ 6.50
<i>(tomato, mozzarella and spicy salami)</i>	
Calzone	€ 6.50
<i>(tomato, mozzarella and ham)</i>	
Calzone farcito	€ 6.50
<i>(tomato, mozzarella, ham and mushrooms)</i>	
Würstel	€ 6.10
<i>(tomato, mozzarella and würstel)</i>	
Frutti di mare	€ 7.50
<i>(tomato, mozzarella and fish salad)</i>	
Tarantina 🍄	€ 6.50
<i>(cherry tomato, mozzarella, black olives and basil)</i>	
Siciliana	€ 6.50
<i>(tomato, mozzarella, anchovies, capers, oregano and black olives)</i>	
Pugliese	€ 6.50
<i>(tomato, mozzarella, black olives and onion)</i>	
Piadina 🍄	€ 2.90

Special Pizza

- Ciliegi € 8.50
(tomato, mozzarella, ham, mushrooms, sausage, würstel, olives, bell pepper and spicy salami)
- Saporita € 7.50
(tomato, mozzarella, speck, parmesan cheese flakes and rocket salad)
- Boscaiola € 8.00
(tomato, mozzarella, porcini mushrooms, scamorza and bacon)
- Imperiale € 8.00
(tomato, mozzarella, shrimps, porcini and asparagus)
- Parmigiana € 8.00
(tomato, mozzarella, eggplant, parmesan cheese and ham)
- Valtellina € 7.50
(tomato, mozzarella, bresaola and rocket salad)
- Porcini 🍄 € 8.00
(tomato, mozzarella and porcini mushrooms)
- Tiramisù € 8.50
(tomato, mozzarella, mascarpone cheese, parmesan cheese, raw ham and balsamic vinegar)
- Fumè 🍄 € 8.00
(tomato, mozzarella, radicchio and smoked scamorza)
- Carbonara € 7.00
(tomato, mozzarella, bacon and egg)
- Tirolese € 7.50
(tomato, mozzarella, gorgonzola, speck and rocket salad)
- Zingara € 7.00
(tomato, mozzarella, mushrooms, ham, bell peppers and black olives)
- Modena € 7.50
(tomato, mozzarella, sausage, onion, parmesan cheese flakes and balsamic vinegar)
- Smile € 7.00
(tomato, mozzarella, sausage and fries)

Pizza without tomato sauce

Saracena 🍄	€ 7.50
<i>(mozzarella, cherry tomatoes, Grana and basil)</i>	
Friarielli	€8.00
<i>(mozzarella, sausage and friarielli)</i>	
Bismark	€ 8.50
<i>(mozzarella, asparagus, speck and egg)</i>	
Bologna	€ 7.50
<i>(mozzarella, squacquerone, mortadella and pistachios)</i>	
Delizia	€ 7.00
<i>(mozzarella, onion, parmesan cheese and speck)</i>	
Ghiotta 🍄	€ 7.00
<i>(mozzarella, gorgonzola and walnuts)</i>	
Montanara	€ 8.00
<i>(mozzarella, tomino cheese, walnuts, radicchio and bresaola)</i>	

Supplements

Buffalo mozzarella	€ 3.00
Mozzarella	€ 1.00
Raw ham	€ 2.50

Beer

Draft

Lager: (WARSTEINER)

Small glass € 3.50

Medium glass € 4.00

1 litre pitcher € 8.00

Weiss: (PAULANER HEFE-WEIBIER)

Glass € 5.00

Pitcher € 10.00

Bottle

Cères € 4.00

Bècks € 4.00

Corona € 4.00

Cères Red (*red*) € 5.00

Weiss € 5.00

Gluten-free beer € 4.00

Non-alcoholic beer € 4.00

Draft Coca Cola or Fanta

Small glass € 2.90

Medium glass € 3.40

1 liter pitcher € 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
Fruit juice € 3.00

Cafeteria

Water 1 lt. € 2.90
Water ½ lt. € 1.80
Coffee € 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
Grappa € 3.00 € 3.50 € 4.50

House Wine (Carafe)

Sparkling house Pignoletto	1lt € 7.60	1\2 lt € 3.90	1\4 lt € 1.90
Still white house 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 valdobbiadene "MIONETTO"	€ 19.00
Prosecco di valdobbiadene "VAL D'OCA"	€ 18.00
Prosecco di valdobbiadene "VALDO"	€ 16.00
Savignon superior colli bolognesi "PODERE RIOSTO"	€ 16.90
Chardonnay colli bolognesi "PODERE RIOSTO"	€ 14.00
Gewürztraminer "ST. MICHAEL- 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 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 ROCCHIE" € 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 (375 ml)

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

Traditional desserts

Home-made Mascarpone
Coffee Tiramisù
Traditional Trifle
Old-Manner Crem Caramel
Strawberry and Coconut Tiramisù
Catalan Cream with Amaretti
Caramel Panna cotta
Profiterole

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€ 4.00

Desserts and cakes

Grandmother's Pie with Pine nuts
Black Forest cake
Meringue cake with Chocolate Chips
Ricotta and Strawberry's Mousse

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€ 4.00

Our semi-frozen desserts

Pistachio semifreddo with pistachio ice cream
Yogurt and berries semifreddo
Hazelnut and Nutella cereals semifreddo
Black truffle with cream heart
White truffle with coffee heart

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€ 4.00

Our Ice Cream

Mixed cup: Bacio, Milk, Strawberry and Lemon
Cream Cup with Crunchy Chocolate
Milk Cream of Buffalo with Fabbri Black 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*)
€ 4.00

Grappa

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 reservation:

☎ 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