



Postcard Series

Emilia-Romagna

Wednesday 21st May 2025

SALUMI

Antipasto selection of culaccia, mortadella, salame felino and gnocco fritto

ERBAZZONE REGGIANO

Traditional rustic vegetable pie in golden puff pastry, filled with spinach, ricotta and Parmigiano-Reggiano

This rustic pie is a cherished staple, celebrated for turning simple, local ingredients into something deeply comforting and delicious.

LASAGNA VERDE ALLA BOLOGNESE

Home-made green lasagne sheets with Bolognese ragù and creamy bechamel

Often prepared for Sunday lunches and festive gatherings, this dish reflects the region's deep-rooted love for simple, home-cooked, family-style meals made with care and pride.

ROSA DI PARMA

Succulent rolled beef tenderloin filled with Prosciutto di Parma, Parmigiano-Reggiano

This dish is typically served at celebrations due to its indulgent ingredients and refined flavour. It gets its name from its rose-like appearance when sliced.

CAVOLFIORE ROMAGNOLO

Tender sauteed cauliflower florets with crushed tomato, Parmigiano-Reggiano and fresh parsley

SBRISOLONA CON ZABAGLIONE

Crumbly almond cake paired with indulgent, whipped Zabaione cream

Previously known as a humble farmer's treat, this rustic dessert is now celebrated for its timeless simplicity and unique texture.

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Menu is subject to change without notice. A processing fee applies to all cards.