



SAN PAOLO

WELCOME

FOR US, INGREDIENTS ARE THE MAIN PILLAR OF EVERY CULINARY CREATION, THEY TELL THE STORY OF THE LAND THEY COME FROM.

EACH OF OUR DISHES IS MADE WITH CARE AND ON THE SPOT, WHICH MAY REQUIRE A LONGER WAITING TIME.

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BEVERAGES

STILL MINERAL WATER SAN BERNARDINO 0,75CL	2
SPARKLING MINERAL WATER SAN BERNARDINO 0,75CL	2
MOLECOLA 0,33CL	3

LIQUORI

OUR NOCINO RISERVA	4
OUR LIMONCELLO	3,5
GRAPPA DI MALVASIA	4
OUR LICORICE	3,5
LIQUORS	3
BITTER	4
AMARO	

CAFFE'

COFFEE	1,5
DECAFFEINATED	1,5
COFFEE "CORRETTO"	2,5
BARLEY CAFFEE	1,8



APPETIZER

We begin our journey between simple flavours with our starters,
bringing out emotions and memories.

SENZA PAROLE

15

Millefeuille of beef tongue, fruit mostarda and green sauce

6-3-5-2

FREDDO PECCATO

15

Beef tartare, burned milk, apples, zenzero

3

MEMORIA D'INFANZIA

12

Erbazzone Reggiano cake, bagnacauda made with garlic, cream
and anchovies

3-11-1

TRADIZIONE D'AUTUNNO

12

Pumpkin soup, Parmigiano Reggiano cream, Aceto Tradizionale
di Modena DOP

3

CUORE FONDENTE

12

Egg cooked at low temperature, hollandaise sauce,
sautéed mushrooms

2-3



STARTERS

Unforgettable and rooted in our souls are the first courses,
Emilian and otherwise, with a special place on this menù

STORIA D'AMORE 15

Traditional tortellini from Castelfranco Emilia in capon broth or in
24-month Parmigiano Reggiano fondue
1-2-3-4

ACQUE DOLCI E SALATE 12

Plin ravioli with salted cod and eggnog
2-1-11-3-7

TESTA O CROCE 14

Two risottos in one: red turnips and gorgonzola, pear chutney, nuts
Min. 2 people
3-4

LA SFOGLINA SI E' BRUCIATA 13

Tagliatella double yolk , sausage ragout, bechamel, 24-month
Parmigiano Reggiano fondue
1-3-5

IL DOLCE BOSCO 13

Chestnut Pappardelle, pork jowl ragout braised in Pignoletto, cocoa
1-3



MAIN COURS

Dishes that honour the tradition of our land, with a look towards
the flavours of the world.

We invite you to be enchanted by their stories

A SPASSO NEL BOSCO 18

Vacuum pork belly, porcini mushrooms, meat sauce

2-3

SAPORI DANZANTI 18

Almond crusted deer, cherries, chestnut purée

3-4-2-1-7

L'AUDACE 18

Pork jowl braised in Pignoletto, oven cooked polenta,
celeriac mousse

5-3-1-7

SINFONIA ESTENSE 20

Sliced beef with red chicory and Aceto Tradizionale Balsamico di
Modena DOP

7

PROFUMO D'ESTATE 12

Seasonal vegetables millefeuille, hollandaise sauce

2-3



DOLCI

**Materie prime apparentemente distanti se unite sapientemente,
e con una nota di estrosità, possono dare vita a connubi inimitabili**

GLI OPPOSTI SI ATTRAGGONO

7

**Dark chocolate crémeux, salty caramel popcorn, berries, cocoa salty
crumble, vanilla ice cream**

1-3

ZUPPA INGLESE 5.0

8

**Tenerina chocolate flourless, bavarian cream, savoiaro with
alchermes**

3

L'ECCEZIONE

7

Milk-based pumpkin ice cream, chopped hazelnuts, salted caramel

3-4

ZIA D'AMERICA

7

English apple pie

1-2-3



TASTING

**Our tasting menù is an invitation to lose yourself in the scent of home
and be amazed by every flavour**

MENU' TRADITION

CHEF'S DISCRETION:

4 Courses EURO 45

4 Courses with wines paired with each course EURO 65

5 Courses EURO 50

5 Courses with wines paired with each course EURO 75

MENU' INNOVATION

CHEF'S DISCRETION:

4 Courses EURO 45

4 Courses with wines paired with each course EURO 65

5 Courses EURO 50

5 Courses with wines paired with each course EURO 75

THE CHOICE OF TASTING MENU' IS TO BE CONSIDERED FOR ALL DINERS



LIST OF FOOD ALLERGENS

1. **GLUTEN:** all products containing gluten: cereals, wheat, rye, barley, oats, kamut, including derivatives
2. **EGGS:** all products consisting of eggs, even in a minimal part, such as pasta, omelettes, creams, mayonnaise, biscuits, cakes
3. **DAIRY AND DERIVATIVES:** milk, cheese, yoghurt, biscuits and any product containing milk or derivatives
4. **FRUIT, NUTS AND DERIVATIVES:** all products containing almonds, hazelnuts, walnuts, pecans, pistachios etc. excluding nutmeg and pine nuts
5. **CELERY AND DERIVATIVES:** all products containing celery in all its forms and in soup preparations
6. **SESAME SEEDS AND DERIVATIVES:** whole seeds for bread production traces present in some flours
7. **SULPHUR ANHYDRIDES AND SULPHITINS WITH A CONCENTRATION ABOVE 10mg/kg** 10mg/kg EXPRESSED AS SO₂: they are used as preservatives in pickled foods pickled, pickled, in jams, vinegar, soft drinks etc.
8. **PEANUTS AND DERIVATIVES:** packaged snacks, creams and condiments made from peanuts even in small doses
9. **SOY AND DERIVATIVES:** milk, spaghetti, tofu etc.
10. **CRUSTACEANS AND DERIVATIVES:** both saltwater and freshwater such as prawns, langoustines, crabs and the like
11. **FISH AND DERIVATIVES:** fish and all products containing fish by-products even in small doses
12. **SEAFOODS AND DERIVATIVES:** scallops, scallops, dates, clams, mussels, etc.
13. **MUSTARD AND DERIVATIVES:** found in sauces and condiments, especially in mustard
14. **LUPIN AND DERIVATIVES:** found in many vegan foods 10:30

COVERED	3
EXTRA BREAD	3
CORKAGE FEE	1,5
EXTERNAL CAKE SERVICE	1,5