

Menu



La Grassa

Menu

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In Emilia-Romagna si
cucina senza scusarsi.
Si mangia per amore.
E si tocca il divino.

La Grassa

Cold Starters

Each dish can be customized.

- Traditional Emiliana Platter 10 € for one / 18 € for two
12,1
Parma Ham DOP aged 30 months, Salame Felino IGP from the Parma lowlands tradition, Mortadella Bologna IGP La Santo, cured Pancetta Piacentina, cured Coppa Piacentina.
Served with crescentine and red onion compote.
- Elite Emiliana Platter 13 € for one / 24 € for two
1,12
Cured Culatta, Lardo di Colonnata, Spalla Cotta di San Secondo, roasted pork loin.
Served with crescentine and giardiniera.
- Cheese Board 13 € for one / 22.50 € for two
1,7,10
Parmigiano Reggiano aged 24 and 36 months, Pecorino Gran Riserva del Passatore, Blu di Bufala, Robiola di Roccaverano DOP, sweet Gorgonzola served by the spoon.
Served with mustard and warm focaccia.
- Crescentine (extra) 3.5 €
Golden and puffed fried dough, crispy on the outside and soft on the inside, served warm. 1
- Focaccia (extra) 4 €
1
- Giardiniera (extra) 4 €
Mix of crunchy vegetables preserved in vinegar, with a fresh and slightly acidic flavor. 12

Warm Starters

- Mini bun with cotechino, Formaggio di Fossa and our green sauce 8 €
1, 3, 7, 12
- Boiled meat croquettes with herb mayonnaise (per unit) 2.20 €
1, 3, 10
- Slow-cooked egg, sautéed asparagus, béarnaise foam and sage powder 8 €
3, 7, 12
- Warm tigella, mortadella, squacquerone from Romagna, arugula and balsamic vinegar 6 €
1, 7, 12



Pasta

- Tortellini with 36-month aged Parmigiano Reggiano cream 18 €
1, 3, 7, 12
- Lasagna Bolognese 15 €
1, 3, 7, 9
- Tagliatelle with farmyard ragù, sweet-and-sour onion and pecorino 16 €
1, 3, 7, 12
- Tortello ricotta and herb, brown butter, crispy sage and Parmigiano Reggiano 15 €
1, 3, 7
- Spaghettoni alla chitarra with our friggione, marjoram oil and Parmigiano Reggiano 12 €
** Friggione: Traditional Bolognese sauce of slowly cooked white onions and tomatoes. 1, 7, 12*

Tortellino

Legend has it that the tortellino was inspired by a woman's navel. According to Modenese tradition, an innkeeper secretly observed a lady – in some versions a goddess – through the keyhole to her room. Fascinated by the perfection of her navel, the innkeeper decided to recreate that delicate shape in a small filled pasta. Thus the tortellino was born, now a proud symbol of Emilia-Romagna's gastronomy, especially that of Modena.

Main Courses

- Vitello tonnato our style 15 €
3, 4
- Stuffed rabbit roll served with its sauce 18 €
7, 9
- Cotoletta alla Bolognese with demi-glace veal 25 €
1, 3, 7
- Braised artichoke, pea cream, mint and crispy black bread 12 €
1, 12

Side Dishes

- Oven-roasted potatoes 5 €
- Marinated zucchini with Mediterranean sauce 4.5 €
12
- Artichoke salad, mint pesto and 24-month aged Parmigiano Reggiano 8 €
7, 8
- Glazed asparagus with citronette and bagna cauda 10 €
** Bagna Cauda: Sauce prepared with anchovies, garlic and olive oil, cooked slowly until creamy. 4, 12*



Desserts

- Tiramisú 6€
1, 3, 7
- Grandma Italia's Zuppa Inglese 6€
1, 3, 7, 12
- Latte in piedi 5€
3, 7
- Torta di riso 6€
3, 7, 8
- Tenerina cake and zabaione 8€
3, 7
- Sbrisolona filled with apple, amaretto and pastry cream 8€
1, 3, 7, 8
- Zabaione extra 1€
3, 7, 8
- Mascarpone extra 2€
3, 7, 8

Drinks

- Water 1l 2 €
- Estrella Damm beer 3.5 €
- Turia beer 3.5 €
- Vichy Catalan 2.5 €
- Fanta 2.5 €
- Coca-Cola 2.5 €
- Coca-Cola Zero 2.5 €
- Sprite 2.5 €
- Lemon/peach iced tea 2.5 €
- Orange juice 2 €



Caffe

- Espresso 2€
- Espresso Decaf. 2€
- Cortado 2.5€
- Cortado decaf. 2.5€
- With milk 2.5€
- With milk decaf. 2.5€
- Carajillo 3.5€
- Americano 2.5€
- Cappuccino 3€

IVA incl.

FOOD ALLERGEN MENU

1 GLUTEN	5 PEANUTS	9 CELERY	13 LUPINS
2 CRUSTACEANS	6 SOY	10 MUSTARD	14 MOLLUSCS
3 EGGS	7 MILK	11 SESAME	
4 FISH	8 NUTS	12 SULPHITES	

Allergies: we cannot guarantee the absence of allergen traces due to possible cross-contamination in our kitchen.



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