

## *Seafood Starters*

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*Octopus, potatoes, "Taggiasca" olives, caramelized  
cherry tomatoes and red onion purée*

€. 13,00

*Blueberry marinated Meagre fish ceviche, Kefir dressing,  
"hierba buena" mint oil and polenta croutons*

€. 13,00

*Yellowfin tuna tartare with avocado lime cream,  
crunchy phyllo pastry cups and mango jelly*

€. 13,00

*Three Mini Buns with lime mayonnaise:*

- *seared octopus, Provola cheese and Friggitelli peppers*
- *tuna burger, fondue and red onion*
- *whipped potatoes and salted cod*

€. 15,00

*L'arte dell'accoglienza nel cuore*



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Ristorante del Savoia Hotel Regency★★★★S

Via del Pilastro, 2 - 40127 Bologna (uscita 9 tangenziale)

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# RISTORANTE GARGANELLI

2006 ANNIVERSARY 2016

## *Meat Starters*

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*Choice of Regional cheese and cured meats  
and small crescentine (fried bread)* €. 12,00

*2.0 Parmigiana ..... with miso tomato sauce, basil cream sauce  
and Burrata cheese* €. 12,00

*Poached egg on Parmesan polenta mousse, truffle pearls and  
black garlic tuile* €. 13,00

*Potatoes, sausage and bell pepper "Garganelli Style"* €. 12,00

*Small basket of crescentine (fried bread)* €. 6,00

*L'arte dell'accoglienza nel cuore*



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## *Seafood First Courses*

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- Garganelli (pasta)  
with shrimps sauce and Adriatic sea clams* €. 15,00
- Linguine (pasta) with seafood, prawns and tuna roe* €. 15,00
- Thick Spaghetti with garlic, oil and chili pepper on  
"head-to-tail" prawn carpaccio* €. 15,00
- Passatelli (Romagna style pasta) with red scorpionfish ragù sauce,  
stracciatella cheese and drops of roasted Papacelle pepper* €. 15,00

*L'arte dell'accoglienza nel cuore*



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## *Meat First Courses*

<i>Home-made Tagliatelle Bolognese ragu sauce</i>	€. 12,00
<i>Green Lasagna Bolognese</i>	€. 12,00
<i>Traditional Tortellini in broth</i>	€. 14,00
<i>Ricotta Ravioli with sage butter</i>	€. 13,00
<i>Ravioli filled with mozzarella cheese and aubergines in tomato and basil sauce</i>	€. 13,00
<i>Home-made Tortellacci, filled with stracciatella cheese and truffle in butter and poppy seed sauce</i>	€. 14,00
<i>Ricotta cheese and Mantua pumpkin gnocchi stuffed with sausage and turnip greens, on bell pepper and Burrata cheese sauce</i>	€. 14,00
<i>Ravioli del Plin (Piedmont style filled pasta) stuffed with lamb tagine with sage and Porcini mushrooms</i>	€. 14,00
<i>“Nerano” style Acquerello Risotto .... with zucchini in three textures and Provolone Del Monaco DOP cheese fondue</i>	€. 14,00
<i>“Pasta e fagioli” soup, traditional from Bologna</i>	€. 12,00

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## *Seafood Main Courses*

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*Double textured Brill fillet with Porcini mushrooms, turnip greens  
and Cantabrian anchovy mayonnais*

€. 20,00

*Grilled "Morro" salted cod with Romanesco broccoli,  
potato cream and parsley bechamel sauce*

€. 20,00

*Meagre fish fillet on Papacelle pepper and Piccadilly tomato  
smoked sauce, microgreens and fried artichokes*

€. 20,00

*L'arte dell'accoglienza nel cuore*



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# RISTORANTE GARGANELLI

2006 ANNIVERSARY 2016

## *Meat Main Courses*

<i>Grilled Angus steak with roasted potatoes and grilled vegetables</i>	€. 25,00
<i>Traditional Petroniana veal steak roasted potatoes and sweet-and-sour baby onions</i>	€. 18,00
<i>Cotoletta alla Bolognese (typical breaded fried steak with Parma ham and cheese) with savory herb potatoes and baby onions from Boretto</i>	€. 18,00
<i>Angus steak with Bronte pistachio crust, cinnamon balsamic vinegar of Modena and roasted potatoes</i>	€. 20,00
<i>Grilled beef tenderloin with savory herb roasted potatoes and grilled vegetables</i>	€. 22,00
<i>Sangiovese braised veal Osso Buco with sautéed crispy rice and vegetable medley</i>	€. 20,00
<i>Smoked beef short ribs, coconut and Limoncello mashed potatoes, stewed artichokes and BBQ sauce</i>	€. 18,00
<i>Fried egg yolk, Porcini mushrooms, Squacquerone cheese fondue and garden Nasturtium flowers</i>	€. 16,00

*L'arte dell'accoglienza nel cuore*



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## Gluten free Menu

### Starters

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<i>Octopus, potatoes, "Taggiasca" olives, caramelized cherry tomatoes and red onion purée</i>	€. 13,00
<i>Blueberry marinated Meagre fish ceviche, Kefir dressing, "hierba buena" mint oil and polenta croutons</i>	€. 13,00
<i>Choice of Regional cheese and cured meats</i>	€. 12,00
<i>Potatoes, sausage and bell pepper "Garganelli Style"</i>	€. 12,00

### First Courses

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<i>Tagliatelle or Spaghetti or Penne ( pasta ):</i>	
- <i>with shrimp and cherry tomatoes</i>	€. 16,00
- <i>with shrimps sauce and Adriatic sea clams</i>	€. 16,00
- <i>with seafood, prawns and tuna roe</i>	€. 16,00
<i>Home-made Tagliatelle Bolognese ragù sauce</i>	€. 14,00
<i>Lasagna Bolognese</i>	€. 14,00
<i>Traditional Tortellini in broth</i>	€. 16,00
<i>Ricotta Ravioli with sage butter</i>	€. 13,00
<i>"Pasta e fagioli" soup, traditional from Bologna</i>	€. 12,00

### Main Courses

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<i>Double textured Brill filet with Porcini mushrooms, turnip greens and Cantabrian anchovy mayonnais</i>	€. 20,00
<i>Grilled "Morro" salted cod with Romanesco broccoli, potato cream and parsley bechamel sauce</i>	€. 20,00
<i>Grilled Angus steak</i>	€. 25,00
<i>Angus steak with Bronte pistachio crust, cinnamon balsamic vinegar of Modena and roast potatoes</i>	€. 20,00
<i>Grilled beef tenderloin with savory herb roast potatoes and grilled vegetables</i>	€. 22,00
<i>Smoked beef short ribs, coconut and Limoncello mashed potatoes, stewed artichokes and BBQ sauce</i>	€. 18,00



## Our Cheese

<i><u>"Genziana di Capra"</u> (goat cheese) with caramelized figs and cherry mustard</i>	€. 8,00
<i><u>"Vento d'Estate"</u> (cow's milk cheese) with peach mustard, amaretti biscuits, cocoa powder and lemon sauce</i>	€. 8,00
<i><u>"Morlacco del Grappa"</u> (cow's milk cheese) with tangerine sauce, honey mustard, almonds and figs</i>	€. 8,00
<i><u>"Pecorino di Pienza"</u> (sheep cheese) with hot pepper jam and red onion mustard</i>	€. 8,00
<i><u>"Gran Capra"</u> (goat cheese) with citrus fruit sauce and cherry compote</i>	€. 8,00
<i>Selection of cheeses</i>	€.15,00

## Vegetables

<i>Steamed vegetables</i>	€. 6,00
<i>Grilled vegetables</i>	€. 6,00
<i>French fries</i>	€. 6,00
<i>Baked potatoes</i>	€. 6,00
<i>Sautéed mushrooms (garlic and parsley)</i>	€. 6,00
<i>Salad in season</i>	€. 6,00

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## Dessert

€. 8,00

*"Garganelli" chocolate molten lava cake, poached pear  
in wine and cinnamon vanilla ice cream - (cooks in 14 minutes)*

*Almond nougat Semifreddo, cashew brittle and prickly pear jam (Gluten free)*

*Cocoa Streusel, almond and hazelnut namelaka, caramel crumble, toffee sauce  
and mango and lime purée*

*Palette with burnt white chocolate, mascarpone, berries and cat tongue biscuits (Gluten free)*

*Sbrisolona (crumble cake), mascarpone cheese and red berries*

*Cream cheese Ricotta di Bufala cylinder, merengue, raspberry curd  
and strawberry sauce (Gluten free)*

*Crème brûlée (Gluten free)*

*Squacquerone cheesecake, licorice crumble and wild berries (Gluten free)*

*Lemon harmony... lemon merengue, lemon curd and lemon cream (Gluten free)*

*Vegan panna cotta, saffron and marroni (chestnuts) (Vegan)*

### Homemade Ice Creams:

*Fior di Latte – Custard – Chocolate – Pistachio - Lemon – Rum Chestnuts*

## Fruit

€. 6,00

*Fresh Pineapple*

*Fresh Fruit Salad*

*Mixed Fresh Fruit*

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