

# Zia Ceresa



## Journey to Emilia Romagna

Dishes created by our Executive Chef *Giulio Rossi*

**2 courses 15.95 - 3 courses 18.95**

available everyday from 12 to 5pm

Emilia Romagna is a region famous for its *parmigiano* cheese and *bolognese* sauce, where the prancing horse of *Ferrari* was born in Modena. The region offers simple flavoursome recipes combining bread or pasta with local hams and cheeses, such as the “*piadina*” filled with prosciutto and *stracchino* cheese.

Please enjoy this month's regional recipes coupled with our **Famiglia Fraquelli** white or red wine.

### Antipasti

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choice of

**Cozze gratinate**  
*gratinated mussels*

**Piadine Modenesi**  
*piadina with ham, stracchino cheese and rocket*

**Passatelli in brodo**  
*chicken broth with homemade “pasta” consisting of bread, parmesan and parsley*

### Main course

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choice of

**Tortelloni di zucca e caprino (v)**  
*homemade tortelloni filled with pumpkin, caprino cheese and parmesan*

**Faraona in tegame**  
*guinea fowl cooked in a pan with white wine and olives*

**Cefalo alla Riminese**  
*mullet in foil served with potatoes and tomatoes*

### Dessert

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choice of

**Torta di riso**  
*Italian rice cake*

**Gnocchi alla nutella con marmellata**  
*Nutella gnocchi served with jam*

### White wines

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**Famiglia Fraquelli Bianco, Chardonnay  
Mamete Prevostini**  
*rounded fresh and well balanced wine. Best served with Cefalo or Cozze due to the delicate fragrance of fruit.*  
7.5 175ml

### Red wines

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**Famiglia Fraquelli Rosso, Nebbiolo  
Mamete Prevostini**  
*a light coloured with distinct characteristics of cherry and violet. Compliments the rich flavours of Faraona or Tigelle.*  
7.5 175ml