



Osteria dell'Accademia

MENU

*Home cooking inspired by the science in the kitchen
and the art of eating well by Pellegrino Artusi*

Chef Rosanna Pisconti

Cover charge € 2,00
Piadine (gluten) € 1,00

Appetizer

*A journey between cold cuts, cheeses, vegetables, Artusian Principi
(Gluten, dairy products, fish)*

€ 22,00

*Buffalo mozzarella with tomatoes and aromatics from our garden
overlooking the sea (tomatoes and vegetables from
our vegetable garden available according to seasonality)*

(Leary products)

€ 12,00

*Excellences of Parma (raw and parmesan) with our gardener
(Dairy products, celery)*

€ 18,00

*Selection of Artusian Principi
(Fish, dairy, celery)*

€ 9,00

*Spicy aubergines and gardener with Montegridolfo oil
(Celery)*

€ 9,00

First courses

Tagliolini with ristretto Sangiovese, broccoli, anchovies and cacio Romano
(Gluten, eggs, fish)
€ 13,00

Tagliatelle with meat sauce of the peasant tradition
(Gluten, eggs, celery)
€ 12,00

*Purple potato dumplings with velvety cheese from Fossa di Sogliano
and red turnip powder*
(Gluten, dairy products)
€ 12,00

Chard and ricotta ravioli with cheese and Montegrolfo oil
(Gluten, dairy products, eggs)
€ 16,00

Strozzapreti with seasonal vegetables
(Gluten)
€ 12,00

Green tortelli stuffed with cheese and beaten vegetables with aged parmesan soup
(Gluten, eggs, celery)
€ 16,00

Bean soup with maltagliati
(Gluten, Celery)
€ 9,00

Second courses

The paroon chicken in the pan

(Celery)

€ 15,00

The rabbit to the hunter

€ 15,00

The beef with oak stick (2 pieces)

€ 18,00

Grilled sausage (3 pieces)

€ 9,00

Seasonal vegetable flan

(Dairy products, eggs, celery)

€ 9,00

Cuttlefish and peppers

(Fisce)

€ 16,00

In accompaniment

Baked potatoes

€ 6,00

Sauteed herbs with garlic and oil

€ 6,00

Grilled or baked vegetables

€ 6,00

Dessert

Almond ice cream, pistachio, cream
(Gluten, dairy products, eggs, dried fruit)
€ 8,00

Seasonal fresh fruit ice cream
€ 6,00

Hazelnut cake
(Gluten, dairy products, eggs, dried fruit)
€ 6,00

The Zuppa Inglese of Pellegrino Artrusi
(Gluten, dairy products, eggs)
€ 7,00

Tarts and biscuits
(Gluten, dairy products, eggs, dried fruit)
€ 6,00

Fruit salad
€ 6,00



Osteria dell'Accademia

Osteria dell'Accademia scrupulously pursues the teachings of Pellegrino Artusi, undisputed father of Italian cuisine.

Born in 1820 in Florence, but lived in the Romagna town of Forlimpopoli, writer and gastronome, lover of being well and eating, collected in his life path about 800 recipes accompanied by anecdotes and suggestions.

For Pellegrino it was essential to use fresh, seasonal, high quality products, cooked with love, passion and respect, but above all cooked with simplicity.

