



*At Agriturismo La Bozzola we keep alive the traditions of the Ferrara housewives:
the dishes we bring to the table are made mainly with what our
farm produces and transforms every day, from the garden to the livestock, up to the
kitchen. Genuine goodness that smells of home, zero kilometres.*



Appetizers

Mixed cold cuts of our own production with pinzini and piadine	10.00
Fried polenta sticks V	4.00
Board of local cheeses with our jams V	9.50

First courses

...Handmade by our pasta maker

With ingredients from our farm...

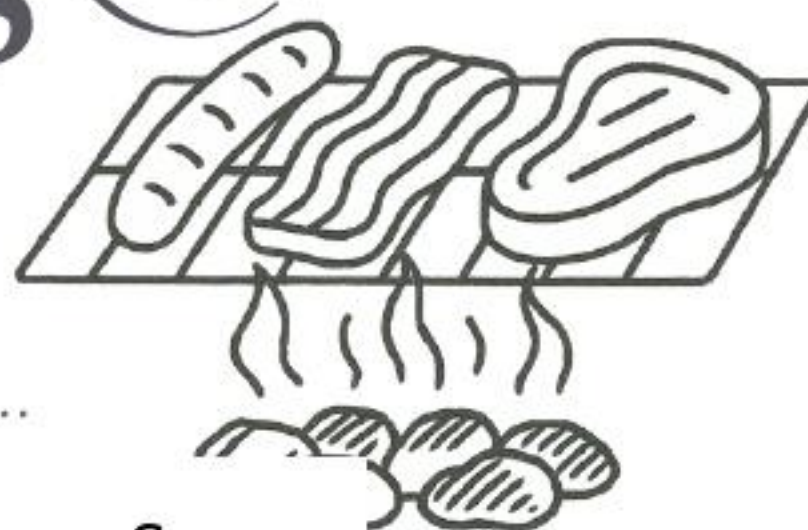


Pumpkin cappellacci with ragù	12.00
Cappelletti in capon broth	13.00
Pappardelle with duck ragù	11.00
Potato and pumpkin gnocchetti with gorgonzola, walnuts and pears V	12.00



Main courses

...Grilled over charcoal...



Mixed grilled pork from our own farm	15.50
Grilled leg of free-range chicken	12.00
Grilled beef fillet with rocket and cherry tomatoes	22.00

Side dishes

Roasted potatoes V	4.50
French fries V	4.50
Mixed salad V	4.50

House beverages



Sangiovese di Romagna Superiore (Still red)	1 l	8.50
RoccaBon (Lightly sweet sparkling red)	1/2 l	5.50
Sparkling white Pignoletto	1/4 l	3.50
Sparkling Regandino (Rosé)	1 l	9.00
Pitona beer (Fabbri's Brewery, Ferrara)	1/2 l	5.50
Still or sparkling water (1 litre)		2.00

Service and cover charge 2.00



Seasonal proposals



First courses

Potato and pumpkin gnocchi with our salamina sausage ragù	12.00
Sweet potato and ricotta tortelli with pancetta and rosemary	12.00
Passatelle in capon broth	11.00

Second courses

Our homemade salamina sausage with mashed potatoes	14.00
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Side dishes

Baked radicchio with Parmesan gratin V	4.50
Baked fennel with Parmesan gratin V	4.50



Wine list



Still white:

Lison Classico 15.00

Chardonnay 15.00

Sparkling white:

Bosco Eliceo Bianco DOC 15.00

Prosecco DOC 16.00

Pignoletto Frizzante BIO 18.00

Sparkling red:

Lambrusco Grasparossa 15.00

Bosco Eliceo Fortana DOC 15.00

Lambrusco Otello 20.00

Still red:

Valpolicella Ripasso 22.00

Sangiovese Superiore 18.00

Cabernet Franc 15.00

Merlot 15.00

Valpolicella Classico 18.00

Amarone Valpolicella 55.00

Brunello di Montalcino 50.00

Sparkling rosé:

Rosa X Emy Spumante 18.00

Otello Rosé 20.00

Due to seasonality some of the products listed above may be frozen

For the allergens list ask the staff and consult the dedicated menu, since preparing everything in-house we cannot guarantee the total absence of contamination.