



A BOLOGNA DAL 1919

Since 1919, Piazza della Mercanzia has been home for a place that is famous for excellent typical Bolognese cuisine: “Ristorante Al Pappagallo”, set in a historical 14th-century building, just a stone’s throw from the Two Towers.

Over its near-century of history, “Ristorante Al Pappagallo” has seen its share of celebrities and movie stars, artists and musicians - from Sophia Loren to Gina Lollobrigida, Alfred Hitchcock to Sharon Stone, Lionel Richie to Ugo Tognazzi, Matt Dillon, Brigitte Nielsen, Francesco Guccini, and many more besides.

Our cuisine is deeply rooted in the land - our land - yet enjoys a creative twist that sets it apart. This is why we pay such careful attention to the raw materials we use, without being afraid to play with them, always seeking out the perfect balance between flavours, aromas and sensory experiences.

“Al Pappagallo” is a unique blend of elegance and hospitality, tradition and innovation, where we think globally but keeping always Bologna in our hearts.

Elisabetta e Michele
welcome you to Al Pappagallo

Appetisers

Tasty and never dull:
our appetisers are characterised by tradition and simplicity.

“Pappagallo” salad with seasonal vegetables and fruit

- 10 -

Warm Organic Bio tomato (Masseria del Sole) velvety

with crispy Parmesan cheese

- 15 -

Whisked Baccala

crunchy olives and red pepper velvety

- 17 -

Veal with tuna cream

with Alba IGP Hazelnuts grain

- 17 -

Fassona raw meatball

with 20-months aged Parmigiano Reggiano mousse and crispy red onion crumble

- 17 -

Beans soup

with salted lemon

- 13 -

Bread, breadsticks and cover charge 4.

Please let your waiter know about any food allergies or intolerances.

In order to enjoy of the atmosphere, we ask you to lower the volume of the voice and the telephones ringtones.

Traditional handmade Bolognese pasta

From the careful choice of flours to the selection of only the best seasonal ingredients, not forgetting the unique flavour of handrolled dough: our pasta dishes are the perfect combination of tradition and innovation, simplicity and eclecticism.

Handmade Tortellini

in double capon beef broth

- 16 -

Handmade Tortellini

in 30-months aged Parmigiano Reggiano milk cream

- 18 -

Homemade Tagliatelle with Bolognese ragù

in a basket of Parmigiano Reggiano

- 14 -

Lasagne Bolognese

and Parmigiano Reggiano bechamel

- 15 -

Traditional Bologna “Passatelli”

in double capon beef broth

- 16 -

“Antica Bologna” Tagliatelle

with a ragù of giblets

- 13 -

“Pappagallo”'s First plates

Pumpkin stuffed Plin

on smoked provola velvety and cotechino's crumbs

- 16 -

Vegetarian lasagne

with fresh garden vegetables

- 14 -

Coffee-Tagliatelle

with Pecorino Romano cheese and Sichuan black pepper

- 12 -

Spaghettone of fresh pasta

with “colatura” of Cetara anchovies and scented bread crumble

- 16 -

Spaghettone of fresh pasta

with fantasy of fresh tomatoes and basil

- 12 -

Artigianal monograno pasta

red onion of Medicina in different consistencies

- 13 -

Main courses, Pappagallo's offerings

Our selection of the finest meats from free-range animals: delicious, healthy and sustainable.

Roasted guinea fowl

with rosemary and maldon salt in a Port wine reduction and grained mustard

- 18 -

“Bolognese-style” schnitzel

with its bone and 30-months aged sweet ham and 24-months aged Parmigiano Reggiano DOP

- 25 -

“Cacciatora” rabbit

with potatoes and pine nuts

- 18 -

Fassona tongue

cooked at low temperature with green sauce, mustards and compotes

- 17 -

French style Fassona tartare

- 22 -

Braised Fassona Cheek

on mashed potatoes

- 19 -

Baked Laqué quail

with fresh raspberries and braised carrot

- 19 -

Bolognese style Baccalà

- 18 -

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Our selection of meats from “Oberto” butcher in Alba

For over 50 years, Oberto Butcher Shop in Alba has been offering carefully selected cuts, only females aged over 36 months, raised in small farms in the province of Cuneo. The traditional breeding methods – aimed at respecting nature and the land – make this meat extremely high profile, flavoursome, tender, firm and very low in fat.

Fassona Beef T-Bone steak IGP

60 days maturation (min. 1,2 kg)

- 7,5 per 100g -

Fassona Beef Rib-Eye steak IGP

60 days maturation (min. 1 kg)

- 7 per 100g -

Grilled Fassona fillet IGP

with thyme flavoured onions (280 gr)

- 29 -

Fassona Beef Sirloin IGP

with rosemary and Maldon salt (220 gr)

- 15 -

Side dishes

Seasonal side dishes, perfect as an accompaniment to meat main courses, but also delicious on their own.

Mixed green salad

- 5 -

Sautéed wild herbs with garlic and chili pepper

- 5 -

Bolognese-style Friggione

- 6 -

Roasted potatoes wedges

- 6 -

Butter and Parmigiano Reggiano sautéed spinach

- 6 -

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Pappagallo's Salumeria: Traditional high-quality cured meats

Unique and prestigious "Ghirardi" cured meats have guaranteed quality for the past 70 years: a mix of aromas and tastes that will be a joy for your palate.

Selection "In Rosa"

Taste the tradition of Bologna: natural Mortadella, Mortadella "Bologna" and Salame Rosa

- 14 -

Selection "Extradolce"

extradolce 36-months aged ham, pork "coppa", Black Pig "Strolghino", head "coppa" extralarge pig bacon

- 19 -

Selection of our "Culatelli"

18-months aged Culatello di Zibello, characterised by a sweet taste and a mushrooms and undergrowth flavour;
Black Pig Culatello from a free-range animal farm;
Extralarge Culatello "Farmer's Reserve" with a minimum of 22-months aging, characterised by a ruby red color and by an intense and persistent taste.

- 20 -

Selection "Sotto diversi cieli d'Italia"

An historical and geographical journey through the Mediterranean lands of cheese: Fassano, Del Monaco Provolone, Pienza's Pecorino "Reserve", Monte Veronese

- 16 -

Selection "La voluttà delle paste molli"

Soft and creamy cheeses characterized by delicacy and a sweet and sour milk taste: Camembert DOP, Robiola di Roccaverano DOP BIO, Ficu, St. Maure

- 16 -

Selection "Viaggio fra i sapori" Salumi e Formaggi (For two people)

A little culinary tour for those who want to try a selection of hard and soft cheese, accompanied by Ghirardi and Angelico's cold cuts.

- 26 -

Dulcis in fundo

Our homemade sweets are perfect for ending your meal on a sweet note. A feast for the eyes as well as the palate

Creamy mascarpone cheese with dark chocolate chunks and meringue crumble

- 6 -

Chocolate cake “Tenerina” with a side of mascarpone cheese

- 8 -

Zuppa inglese Traditional Bolognese Style

- 8 -

Apple cupcake on Chantilly cream

- 8 -

Deconstructed Tiramisù with coffee

- 8 -

Seasonal fruit

- 7 -

Hazelnut semifreddo, with crispy sponge cake crumble and meringue on chopped hazelnuts of Alba IGP

- 10 -

Blue: our blue cheese Fourme D’Ambert with spiced bread, Azul De Cueva, Shropshire with homemade Mascarpone and Valrhona chocolate

- 8 -

Panna cotta with caramel

- 9 -

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Drinks and coffee

Acqua Panna still water o San Pellegrino sparkling water

- 3 -

Soft drinks

Coca-Cola, Coca-Cola zero, Fanta, Sprite, Chinotto

- 4 -

Organic fruit Juices

blueberry or orange

- 4 -

Coffee

- 3 -

Barley or ginseng coffee

- 3.5 -

Cappuccino

- 4 -

Spirits

(please have a look at the wine card)

Hausbrandt 100% Arabica coffee

Brazil

Balanced in strength and flavour, with chocolate and hazelnut

- 3.5 -

Costarica

From Central America, rich in body, with strong, intense and complex aroma

- 3.5 -

Antigua

Antigua Guatemala coffee is strongly flavored, featuring very rich body

- 3.5 -

Ethiopia

Sweet and scented out of Eastern Africa, "the land of sun"

- 3.5 -