Elisabetta and Michele welcome you to Al Pappagallo. Piazza della Mercanzia, just a stone’s throw from the Two Towers, since 1919 has been home for a place that is famous for excellent typical Bolognese cuisine: it’s the restaurant Al Pappagallo, set in a historical 14th century building. Over its 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 Lionel Richie to Matt Dillon, Sharon Stone, Brigitte Nielsen, Ugo Tognazzi, 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.

Elisabetta and Michele

"Dishes made with this symbol were born in this restaurant and became cultural gastronomic heritage of the city"
Beef and Capon Meatball, crispy leek and grained mustard mayonnaise;

Tortellini in double capon broth

Lasagne “Goccia d’oro”)

Bolognese Style veal schnitzel, Campari scented Friggione;

Caramel “Latte in Piedi”

- 70 -

with wine pairings

- 110 -

Menu is intended the same for the whole of the table
Cover charge is included in the tasting menu.

Water Panna still - 4 -
Water San Pellegrino sparkling - 4 -
Al Pappagallo’s Tasting Menu

Vertical Tasting of Culatello di Zibello Dop, presidio slow food

Pumpkin Flan, crispy leek and extra-old balsamic on Parmigiano Reggiano mousse

Tagliolini in double capon broth

Tortellini “Goccia d’oro”

Risotto alla parmigiana, with raw shrimps

Stuffed Guinea Fowl Breast, confit leg, polenta and Praga Ham cream

Chocolate Tenerina, salted caramel and Mascarpone Ice Cream

-90 -

with wine pairings

- 110 -
Vegetarian Tasting Menu

Pumpkin Flan, crispy leek and extra-old balsamic on Parmigiano Reggiano mousse

Organic Tomatoes cream soup with crunchy Parmigiano Reggiano

Pumpkin Tortelloni, sage parmesan and amaretti crumble

Lime and Vodka scented Egg poché, on sautèed Porcini

Caramel “Latte in Piedi”

-70 -

with wine pairings

- 100 -
Pappagallo’s Salumeria
traditional high quality cured meats

Selection "In Rosa"
Mortadella "La Dotta", Mortadella "Santo" and traditional Salame Rosa from “Salumificio Villani”
- 14 -

Selection “ExtraDolce”
Parma ham 24th moths aged, San Daniele ham 24 months aged and “Prosciutto di Praga” from “Salumificio Villani”
- 18 -

Vertical Tasting of Culatelli di Zibello Dop, Presidio Slow Food (Salumificio Angelico)
- 20 -

Stroglhino Salami, and black Pig Coppa (Salumificio Angelico)
- 14 -

Parmigiano Reggiano tasting, in different agings 16 / 24 / 36 / 48 / 60 / 96
- 19 -

Selection “Sotto Diversi Cieli”
Fassano, Robiola di roccaverano Dop, Pienza’s Pecorino Riserva, Provolone del Monaco, St. Maure, Parmigiano Reggiano Dop; 
- 18 -
Starters

Steamed Clams and Scallops, cauliflower and topinambur confit with drops of Mortadella
- 18 -

Baccalà on leek broth with black truffled potato stamps
- 18 -

Pumpkin Flan, crispy leek and extra-old balsamic on Parmigiano Reggiano mousse
- 16 -

Lime and Vodka scented Egg poché, on sautèed Porcini
- 15 -

Classic Capon Galantina, giardineiera’s confetti and salted Zabaione
- 15 -

“Vitello Tonnato” with Piedmont Hazelnuts
- 16 -

Raw beef Meatballs on fennel gratin
- 16 -
Minetsre

Organic tomatoes cream soup, with crunchy Parmigiano reggiano
- 15 -

Tagliolini in double capon broth
- 14 -

Passatelli in double capon Broth
- 15 -

Handmade Tortellini in Parmigiano Reggiano milk cream
- 18 -

Handmade Tortellini in Double capon broth
- 18 -
Primi Piatti

Risotto with Parmigiano Reggiano and Raw Shrimps
- 18 -

Handmade Tortellini “Goccia d’oro”
- 19 -

Tagliatelle with Culatello scented with Lemon
- 18 -

Tagliatelle with Traditional Bolognese ragù
- 16 -

Al Pappagallo’s Lasagna “Goccia d’Oro”
- 18 -

Traditional Lasagna Bolognese
- 16 -

Strozzapreti in Albana Sauce, with chicken Rigaglie
- 16 -

Pumpkin Ravioli, pistacchio and Prosciutto ragù
- 16 -
Secondi Piatti

Sole Fish “alla Mugnaia”, braise endive and crunchy bread crumbs
- 18 -

Sautéed Shrimps, spicy chicory broth and crispy Guanciale
- 22 -

Stuffed Guinea fowl Breast, confit leg, polenta and Praga Ham cream
- 18 -

Bolognese Style Schnitzel with campari scented Friggione
- 23 -

Braised beef cheek on mashed potatoes
- 18 -

Beef Tongue, on typical Bolognese Salsa Verde with mustards and compotes
- 17 -

Grilled Beef Fillet, marrow and red wine sauce with cauliflower quenelle
- 25 -

Lamb chops on Saffron Mashed potatoes, with gremolada
- 16 -

Baby Pig carrè, with apple, ginger and lemon soufflé
- 18 -
Cover and Service charge 6€

In case you have allergies please ask for the allergens book. We inform that some of the products we use might be frozen by the suppliers, in order to maintain food properties and quality.