

<PAST-FUTURE>



A CENA CON L'ARTISTA E IL CRITICO D'ARTE
Marco Bolognesi e Valerio Dehò
converseranno sul futuro dell'arte
tra le prelibatezze dello Chef e gli ottimi vini del Sommelier

AL PAPPAGALLO
SINCE 1954

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DINNER WITH THE ARTIST AND THE ART CRITIC

Thursday, February 7th 2019 at 7.30 pm
a fantastic and inspired menu

Bean soup with salted lemon

Creamy salted codfish on baked red pepper sauce and crispy olives

Palazzona di Maggio Chardonnay Colli d'Imola IGP Maletto



Tiny tortellino on double capon broth

Tagliatelle with coffee, cacio and Sichuan pepper

Cantina Della Volta Trentasei Lambrusco di Sorbara DOC



French Fassona Tartare

Baked lacquered quail with fresh raspberries and braised carrot

Bellaveder Lagrein Dunkel DOC



Messy Tiramisù with kettle coffee

Hazelnut semifreddo, crunchy sponge cake crumble, meringue and Alba IGP hazelnut crumbs

Gallegati Albana di Romagna passito DOCG Regina di Cuori



€ 40 without wine tasting - € 60 with wine tasting

Marco Bolognesi and Valerio Dehò will talk about the future of art among the Chef's delicacies and the excellent wines selected by the Sommelier

Ristorante Al Pappagallo
paying tasting on request
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