



A BOLOGNA DAL 1919

One hundred years of bliss

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

*In order to enjoy the ambience of our restaurant and everybody's privacy,
we kindly ask you to lower your tone and cellphone ring.
Wi-fi Network: Pappagallo guest Wi-fi password: Pappagallo*

PAPPAGALLO'S SALUMERIA

Traditional high quality cured meats

Selection "In Rosa"

Mortadella "La Dotta", Mortadella "Santo" and traditional Salame Rosa
from "Salumificio Villani"

With a glass of wine pairing

€ 14

Selection "ExtraDolce"

Parma ham 24th months aged, San Daniele ham 24 months aged and Praga ham
from "Salumificio Villani"

With a glass of wine pairing

€ 16

Tasting of Culatelli di Zibello Dop, Presidio Slow Food

With a glass of wine pairing

€ 20

Strolghino salami of culatello di Zibello DOP and Coppa

With a glass of wine pairing

€ 14

Parmigiano Reggiano tasting, in different ageings 18/24/36/48/60/90/120

With a glass of wine pairing

€ 22

Cheese Selection "Sotto Diversi Cieli"

Fassano, Roccaverano Dop Robiola, Pienza's Pecorino Riserva,
Provolone del Monaco, St. Maure, Parmigiano Reggiano Dop

With a glass of wine pairing

€ 18

MENÙ DELLA MEMORIA

By the two towers since 1919

Beef and capon meatball with crispy leek and mustard scented mayonnaise

Tortellini in double capon broth

Lasagne “Goccia d’oro”

Bolognese style schnitzel with Campari scented Friggione

Bolognese “Latte in Piedi” with caramel

€ 70

With wine pairings € 110

STARTERS

Steamed mantis shrimp with celery and lemon jelly

€ 21

Scallop with Varnelli anise scented cucumber and chamomile

€ 16

Raw red prawns scented with lime

€20

Tuna Tataki with marinated tomatoes

€18

Creamed codfish on leeks broth with black truffled potato stamps

€ 18

Eggplant parmigiana with drops of mozzarella

€ 10

Classic capon galantina with vegetables and salted Zabaione

€ 13

Veal in tuna-caper sauce with Piedmont hazelnuts

€ 15

Raw beef Meatball on mixed salad with Parmigiano Reggiano mousse

€ 16

SOUPS

Organic tomatoes cream soup, with cruchy Parmigiano reggiano

€ 13

Handmade Tortellini in Double capon broth

€ 16

FIRST DISHES

Hand made Passatelli with red prawns, clams, Taggiasca olives and tomatoes

€ 18

Hand made spaghetti with tomatoes, basil and Taggiasca olives

€ 10

Hand made spaghetti with pesto sauce, potatoes and green beans

€ 15

Ricotta hand made Tortelloni with stracciatella cheese and fresh tomatoes

€ 13

Handmade cannelloni with ricotta, tomatoes and basil

€ 13

Risotto with Parmigiano Reggiano and extra-aged balsamic vinegar

€ 15

Tortellini in Parmigiano Reggiano milk cream

€ 18

Hand made Tortellini “Goccia d’oro”

€ 19

Tagliatelle with Culatello lemon scented

€ 16

Tagliatelle with traditional Bolognese ragù

€ 15

Al Pappagallo’s Lasagna “Goccia d’Oro”

€ 18

Traditional Bolognese Lasagna

€ 16

MAIN COURSES

Raw red prawns, scallop, shrimp and tuna

€ 22

Sauteed prawns, Parmigiano Reggiano flan, red wine and sour cherries

€ 20

Redfish fillet in broth with caponata

€ 22

Beef carpaccio on mixed salad, dressed with oil, lemon and Parmigiano Reggiano

€ 13

Roast beef dressed with salt, rosemary and Extravirgin olive oil

€ 13

Bolognese guinea fowl with sauteed chard and baked potatoes

€ 14

Bolognese style Schnitzel with Friggione Campari scented

€ 22

Beef tongue on typical Bolognese Green Sauce and mustards

€ 14

Beef fillet with foie gras and basil

€ 24



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DESSERT

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Zuppa Inglese à “L’Artusi”

€ 10

Chocolate Tenerina cake with salted caramel and mascarpone gelato

€ 10

Cream gelato, with extra-aged balsamic vinegar

€ 12

Deconstructed Tiramisu

€ 10

Wasabi ice cream with warm chocolate mousse

€ 10

Bolognese “Latte in Piedi” with caramel

€ 10

Apple pie with chantilly cream

€ 10



A BOLOGNA DAL 1919

Cover and Service charge

€ 3

*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.*

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