



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 it's 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.

*In order to enjoy the ambience of our restaurant and everybody's privacy, we kindly ask you to lo-
wer 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"

SALUMIFICIO VILLANI SELECTION

Mortadella La Dotta, Mortadella Santo, Salame Rosa

14

Selection "ExtraDolce"

SALUMIFICIO VILLANI SELECTION

Parma ham 24th months aged, San Daniele ham 24 months aged

16

Gran Culatello "Riserva Platino" SPIGAROLI

25

Parmigiano Reggiano tasting, in different ageings

20

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

90

140

With wine pairings

*The menu is the same for all the components of the table.
Cover charge is included in the tasting menu.*

STARTERS

Raw red prawns scented with lime

25

Brased scallop with saffron smashed potatoes, radicchio and crispy bacon

18

Eggplant parmigiana with drops of mozzarella

14

Green peas flan, grilled spring onion whit pear and radicchio salad

14

Raw beef meatball Macelleria Martini on mixed salad
with Parmigiano Reggiano mousse

18

Beef carpaccio Macelleria Martini

18

Veal in tuna-caper sauce with Piedmont hazelnuts

18

Bolognese capon galantina with vegetables and salted Zabaione

18

Foje gras bon bon with albana sauce

25

SOUPS

Warm tomatoes cream soup, with cruchy Parmigiano Reggiano and mozzarella drops

16

Handmade Tortellini in Double capon broth

18

FIRST DISHES

Hand made spaghetti with tomatoes, basil and Taggiasca olives

14

Hand made spaghetti with tomatoes, prawns, basil and burrata cheese

20

Ricotta hand made Tortelloni with stracciatella cheese and fresh tomatoes

14

Handmade cannelloni with ricotta, tomatoes and basil

16

Risotto with Parmigiano Reggiano and extra-aged balsamic vinegar

20

Tortellini in Parmigiano Reggiano milk cream

18

Hand made Tortellini “Goccia d’oro”

18

Tagliatelle with Culatello lemon scented

20

Tagliatelle with traditional Bolognese ragù

16

Al Pappagallo’s Lasagna “Goccia d’Oro”

18

Traditional Bolognese green Lasagna

18

MAIN COURSES

Raw Mazara red prawns, scallop, shrimp

35

Tuna Tataki with marinated tomatoes

18

Cod steak in caprino cheese cream scented with thyme

20

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

25

Grilled australian black angus beef fillet, dry aged 30 days,
with sauteed chard and red wine sauce

35

Bolognese guinea fowl with sauteed chard and baked potatoes

20

Duck breast in brandy sauce and foje gras bon bon

25

Bolognese style Schnitzel with Friggione Campari scented

25

Al Pappagallo's boiled meat

25

DESSERT

Zuppa Inglese à “L’Artusi”

14

Cream gelato, with extra-aged balsamic vinegar

14

Deconstructed Tiramisu

12

Bolognese “Latte in Piedi” with caramel

12

Apple pie with chantilly cream, caramel apple and ice cream

14

Chocolate Tenerina cake with salted caramel and mascarpone gelato

14

Wasabi ice cream with warm chocolate mousse

14

Cover and Service charge

5

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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