

Emilia Romagna is one of Italy’s most prestigious regions for high quality products, and that includes its exquisite cuisine. The region’s capital, Bologna, is nicknamed “La Grassa”, which means The Fat One. This nickname is the result of the gastronomical importance the city has in Italy.

The region has been the catalyst for producing food products like Parmigiano Reggiano, Grana Padano, Parma Ham, Aceto Balsamico di Modena, egg and filled pasta. Additionally, Emilia Romagna is home to brands like Ferrari, Maserati, Lamborghini, Ducati and people like Giuseppe Verdi, Federico Fellini, Vasco Rossi, Zuccherò and Luciano Pavarotti.

Our restaurant is inspired by this region. We are motivated to honour the quest for quality that this location works towards, whilst respecting our Mediterranean ingredients and heritage. Our icon represents the “Fiore della Vita” or the “Flower of Life”.

The flower of life used to be placed on tiles made of clay and called tigelle (derived from the Latin word for cover). A dough was then baked between the tiles to produce this typical Modenese bread called tigella. As a result, the flower was stamped on the bread. As time passed by, the name tigella came to be used for the bread itself. The bread is nowadays filled with a selection of local ingredients.

Whilst we are influenced by the region, we are also very proud of our local ingredients. We aim to give our guests a selection of dishes that are full of flavour, can be served rather quickly and that can transmit the quest for quality that we too are very fond of.

Welcome to Emilia.

Dinner  
7pm to 10.30pm

Bar  
All Day



MENU

[www.emilia.mt](http://www.emilia.mt)

Snacks

Gnocco Fritto **G,S,M** – €9  
Fried dough pockets, Parma ham and aged Parmesan

Beef Tartare **G,Mu**– €9  
Capers, shallots, gherkins and mustard dressing

Parmigiana di Melanzane **M** – €9  
Sliced eggplant, layered with Parmesan and tomato sauce and baked.

Arancini **S,M,G,E** – €7  
Smoked bell pepper, salame ventricina, bell pepper cheese

Calamari Fritti **G,E,Mo** – €10  
Crispy squid, fragrant basil, lemon, caper and peppercorn sauce

Pinza **M,N,G** – €14 – To share  
Tomato sauce, stracciatella, preserved cherry tomatoes, rucola and crushed pistachio

Salads

Burrata & Grilled Nectarines **N,S,M** – €13  
Flat beans, grilled nectarines, pistachio pistou and aged balsamic

Pear & Gorgonzola **N,E,M** – €13  
Endives with walnuts, chilli and fresh oregano dressing

Pasta

Tagliatelle al’ Ragù **Ce,F,M,G** – €14  
Fresh tagliatelle, pork and fennel sausage ragu, anchovies and mint

Ravioli Cacio e Pepe **G,M** – €15  
Ravioli, Pecorino and pepper

Spaghetti Carbonara **E,M,G,S** – €14  
Eggs, Pecorino, cured pork jowl and pepper

Linguine **Mo,G** – €15  
Mussels, marinara sauce and fresh herbs

Paccheri Porcini **G,M** – €14  
Porcini mushrooms and a béchamel sauce

Barley Risotto **M,Ce** – €13  
With spring vegetables

Jerusalem Artichoke Risotto **M** – €13

Burgers

Beef Burger Portobello **G,S,E,M** – €15

Chicken Burger Alfredo Sauce **G,S,E,M** – €13

*(Burgers are served with fries)*

P – Peanuts G – Gluten S – Soya L – Lupin	F – Fish Mo – Molluscs Ce – Celery N – Nuts	M – Milk E – Eggs SD – Sulphur Dioxide C – Crustaceans	Mu – Mustard Se – Sesame Seeds
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Larger Dishes

Grilled Octopus **Mo,N**– €18  
Creamy romesco sauce, potatoes and crispy kale

Brodetto of Seasonal Local Fish **F,Mo,C,G** – €18  
A broth of local fish, shellfish and grilled garlic focaccia

Tagliata **M,Mu,G** – €26  
Sliced beef steak, crispy rosemary & aged parmesan potatoes, seasonal leaf & herb salad

Chicken Milanese **E,G,M,F** – €17  
Chicken coated in breadcrumbs, spring time slaw and garlic anchovy butter & potatoes

Baked Pork Collar **s** – €16  
Roasted vegetables and a sweet and sour sauce served with potatoes

Desserts

Layered Lemon Zuppa Inglese **G,M,E** – €7  
Lemon and custard trifle

Emilia Amaretto Tiramisu **G,M,E** – €6

Chocolate Cake **M,E** – €7  
Lava cake with a scoop of ice cream

Semifreddo **M,N,G** – €7  
Frozen aromatic chocolate mousse with crushed pistachio

Cannoli **M,N,G** – €7  
Filled with sweet ricotta and pistachio