



### Bread and Wraps

Ftira - €6

Tuna giardiniera, preserved tomato paste and fried capers

Roasted Chicken Thigh Ciabatta - €8

Black olives, Romaine lettuce and shallot tomato dressing

Focaccia - €7

Stracciatella, salame ventricina, seasonal leaves and extra virgin olive oil

Wrap - €7

Roasted zucchini, baked bell peppers, lemon hummus and pistachio pesto

### Salads

Pear Salad - €13

Gorgonzola, endives, walnuts, chilli, fresh oregano dressing

Barbequed Chicken Salad - €15

Warm Mediterranean spices, escarole, apricots and aged balsamic sauce

### Pasta

Spaghetti Carbonara - €14

Eggs, Pecorino, cured pork jowl and pepper

Linguine - €15

Mussels, marinara sauce and fresh herbs

Paccheri - €12

Tomato sauce, cherry tomatoes and fresh herbs

### Snack it out

Calamari Fritti - €14

Crispy squid, squid ink dressing and lemon segments

Pinza - €12

Tomato sauce, stracciatella, preserved cherry tomatoes, rucola and crushed pistachio

Fries - €4

### Burgers

Beef Burger - €14

250g Angus beef, aged cheddar, lettuce, tomatoes, onions and in-house sauce

Chicken Burger - €13

250g crispy chicken, aged cheddar and coleslaw

### Dessert

Fresh Fruit Bowl - €7

Ice Cream (2 scoops) - €4

Chocolate, Vanilla, Lemon sorbet, Mixed Berries

Kindly inform us of any intolerances or allergies



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, Zucchero 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.