

Tuesday 1st | Wednesday 2nd February 2022

Massimiliano POGGI & Piero POMPILI

AL CAMBIO • BOLOGNA

ruffle all year round

in collaboration with Appennino Food Group

Entrée

Potato and mortadella pie



Tortellini in a cream of Parmigiano Reggiano



Guinea-fowl breast stuffed with potatoes and fine black truffle



Latte in piedi della tradizione bolognese



The Fine Black Truffle can be added to the selected dishes and counted separately in relation to the price of the menu. The grating of 3g has a suggested cost of Euro 5,00. Alternatively, the truffle can be weighed at the table in relation to the desired amount and counted according to the market price.

Euro 75,00 including wine pairings and service | Beverages and coffee not included

Our mineral waters are S.Pellegrino and Acqua Panna - SPARKLING WATER: S.Pellegrino 0.75 Euro 3,00 | STILL WATER: Acqua Panna 0.75 Euro 3,00

Our coffees are by Lavazza - Espresso Euro 3,00 | Decaffeinated coffee Euro 3,00 | Cappuccino Euro 4,00 | Filter coffee Euro 5,00 | Cold Brew Euro 5,00

For Identità Golose Milano exclusive selection of Acqua Panna - S.Pellegrino waters, Lavazza coffee, pasta factory Felicetti, Petra® Molino Quaglia flours, Valrhona chocolate.

The information regarding the presence of substances or products causing allergies or intolerances, or home manufactured products from fresh raw materials exposed to a rapid freezing process in order to guarantee high standards of quality and safety can be provided by the staff and you can consult the relevant documentation that will be provided upon request.