

CASA
SPADONI

MENU



Culinary journey

www.casaspadoni.it



CASA
SPADONI

At Casa Spadoni, we offer real cuisine,
made of ancient and genuine flavours
in the best Artusi tradition.

We like to call it “autarchic cuisine”,
because we try to do everything ourselves, in our companies.
We know how much care is needed to do good things.

We are pleased to welcome you, creating the best conditions
to make your stay with us both safe and pleasant.

In order to protect everyone's health, we ask for your cooperation in fully complying
with the current regulations, in particular in properly using a face mask and sanitizing your hands.

Let's work together to protect our health!

VEG Our vegetarian offers
S.G. Our gluten-free offers

S.G. GLUTEN-FREE PRODUCT

Molino Spadoni has created a wide range of quality and tasty gluten-free products,
prepared in our factories designated for the production of gluten-free foods only. Our
products are prepared by trained personnel in special and separate crockery.
In fairness to customers, we would like to point out that gluten-free products are also
processed inside the kitchen where gluten products are prepared; therefore, at present,
we cannot guarantee compliance with the statutory parameters requiring gluten content
to be below 20ppm.

Please let us know at the time of your order, whether you have any food intolerance or allergies..

Discover our taste journey!
www.casaspadoni.it



CASA
SPADONI

From Monday to Friday,
our kitchen offers you a
“working lunch”

in our single dish, containing a variety of tastings
with appetizer, first course, side dish and dessert

€ 19
with a glass of wine € 22

N.B.

They vary daily according
to the inspiration of our chefs

Are you a professional or a company,
or do you often come for lunch?
Request information on our card or agreement!
write to
info@casaspadoni.it

CASA
SPADONI



APPETIZERS
FROM OUR KITCHEN*

- VEG Grilled raw sheep's milk **caciotta cheese** with bloomy rind,
with porcini mushrooms and toasted almonds € 13,50
- Fassona tartare** (knife-beaten) € 17,00
with mustard oil and caramelized onion compote
- VEG Organic egg cooked at low temperature with cheese cream,
'pane sciocco' bread croutons and black truffle € 18,00
- Loin of wild-bred pork cooked at low temperature, € 13,00
marinated pumpkin and crispy balsamic vinegar bacon
- Mora Romagnola** paté, liver paté, € 13,00
and chopped rosemary lard
accompanied by brioche bread and no-salt bread
- Field **radicchio** and bacon cubes € 8,50
with "Trucioletto" vinegar with "Pane Sciocco" bread croutons
- Fried **polenta** with Mora Romagnola white sauce € 9,00
and salsiccia matta sauce

ROMAGNA! PIADINA AL TESTO AND GNOCCO FRITTO

- Our **Piadina** € 1,40
- Our **Gnocco fritto** € 2,30

OUR PLATTERS

IT'S A SINGLE PORTION,
UNLESS OTHERWISE SPECIFIED, BUT A VERY LARGE ONE!

Board with fried dumpling gnocco fritto, Officine Gastronomiche Spadoni DOP Squacquerone cheese and chopped rosemary Mora Romagnola lard € 12,00

Il Romagnolo € 15,50
Romagna salami with lardons, "Malafronte" dried sausage, and DOP Squacquerone cheese from Officine Gastronomiche Spadoni accompanied by caramelized figs

L'Emiliano € 16,00
Zuarina Parma prosciutto (30 months), "Favola" artisan mortadella and Parmigiano Reggiano cheese (36 months) with marinated pears

Sua Maestà! € 13,50
30-month aged Mora Romagnola prosciutto, knife-cut

A top tier platter from Officine Gastronomiche Spadoni € 19,00
Mora Romagnola prosciutto (30 months), Mora Romagnola "Salame Gentile" (made from cuts of ham and loin of Mora Romagnola pork), and Mora Romagnola coppa, served with our piadina

VEG Aged and fresh cheese of our own production - for 2 people € 19,00
From Officine Gastronomiche Spadoni: Caciotta di Brisighella, "Lo Stanco" with raw milk, ewe's milk ricotta cheese, Squacquerone Dop, our Formaggi del Borgo matured in hay or grape marc, aged Pecorino cheese made with raw milk. They are accompanied by our piadina and homemade jams

Gran Tagliere "Malafronte" - for 2 people € 23,00
Coppa di Testa, lucerne-infused "Amarcord" raw ham, "la Ritrovata" mortadella and dried sausage. They are accompanied by our piadina and homemade pickled vegetables

Board with cheese and cold cuts made in-house - for 3/4 people € 32,00
From Officine Gastronomiche Spadoni: Brisighella Caciotta cheese, "Lo Stanco" cheese made with raw milk, sheep's milk ricotta cheese, and DOP Squacquerone cheese served with our traditional homemade jams and compotes. Mora Romagnola prosciutto (30 months), Mora Romagnola "Salame Gentile" (the best of our salami, made from cuts of ham and loin of Mora Romagnola pork), and Mora Romagnola coppa, served with piadina (Note: they may vary according to the personal selection of cheesemaker and butcher!)

FIRST COURSES

HOMEMADE PASTA BY CASA SPADONI

rolled as it was in the old days, every day,
with a rolling pin by our pasta makers, the so called "sfogline"

Tagliatelle with red Mora Romagnola meat sauce € 13,00

Tagliolini alla romagnola € 18,00
with prosciutto shank and porcini mushrooms

Potato ravioli € 13,00
with lightly fried Mora Romagnola sausage

VEG Passatelli € 18,00
with squacquerone fondue and black truffle

Potato gnocchi € 13,00
with black cabbage and shelled cotechino made in-house

Cappelletti all'uso di Romagna with Bolognese sauce € 13,00

"Curzul" with white Mora Romagnola sauce € 13,00
and Romagna shallot

VEG Green Cappelacci stuffed with Nuvola cheese € 12,00
with artisan butter and sage

Spoja lorda, € 13,00
traditional Romagna pasta whose dough is coated in "Raviggiolo cheese", with pumpkin and crispy pork jowl



FIRST COURSES

FIRST COURSES WITH BROTH

Romagna Cappelletti in meat stock
made according to the traditional recipe by Artusi € 13,00

Passatelli in meat stock € 13,00

VEG Pasta and beans with homemade maltagliati by our pasta makers € 9,00

VEG Pumpkin creamy soup with Scquacquerone DOP cheese quenelles € 9,00

Traditional Brodo matto with homemade "manfrigul" € 9,00

MOLINO SPADONI CORN AND GINGER & TURMERIC GLUTEN-FREE PASTA

S.G. Ginger and Turmeric Mezze Maniche pasta, homemade,
with white Mora Romagnola and Romagna shallot sauce € 11,00

S.G. Homemade corn tagliatelle with Bolognese sauce € 11,00

NB: Both of these dishes are available with **vegan sauce** upon request

S.G. GLUTEN-FREE PRODUCT

Molino Spadoni has created a wide range of quality and tasty gluten-free products, prepared in our factories designated for the production of gluten-free foods only. Our products are prepared by trained personnel in special and separate crockery.

In fairness to customers, we would like to point out that gluten-free products are also processed inside the kitchen where gluten products are prepared; therefore, at present, we cannot guarantee compliance with the statutory parameters requiring gluten content to be below 20ppm.

Please let us know at the time of your order, whether you have intolerance to gluten or other products.



THE MORA ROMAGNOLA

The Mora Romagnola is one of the five ANCIENT NATIVE BREEDS that still survive in Italy. Its documented presence dates back at least to the Lombard period.

The resistance of this breed over the centuries is probably due to the development of the animals' muscle mass, its particular aptitude for grazing, and the delicacy of its meat.

After a period of progressive decline in its diffusion, the Mora Romagnola pigs even risked extinction in the 1990s. Since 2001, projects have been launched to protect this highly prized breed. THE ZATTAGLIA BREEDING GROUND, strongly desired by the Spadoni family, is an example of this effort and commitment to safeguarding the breed.

Animals LIVE IN OPEN SPACES, monitored, but free to roam around.

They move a lot, EAT ACORNS and what they find in the woods, drink spring water, and are respected in their natural reproduction cycles: indeed, nursing, weaning, and growth take more than twice as long as white pigs.

Freedom to ROAM AND NATURAL WELLNESS allow our Mora Romagnola pigs to live twice as long as white pigs, even 18 months: for this reason, MORA ROMAGNOLA MEAT IS NATURALLY TASTIER and, therefore, requires LESS SALT.

During processing according to the BEST ARTISANAL TRADITION, we use the PRECIOUS CERVIA SEA SALT, a local delicacy unique in the world for its sweetness and its organoleptic properties. Mora Romagnola cured meats can add up to 30/35% MORE PROTEIN compared to standard pork salami and require a longer ageing process, which for prosciutto is no less than 24 months.

For all these reasons, the organoleptic properties of the meat ARE DECIDEDLY BETTER: it is a PARTICULARLY TASTY, healthy, and digestible meat with a high percentage of unsaturated fats. It is also particularly RICH IN IRON, which gives it its characteristic darker colour.

An additional guarantee of its value comes from the SHORT AND CLOSED PROCESSING CHAIN.

It is CLOSED because it only includes products from the Zattaglia breeding farm. It is SHORT because there are only 7 km between farm and processing plant.

The "Mora Romagnola" is one of the finest pig breeds in Italy.

THE GRILL

WITH HORNBEAM CHARCOAL

Our meats are all fresh and do not undergo any freezing or deep-freezing.

Romagna Mutton Leg and Spare Rib € 15,00
accompanied by tomato with rosemary

“The Butcher’s Bite” € 16,00
(the Beef cut the butcher used to taste
to evaluate meat quality), with chimichurri sauce

Grass-fed Scottona sliced steak with Cervia sweet salt € 18,00
and rosemary served with mixed-leaf salad

Grass-fed grilled “Blackgold” beef fillet (220g) € 24,00
with Brisighella extra virgin olive oil, rosemary
and Cervia coarse salt, accompanied by mixed-leaf salad

Flavoured Scottona beef entrecote 100 grams € 5,00
seasoned with rosemary and sage oil
(starting from 500g)

Mora Romagnola liver in mesh with laurel € 14,50
and grilled polenta croutons (according to availability)

Grilled sausage platter: tricolor sausage, Mora Romagnola € 16,00
sausage, classic sausage and salsiccia matta
with unskinned potato and herb yoghurt cream

Antibiotic-free Chicken Breast with mixed-leaf salad € 14,00

GRILLED MEAT

Mixed Mora Romagnola grilled meat € 18,00
(for 1 person – approx. 380g.)
(Sausage, bacon, boneless blade shoulder, rib)

Mixed pork grilled meat € 14,00
(Sausage, bacon, boneless blade shoulder,
boneless chop, rib)

Our grilled dishes are served with unskinned potato
and herb yoghurt cream.

Meats not produced by us are carefully selected from the best suppliers.

OUR FLORENTINE STEAKS

Florentine Steak with fillet

cured for 20/30 days
cured for 30/50 days

100 grams € 6,00
100 grams € 7,00



SECOND COURSES *

Sangiovese-wine braised Beef cheek
with potato cream and pumpkin chips € 17,00

Braised mallard,
with pan-sautéed black cabbage following an old recipe € 18,50

BBQ ribs cooked at low temperature
in our Barbecue sauce, with French fries € 15,00

Mora Romagnola Cotechino with apples and sweet and sour onions € 13,00



Recovery of
Ancient Times

Old-fashioned meatballs with tomato sauce
and 'pane sciocco' bread crouton € 13,00

*We support the recovery of ancient traditions, flavours and knowledge,
and seek to prevent waste*

OUR BURGERS

Mora Romagnola gourmet Hamburger € 14,50
100% Mora Romagnola, barbecue sauce, Mora Romagnola crispy
pork jowl, sweet&sour onion, vegetables, Caciotta di Brisighella
and our bread made with Romagna flour and sourdough starter.
All accompanied by our French fries and home-made ketchup.

VEG Gourmet VegBurger € 13,00
Vegan burger, vegetables, our bread made
with Romagna flour and sourdough starter, barbecue sauce.
Served with chips and homemade ketchup sauce

SIDE DISHES

Salad of the season	€ 5,00
Pan-sautéed broccoli with butter and Parmigiano	€ 5,00
Pinzimonio of fresh seasonal vegetables with Cervia sea salt and Brisighella extra virgin olive oil	€ 5,00
Traditional oven-roast potatoes	€ 5,00
Sautéed chicory with oil and chilli pepper	€ 5,00
Casa Spadoni French fries (with homemade ketchup)	€ 5,50
Grilled vegetables of the season (fennel, aubergines, pumpkin, or courgette, tomato, depending on availability)	€ 6,50

ONCE UPON A TIME...

THE BREAD BAG: ALSO GOOD TO TAKE HOME WITH YOU!

All our bread is handmade using our own flour.

We started more than a century ago with a mill that has been in Coccolia since 1445. We bought another one that works 100% for organic products, and one for stone grinding only. Today, we produce over 200 products, including flours and special mixes, which we use for our pastas, piadina, pizzas and bread.

The milling plants feature cutting-edge technology, so as to produce flours at lower temperatures, without the risk of scalding them. In this way, all the vitamin and protein principles are preserved intact, obtaining higher-quality and better-workable flour with a sweeter taste.

“Pane Sciocco” It is a saltless bread typical of the Romagna tradition, to be used for the preparation of the tastiest snacks or to accompany a tasting of Mora Romagnola cured meats and typical cheeses. Made with sourdough starter, it is leavened for a long time and, therefore, light and flavourful.

Classic Focaccia made with our sourdough starter; hand rolled; long leavening: over 24 hours; with 100% Italian extra-virgin olive oil.

7-grain Focaccia A fine blend of corn, rye, rice, spelt, oat and barley flour with sunflower, millet, sesame, and flax seeds; hand rolled; long leavening: over 24 hours; made with our sourdough starter and 100% Italian extra virgin olive oil.

“La Beatrice”, crunchy Roman Focaccia made with **Type 2 flour** with our sourdough starter; hand rolled; long leavening: over 24 hours; with 100% Italian extra-virgin olive oil.

“La Beatrice”, crunchy Roman 7-grain Focaccia made with our sourdough starter; a fine blend of corn, rye, rice, spelt, oat and barley flour with sunflower, millet, sesame, and flax seeds; hand rolled; long leavening: over 24 hours; with 100% Italian extra virgin olive oil.

Whole-grain bread roll made with whole-grain wheat flour and rye flour, and enriched with sunflower seeds, flax seeds, millet seeds, sesame seeds, and oat flakes.

Quinoa Bread roll ^{SG} made with quinoa flour and with 100% Italian extra virgin olive oil; without palm oil, like all our bread (and like all Molino Spadoni products).

Pane Brusco bread Made with type 1 flour, from stone-ground wheat, sourdough and biga starters; it is processed manually, which gives it its rustic look. It has a crunchy crust and compact crumb.

Baby Sprouted Chickpea and Turmeric Ciabatta Bread made with sprouted chickpeas, rich in proteins, essential amino acids, B1, B5, B6 and B9 vitamins, and mineral salts. Enriched with turmeric, a spice with formidable anti-inflammatory, antioxidant, hypoglycemic and purifying properties.

Small Ciabatta bread roll with **“Nerone” rice**, rich in fibre, minerals, and antioxidants which fight free radicals and have anti-inflammatory and anti-aging properties. With a characteristic black colour, wholemeal and highly digestible.



PEEL PIZZA

OUR CRUNCHY-CRUST, SPONGY SOFT-CORE,
RECTANGULAR PEEL PIZZA IS MADE
WITH A SELECTION OF THE BEST STONE-GROUND FLOURS!

Our flour is the main ingredient of Casa Spadoni's peel pizza. From carefully selected wheat transformed by our master millers into flour with skilful care for almost 100 years, to precise dough preparation leavened for some time with the use of live Sourdough Starter (ours truly comes from an ancient stock; we've been refreshing and keeping it alive since 1960s). From wheat fields to the table, we put all our commitment and passion, not just to give food, but to share an ancient emotion with our customers: the image of a wheat field kissed by the sun.

PEEL PIZZA

*Given their size (30x40 cm),
our pizzas are recommended as serving three people*

Margherita	€ 17,00
100% Italian tomato and Fior di Latte Mozzarella of our own production	
Acciughina	€ 19,00
(100% Italian tomatoes, Sicilian anchovies and Pantelleria capers)	
Mora Romagnola Sausage	€ 21,00
Fior di Latte Mozzarella of our own production and Mora Romagnola sausage	
Via Emilia	€ 21,00
100% Italian Tomato, DOP Romagna Squacquerone cheese, Parma prosciutto (30 months), and fresh rocket salad	

N.B.: Possible variations € 1,00



LA PIZZA AL TEGAMINO

PAN PIZZA

It is an old-fashioned recipe, which calls for the dough to be prepared with double-acting leavening agents in order to make the pizza thick and soft. The dough is cooked in the oven, inside a circular pan, which gives the pizza its crunchiness and special golden colour. Our pan pizza is unique because the dough is skillfully and extensively leavened with genuine sourdough starter, and prepared exclusively with our flours, which our master millers have been meticulously selecting for a century.

Basic Focaccia with coarse salt and rosemary	€ 5,50
Margherita	€ 8,50
100% Italian tomato and Fior di Latte Mozzarella of our own production	
Acciughina	€ 10,00
(100% Italian tomatoes, Sicilian anchovies and Pantelleria capers)	
Mora Romagnola Sausage	€ 11,00
100% Italian tomato, Fior di Latte Mozzarella of our own production and Mora Romagnola sausage	
Via Emilia	€ 14,00
100% Italian Tomato, DOP Romagna Squacquerone cheese, Parma prosciutto (30 months), and fresh rocket salad	
Soft Focaccia with squacquerone, prosciutto crudo, and rocket	€ 13,00

OUR DAIRY FACTORY IN BRISIGHELLA AND ITS PRODUCTS



OFFICINE GASTRONOMICHE

Our fresh and seasoned cheeses, typical of Romagna, are made in the Officine Gastronomiche Spadoni facilities, located in Pontenono di Brisighella, at the foot of the hills. We use only very high quality Italian fresh milk from selected farms, to safeguard the wellness of animals, which is the element that makes product quality possible. Milk thus obtained is processed with state-of-the-art production technologies and skills belonging to the great Romagna artisanal tradition. This is how the traditional fresh cheeses of the Officine Gastronomiche Spadoni are born, perfect for the most sophisticated dishes, delicious snacks or enjoyed alone with good crunchy bread. Genuine and healthy, without preservatives or additives.

FRESH CHEESE

Squacquerone di Romagna DOP: With a white colour and a sweet, delicate flavour, Squacquerone takes its name from the word “squacqueron” in local dialect, due to its tendency to “let itself go”, referring to its extremely soft, gooey consistency, a result of its very short aging time. The DOP certification guarantees that this product is made using only milk coming from the area of origin, without preservatives, and with the exclusive use of native probiotics.

Nuvola: Nuvola is a speciality dairy product made from high-quality fresh Italian milk from Emilia Romagna. From the traditional “affioramento” rising method, a soft, doughy flock is produced, distinguishing this cheese by its consistency, which is fluffy like a cloud, or “nuvola”. Nuvola is characterised by its pure white colour, its creamy, fluffy consistency and its sweet, delicate flavour.

Caciotta di Brisighella: Brisighella Caciotta is a soft, white cheese, produced with fresh high-quality Italian milk from Emilia Romagna. Thanks to the delicate raw material and the extraordinary bouquet of lactic cultures used, this cheese is produced, maturing in just a very few days, with a solid appearance but a soft, sweet and creamy heart. An ideal cheese to stuff a Romagna piadina and excellent as an accompaniment to cold cuts.

IL NOSTRO CASEIFICIO A BRISIGHELLA E I SUOI FORMAGGI

CURED CHEESE

“La Montanara” Caciotta cheese: Caciotta Montanara is a soft and aged Romagna cheese, made with fresh high-quality Italian milk from Emilia-Romagna, distinguished by its thin crust, which gives it its Montanara name, and, above all, its smoothness and softness.

Pecorino cheese: Pecorino is a semi-aged cheese made with fresh high-quality pasteurized Italian milk from sheep raised on the Romagna hills, enhanced by coarse Cervia sea salt.

Borgo Cheese: Cheese aged for at least 60 days, white and grainy, with a soft, intense flavour. Prepared with only high-quality fresh Italian milk from Emilia Romagna, and available with different refinement processes. The Borgo cheeses belong to the Premium Line, whose products are distinguished by their manufacturing process and the refinement and uniqueness of their flavours.

MADE WITH RAW MILK

“Lo Stanco”: Lo Stanco is a cheese made with raw milk, produced from high-quality fresh Italian milk from Emilia Romagna, with a soft texture and an edible bloomy rind. With a thin rind and a creamy, delicate flavour, this cheese tends to lose its shape during the aging process, and it is from this that it gets its name, “stanco”, meaning “tired”.

OUR BEERS



CRAFT BEERS

from the Molino Spadoni Brewery

La bionda

Not pasteurised. Not microfiltered. Craft beer golden Ale-style high fermentation light craft beer, produced in the brewery owned by Molino Spadoni. Thick white head, pale straw yellow colour. Malty taste with herbaceous and floral scents. Balanced bitterness. Ingredients: water, barley malt, dextrose, hops and yeast. (5% vol)

small (28 cl) € 3,50
medium (50 cl) € 5,50

Blonde Ale

Not pasteurised. Not microfiltered. Blonde Ale-style high fermentation craft beer, produced in the brewery owned by Molino Spadoni. Thick, creamy head. Intense golden colour. Fruity, spiced aroma with notes of honey. A round and harmonious taste in the mouth, with malt standing out among spiced aromas and warm notes of pink peppercorns. Ingredients: water, barley malt, oats, dextrose, hops, yeast, and pink pepper. (6,5% vol)

small (28 cl) € 3,50
medium (50 cl) € 5,50

Ambra

Not pasteurised. Not microfiltered. High-fermentation Amber Ale-style amber craft beer, produced in the brewery owned by Molino Spadoni. Thick head, colour between amber and mahogany. Intense perfume: fruity and floral with toasted malt. Complex flavour with notes of caramel, ripe red berries, honey and liquorice. Balanced bitterness. Ingredients: water, barley malt, dextrose, hops and yeast. (6% vol)

small (28 cl) € 4,00
medium (50 cl) € 5,50

LE NOSTRE BIRRE



Blanche

Not pasteurised or microfiltered. High-fermentation white craft beer, inspired by the Blanche style. White creamy head, golden yellow colour. A touch of sour taste with warm notes of turmeric, ginger and citrus fruits. (4,8% vol)

small (28 cl) € 4,00
medium (50 cl) € 5,50

IPA

Not pasteurised or microfiltered. IPA-style (India Pale Ale) craft beer made using high fermentation, with a special bouquet of 6 hops. Abundant foam, colour between golden and amber. Intense and complex aroma of tropical fruits, citrusy, resinous, balanced by a good bitterness. (5,3% vol)

small (28 cl) € 4,00
medium (50 cl) € 5,50

DRINKS

OUR WINE, WATER, AND DRINKS

	glass	bottle
Our Casa Spadoni Sangiovese in collaboration with Cantina Ballardini	€ 4,50	€ 12,00
Our Casa Spadoni White Wine Grapes from our Zattaglia vineyards	€ 4,50	€ 12,00
The Ancestral Casa Spadoni Method Obtained by re-fermenting our Zattaglia Farm grapes	€ 4,50	€ 14,00
Riccioli d'oro Classic sparkling wine from our Brisighella grapes	€ 4,50	€ 18,00

Check out the list of wines, liqueurs and spirits
to discover Andrea Spada's selection

Try our desserts! Have a look at the dessert menu

DRINKS

Microfiltered water (1 l) Still & Sparkling included in the cover charge
Prepared in our modern regularly inspected microfiltration systems,
which make it pure and ultra fresh (our micro-filtered waters comply
with statutory requirements, as set forth in Legislative Decree no. 181 of 23 June, 2003)

MOOD Mineral Water (75 cl) - Still & Sparkling € 2,50

Coke, Fanta (33 cl) and soft drinks € 3,00

REFRESHMENTS

Coffee / Barley coffee / Decaf coffee € 1,20

Cappuccino € 1,50

Fortified coffee € 1,60

Herbal teas € 2,50



CASA SPADONI

COVER CHARGE, MICROFILTERED WATER & SERVICE holidays and dinner € 2,60
Lunch, Monday through Saturday € 1,20

It includes our Bread Basket, which changes every day and includes breads we prepare with our flours and microfiltered water, either still or sparkling.

We use only Cervia sweet coarse salt crushed with a rolling pin, which you can also find on the table together with our oils and vinegars:

*Extra virgin olive oil from La Pennita farm: It is a very sweet, natural, unprocessed, unfiltered and genuine oil, rich in flavours and aromas, suitable also for children and elderly people. Cold processing leaves all the oil organoleptic properties intact. Due to this rare processing, very slow and requiring a lot of manual work, the oil never mixes with the water contained in the olives.

Vinegar Leonardo Spadoni Trucioleto: Obtained with the "shavings" slow method, which consists of transferring wine in larch barrels along with wood chips on which acetobacter proliferates. A fine and elegant vinegar, perfect for haute cuisine dishes.

* We inform our customers that menu dishes marked with an asterisk are frozen, prepared for Casa Spadoni with innovative food techniques, in the many dedicated Molino Spadoni facilities and laboratories, and deep-frozen at the origin. This allows us to maintain taste and authenticity unaltered, and to guarantee the food quality of typical products of Romagna and beyond.

N.B.: we inform our customers that ingredients/allergens book is available for review upon request, as required by EC Reg. 1169/2011. For any clarification, please ask/contact our staff.

The Casa Spadoni menus are made possible by the skilful and precious support of our Executive Chef, Marco Cavallucci..

We bring the check to your table, just ask our staff!

If you want an invoice, please let us know before we prepare your check and provide us with relevant invoicing details.

Splitting the check for groups requires longer times; if necessary, please ask before the check is issued, and split the money at the table.

Thank you!