



CASA SPADONI



Menù

INFORMATION AND RESERVATIONS

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Via Granarolo 97/99, Faenza





**CASA
SPADONI**



Discover the world of Casa Spadoni,
flour, cheese, cured meats, liqueurs and much more...
We offer accommodation in the nearby inn
and organise corporate and private events,
parties, experiences, workshops, piadina
and pasta-making courses and tastings.





At Casa Spadoni, we offer authentic cuisine,
made with traditional, genuine flavours
in the best Artusian tradition.
We like to call it “self-sufficient cuisine”,
because we try to do everything ourselves, on our own farms.
We know how much care it takes to make good things.

VEG **Our vegetarian options**



Vegan **Our vegan options**



S.G. **Our gluten-free options**



Molino Spadoni has developed a wide range of gluten-free products, prepared in our factories dedicated solely to the production of gluten-free foods, all of which share the same high quality and taste. They are prepared in special, separate dishes by trained staff.

In the interests of fairness to our customers, we would like to point out that products containing gluten are also processed in the kitchen. Therefore, at present, we are unable to guarantee compliance with the legal limit for gluten content of less than 20ppm.

**Please indicate any intolerances or allergies
when placing your order**

NB: We would like to inform our valued customers that the ingredients/allergens book is available upon request, as required by EC Regulation 1169/2011. For any further details, please contact our staff..

Discover our culinary tour!
www.casaspadoni.it





To begin

Spritz Aperol Prosecco, Aperol, Orange, Seltz	€ 7
Spritz Campari Prosecco, Bitter Campari, Orange, Seltz	€ 7
Spritz Cynar Prosecco, Cynar, Orange, Seltz	€ 7
Spritz Rosa Prosecco, Leonardo Spadoni selection Rose Rosolio, Seltz	€ 7
Americano Red Vermouth, Bitter Campari, Seltz, Angostura drops, Orange and Lemon zest	€ 7
Negroni Gin Mare, Red Vermouth, Bitter Campari, Orange and Lemon zest	€ 9
Gin Tonic / Lemon Gin Bickens, Lemon Soda / Tonic Water	€ 8
Vodka Tonic / Lemon Vodka Sky, Lemon Soda / Tonic Water	€ 8
Gin Tonic / Lemon Gin Mare, Lemon Soda / Tonic Water	€ 10
Vodka Tonic / Lemon Vodka Belvedere, Lemon Soda / Tonic Water	€ 10
Gin Tonic Tanqueray zero alcohol”	€ 8





Starter

Wild radicchio and bruciatini peppers glazed with “Trucioleto” wine vinegar Leonardo Spadoni € 11

VEG Homemade fried polenta with Squacquerone DOP cheese from Officine Gastronomiche Spadoni € 13

Scottona tartare with extra virgin olive oil and wild herbs, served with a bread wafer, caper berries and salted butter € 20

VEG Spelt with Datterino tomatoes, shavings of 24-month-aged ‘Cavola 993’ Parmigiano Reggiano, and a balsamic vinegar vinaigrette € 15

Italian-style roast beef with marinated courgettes € 18

VEG
VEGAN Pinzimonio - *for 2 people* € 13

Piadina

Every Saturday evening and Sunday lunchtime, show cooking in the tavern, cooked in our traditional Testo oven...

Our Piadina € 2,5
homemade with genuine Mora Romagnola lard

VEG
VEGAN Veg Piadina € 3
Piadina made with type 1 flour and resistant starch. Vegan recipe with bran, no lard, no lactose, source of protein and high in fibre

Our homemade ‘gnocco fritto’ - *for 2 people* € 7,5
con la mitica “Gran Mugnaio” del Molino Spadoni

*All our cold cuts and cheeses are gluten-free.
You can accompany them with:*

Soft gluten-free ovenable focaccia, € 3
no risk of contamination, from Molino Spadoni





Our platters

“Squacquerone and gnocco fritto” platter - for 2 people € 15
Gnocco fritto, Squacquerone PDO from Officine Gastronomiche Spadoni

His Majesty! € 18
24-month-aged Mora Romagnola prosciutto, hand-sliced (approx. 50g)
NB: The Mora Romagnola prosciutto from Officine Gastronomiche Spadoni has won the “Luxury Food & Beverage” award for best prosciutto of 2022

The Romagnolo Platter “Local Prosciutto and Squacquerone PDO” € 18
- a generous portion for 1 person
featuring “Amarcord” local prosciutto and Squacquerone PDO from Brisighella by Officine Gastronomiche Spadoni.

La Mora Romagnola - rectangular platter for 2 people € 28
A selection of Italy’s finest cured meats
24-month-aged Mora Romagnola prosciutto, “Il Moro” salami, Mora Romagnola lard and Mora Romagnola coppa di testa served with homemade giardiniera

“Our cheeses” - also perfect for sharing... € 19
5 samples of: fresh and mature cheeses produced on our farm.
From Officine Gastronomiche Spadoni: Bucciattello di Brisighella, Squacquerone PDO from Officine Gastronomiche Spadoni, our ‘Formaggi del Borgo’ cheeses matured in barriques with hay or grass, or according to the season.
Served with honey and artisanal jams

‘Casa Spadoni’ Grand Platter - for 3 people € 36
“Amarcord” local prosciutto crudo, Antica Tradizione salami, Mora coppa di testa, Bologna mortadella, pepper-flavoured pancetta, Squacquerone PDO, Cacio del Borgo matured with wild fennel, and semi-matured Pecorino from Officine Gastronomiche Spadoni served with homemade giardiniera

“Old-fashioned” Round Charcuterie Platter - for 2 people, to share € 22
“Antica Tradizione” salami, Bologna mortadella, “Amarcord” local prosciutto and Bucciattello from Brisighella

You can enjoy the charcuterie platters with our homemade piadina!





First courses

Homemade pasta...Casa Spadoni

rolled out daily with a rolling pin by our pasta makers, just like in the old days

Would you like to take part in one of our pasta-making courses?

Write to info@casaspadoni.it

	Tagliatelle with red ragù sauce with Mora Romagnola	€ 13,5
	Cappelletti all'uso di Romagna with Bolognese ragù	€ 14
VEG	Green cappellacci stuffed with "Nuvola" cheese with artisan butter and sage	€ 15
	"Curzul" with white Mora Romagnola ragù and Romagna shallots	€ 15,5
VEG	Homemade scialatiello with a light pesto sauce, potatoes, green beans and wild mint	€ 15
VEG	Gnocchetti alla norma with aubergines, basil and salted ricotta	€ 15
VEG VEGAN	Chilled minestrone with risoni and extra virgin olive oil	€ 14
S.G.	Pacchero al teff from Molino Spadoni all'amatriciana from Romagna with rolled guanciale with Mora Romagnola, tomato sauce and crushed black pepper	€ 15
S.G.	Molino Spadoni gluten-free corn tagliatelle with red ragù with Mora Romagnola	€ 13,5
VEGAN	Try it with vegan ragù too	€ 13,5





In broth

Cappelletti all'uso di Romagna in meat broth according to the traditional "Artusiana" recipe

€ 15

For children

our entire menu is suitable, but if you wish, you can also order:

VEG	Spaghetti or short pasta with tomato sauce	€ 9
	Baby cappelletti with Bolognese sauce	€ 11





The Mora Romagnola

The Mora Romagnola is one of five ANCIENT NATIVE BREEDS still surviving in Italy, with documented evidence of its existence dating back at least to the Lombard era.

The resilience of this breed over the centuries is probably due to the animal's significant muscle development, its special aptitude for grazing and the delicacy of its meat.

After a gradual decline in its numbers, around the 1990s the Mora Romagnola was even at risk of extinction, but since 2001 initiatives have been launched to protect this highly prized breed. The ZATTAGLIA FARM, strongly supported by the Spadoni family, is a prime example of this effort and commitment to conservation.

The animals LIVE IN OPEN SPACES, where they are monitored but free. They move around a lot, EAT ACORNS and whatever else they find in the woods, drink spring water and are respected in their natural reproductive cycles: lactation, weaning and growth take more than twice as long as for white pigs.

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The conditions of MOVEMENT AND NATURAL WELL-BEING in which the Mora Romagnola lives allow it to live twice as long as white pigs, up to 18 months: this is why ITS MEAT IS MORE FLAVOURFUL and therefore needs LESS SALT.

In SKILLFUL ARTISANAL PROCESSING, respectful of tradition, PRECIOUS CERVIA SALT is used, a local product unique in the world for its sweetness and organoleptic characteristics. Mora Romagnola cured meats can provide up to 30-35% MORE PROTEIN than normal pork cured meats and are characterised by a long curing period which, for hams for example, is a minimum of 24 months.

For these reasons, the characteristics of the meat have significantly higher HEALTH PARAMETERS: it is a PARTICULARLY TASTY, healthy and digestible meat, with a majority of unsaturated fats. It is also particularly RICH IN IRON, which gives it its characteristic darker colour.

A further guarantee of value comes from the SHORT AND CLOSED PROCESSING CHAIN.

CLOSED because only products from the Zattaglia farm are sold.

SHORT because there are only 7 km between the farm and the processing plant.

The "Mora Romagnola" is one of the most prized breeds in Italy.





The grill

with hornbeam charcoal

Romagna-style lamb shank and leg with confit cherry tomatoes	€ 17
Mora Romagnola liver in a net with bay leaves (subject to availability) and grilled polenta croutons	€ 17
“Il boccone del macellaio” (The butcher’s bite) (the part of the beef that the butcher tasted to assess the quality of the meat) with Casa Spadoni barbecue sauce	€ 18
Cockerel marinated in extra virgin olive oil, lemon, salt and spices, grilled	€ 17
Tagliata of grass-fed Scottona beef, with Cervia sea salt and rosemary	€ 26
Bone-in chop from ‘Casa Spadoni’ mature beef	€ 23
Antibiotic-free chicken breast marinated in extra virgin olive oil salt and rosemary with mixed salad leaves	€ 14,5
Mixed grill of antibiotic-free white pork, born and reared in Emilia-Romagna (for 1 person, approx. 500g) (Sausage, pancetta, coppone s/o and ribs)	€ 17
Romagna-style barbecue - for 2 people (Mora Romagnola sausage, pork neck (optional), ribs and pancetta from White Emilia-Romagna pigs, mutton leg, ‘antibiotic-free’ chicken)	€ 30

*Meat not produced by us is carefully selected
from the best suppliers.*





OUR FLORENTINE STEAKS

and special rib steaks from our maturing room

Inside the maturing room, a perfect microclimate is created that maintains constant temperatures and humidity in every corner, promoting the conditions necessary to produce that gradual relaxation of the tissues that makes the meat tender, flavourful and healthy. In our maturing room, you will find a fine selection of rib steaks and Florentine steaks.

The selection changes throughout the year based on the best cuts available and the seasonality of the breeds.

All our Florentine steaks are from scottona, a term used to describe female cattle that have never given birth. This gives the meat maximum flavour and tenderness.

EACH FLORENTINE STEAK HAS A MINIMUM WEIGHT OF 800 GRAMS.

Among the types of Florentine steaks we offer, you will find:

FLORENTINE “T-BONE” STEAK

IRISH BLACK ANGUS

The marbling of the meat and the thin veins of fat that melt during cooking make Irish Angus beef soft and delicate, with an intense, slightly sweet flavour. Recognised worldwide as one of the best beef cuts. The cattle are fed on hay and grain, which is replaced by an exclusively corn-based diet 60 days before slaughter.

NIGRANDE FLORENTINE STEAK

Blackgold Nigrande cattle are bred near the rivers of Northern Europe. This breed has a unique meat texture which, thanks to its good marbling, is tender and juicy.

20/30 days ageing

per 100g

€ 7

OUR RIBS

(from approx. 700g to 1.3kg)

seasoned with rosemary and sage-infused oil

aged for 20/30 days

per 100g

€ 6,5





Main courses from the kitchen

VEG
VEGAN

Vegetable terrine with green tomatoes and caramelised Tropea onions € 15

Just like in the old days: pan-fried paillard with capers,
cherry tomatoes and olives € 17

Side dishes

Baked potatoes, made the traditional way, with Mora Romagnola lard € 6,5

Mixed seasonal salad € 7

Casa Spadoni French fries with homemade ketchup € 6,5

Grilled seasonal vegetables Grilled seasonal vegetables € 7

Sautéed wild herbs € 7

Pinzimonio - *for 2 people* € 13





Once upon a time

“Pane Sciocco” This is the characteristic unsalted bread of the Romagna tradition, to be used for the most flavourful snacks or to accompany a tasting of Mora Romagnola cured meats and typical cheeses. Made with sourdough, it is left to rise for a long time, giving it a light texture and flavour.

Ciabattina with sprouted chickpeas and turmeric. Ciabattina with the addition of sprouted chickpeas, rich in protein, essential amino acids, vitamins B1, B5, B6, B9 and mineral salts. Enriched with turmeric, a spice with formidable anti-inflammatory, antioxidant, hypoglycaemic and purifying properties.

Nerone Rice Ciabattina. Ciabattina with the addition of Nerone rice, rich in fibre, mineral salts and antioxidants, which combat free radicals and have anti-inflammatory and anti-ageing effects. With its characteristic black colour, it is wholemeal and highly digestible.

On request:

Soft focaccia

€ 3

Gluten-free Ovenable and no risk of contamination, from Molino Spadoni

Our Burger (72 hours' proving)

ALL SERVED WITH **OUR CHIPS AND HOMEMADE KETCHUP**

Made with flour from Molino Spadoni and Burger

Mora Burger

€ 17

Mora Romagnola beef burger, crispy Mora Romagnola bacon, caramelised onion, iceberg lettuce, Caciotta di Brisighella cheese from Officine Gastronomiche Spadoni, grain mustard mayonnaise and a 72-hour leavened bun

Veggie Burger:

€ 17

Vegan burger with mixed salad leaves, tomato, sautéed herbs, caramelised onion and 72-hour bun





Cheeses

Officine Gastronomiche Spadoni

FRESH

Squacquerone di Romagna DOP, is a soft cheese typical of the Romagna Apennines, a place where animals are traditionally fed with fodder from the Po Valley. This diet produces a delicate milk with a grassy note, ideal for making this particularly soft and creamy cheese.

Milky white in colour with a sweet and delicate flavour, Squacquerone takes its name from the dialect word “squacqueron” due to its tendency to “squacquerare”, or melt, in reference to its soft texture resulting from its short maturation period. The PDO certification guarantees that this product uses only milk from the area of origin, no preservatives and only indigenous cultures

Buciatello di Brisighella, soft and matured, is produced with high-quality fresh Italian milk from Emilia-Romagna and is characterised by its light, thin rind and, above all, its tenderness and softness. An excellent cheese as an appetiser and to accompany typical Romagna platters

THE AGED CHEESES

Pecorino, is a semi-aged cheese produced with high-quality fresh pasteurised Italian sheep’s milk from the hills of Romagna, enriched with the addition of whole sea salt from Cervia. Pecorino is an ideal cheese for appetisers, to accompany typical Romagna platters and as a condiment for first and second courses.

Cacio del Borgo, is aged for at least 60 days, with a grainy white paste and an intense, smooth flavour. It is made exclusively with high-quality fresh Italian milk from Emilia-Romagna and is available in different ages. The cheeses from the village belong to the Premium Line, a line whose products stand out for their production process and the refinement and uniqueness of their flavours.

Lo Stanco is a cheese produced with high-quality fresh Italian milk from Emilia-Romagna. It has a soft texture and an edible bloomy rind. It has a thin rind and a creamy, delicate flavour. As it matures, it tends to lose its original shape, which is why it is called “stanco” (tired). It is white in colour, soft in texture and has a sweet, delicate flavour.





Il Caprino di Brisighella is a mature cheese made from 100% fresh Italian goat's milk and vegetable rennet, which gives it unique organoleptic properties: sweet on the palate but with a slightly bitter aftertaste, typical of artichokes

THE AFFINATED CHEESES

The aged cheeses vary according to the season.

Il Cacio del Borgo aged with hay, bran or malt, is a sweet cheese with a slightly spicy flavour thanks to the natural ageing process that takes place first on fir boards and then under hay in special barriques. During the ageing process, the pecorino acquires softness and hints of hay and flowers that blend perfectly with its lactic and buttery notes.



CCPB Certified Restaurant

“Know your food” is based on awareness of what is served and consumed. However, it all starts with the choice of raw ingredients and the type of cuisine and service, so knowledge must also be conveyed in terms of quality, territory and tradition, food safety, ethics and ecology, aspects that are increasingly central to a catering industry that wants to promote culture.





The Dessert Menu

Our desserts are prepared every day by our chefs and pastry chefs with care and passion. You'll find them on display in our bar area - let yourself be enchanted by their aromas and unique flavours.

Millefeuille with crisp puff pastry, mascarpone mousse and wild berries	€ 8
Panna cotta with caramel and toasted hazelnuts	€ 7
Traditional Zuppa Inglese Authentic Zuppa Inglese, with two layers of cream and ladyfingers soaked in Alchermes	€ 7,5
Ricotta soufflé with Rosolio di Cedro and caramelised citron	€ 7,5
Romagnola cassata with candied fruit and pistachios	€ 7,5
Casa Spadoni fiordilatte ice cream with salted caramel	€ 8
Romagnola ciambella A classic from Romagna's grandmothers, perfect for dunking	€ 5,5
Scroccadenti and handmade biscuits Crunchy almond biscuits, perfect for enjoying with wine or coffee	€ 6
Watermelon with mint and lemon	€ 6





With dessert or at the end of the meal

	<i>Calice</i>	<i>Bottiglia</i>
“Regina” Vino da uve stramature bianco Tenuta Nasano	6	29
“Abbas” Romagna Dolce DOCG Tenuta Nasano	6	25
“Arrocco” Albana Passito Fattoria Zerbina	9	49
Albana di Romagna Passito Monticino Rosso	8	39
Moscato d’Asti 2024 Dogliotti		25
Vermouth Rosso “Del Professore” Antica Distilleria Quaglia	6	





Spirits

Grappa “Vendemmia” Bianca(Nonino)	€ 5,5
Grappa “Vendemmia Riserva” 18 Mesi (Nonino)	€ 6,5
Grappa Monovitigno “il Merlot” (Nonino) 4 Stagioni - Limited Edition	€ 7
Grappa Monovitigno “lo Chardonnay” Barriques 12 Mesi (Nonino) 4 Stagioni - Limited Edition	€ 7,5
Acquavite Monovitigno d’uva Ue - “Uvabianca”(Nonino)	€ 8
Grappa Monovitigno “il Moscato” (Nonino) 4 Stagioni - Limited Edition	€ 8
Calvados du Pays d’Auge VSop (Drouin)	€ 7
Grappa di Barolo (Sibona)	€ 7,5
Chateau de Castex Bas Armagnac Noir	€ 11
Cognac Gran Champagne VSop (Frapin)	€ 12
Whisky Bourbon Wild Turkey	€ 7,5
Scotch Whisky Talisker 10 Anni	€ 8
Calvados Morin Selection	€ 8,5
Nikka From The Barrel	€ 7,5
Brandy Ximenez Spinola Criadera	€ 8,5
Sambuca “Varnelli”	€ 4,5
Sambuca Molinari	€ 4,5





Limoncello from Mercato Coperto

Shortino

Artisan Limoncello from Mercato Coperto

€ 4

Our artisan limoncello is made from organic Calabrian lemons, selected at the perfect moment of ripeness, after generous sun exposure.

Fresh and fragrant, they are peeled by hand to preserve all their quality.

The peels give life to a slow and natural infusion: they remain immersed in water and alcohol for at least four weeks, releasing colour, aroma and character.

Once ready, they are pressed to extract an intensely aromatic infusion with a brilliant yellow colour. The limoncello is then processed without filtration, to maintain its typical opalescence, the hallmark of a genuine product. Each bottle is finally filled and labelled by hand, for a result crafted in every detail..

Would you like to enjoy our limoncello at home, or are you looking for a special gift? Buy a bottle to take away

Bottle

Artisanal Limoncello from the Mercato Coperto

€ 25,90





Bitters Selection

BITTERS THAT TELL OF TERRITORIES, TRADITIONS AND HANDED-DOWN RECIPES

Leonardo Spadoni

Shortino

4,5

China

According to Pellegrino Artusi's original recipe, an infusion of "China Peru-viana Contusa" with the addition of orange peel

Nocino

Winner of the Dino Villani Award from the Italian Academy of Cuisine for promoting excellent traditional Italian products, a skilful infusion of walnuts with husks

Fernet

From the oldest recipe of 'Canforamina' from Padua, this infusion is made from 19 different types of herbs, using roots, flowers or bark.

Flauto magico (served cold)

The pure energy of Guarana, Ginseng, the elixir of long life, and Muira Puama, considered by the indigenous people of the Amazon to be a powerful aphrodisiac, are infused in an orange liqueur, together with sweet and bitter peel.

Rosolio d'anaci (served cold)

A tribute to the original recipe handed down by Pellegrino Artusi, made by infusing the seeds of the extremely rare Romagna anise in the Stellato and Verde varieties.

Rosolio di cedro (served cold)

Made from lemon and citron peel, to which clear, natural lemon juice is added to enhance the intensity of the aroma and flavour of this pure citrus infusion

Rosolio di fiori di rose (served cold)

A list of ingredients from a magical love potion: Bulgarian rose petals, cloves, nutmeg, mace, Malabar cardamom, coriander, hibiscus flowers

Zabajone

Our chefs' recipe has created a creamy zabaglione-style liqueur made with eggs, which boasts a full and velvety taste.





Rhum Selection

Leonardo Spadoni

Shortino

Rhum Giamaicano

€ 6,5

Imported directly from a selection of the best batches of Jamaican agricultural rum, aged according to a 1898 ageing technique and served neat or on the rocks.

Rhum Giamaicano alta gradazione 58°

€ 7,5

This pure Jamaican rum is distilled in the traditional way using a handcrafted still and exudes exotic and exuberant aromas, with primary notes of vanilla and cinnamon, citrus fruits, cocoa and complex spices

Would you like to enjoy our selection at home, or are you looking for the perfect gift? Buy our bottles to take away.

Bottle

The Classics from the Leonardo Spadoni selection - 20cl
(Nocino, Flauto Magico, Rosolio di Rose, Zabaione)

12

The Classics from the Leonardo Spadoni selection - 50cl
(Nocino, Flauto Magico, Rosolio di Rose, Zabaione)

19

The Mignons - 4 cl

4,5

Rhum Jamaica Leonardo Spadoni 48° - 70 cl

30

Rhum Jamaica Leonardo Spadoni 58° - 70 cl

46





Our craft beers on tap “Orazio”



from “Birrificio del Molino Spadoni”

LAGER

A light-coloured, pale golden craft beer with good clarity and a white, dense, compact head with fine bubbles. The sweet and bitter flavours are always in balance until the very last bubble. (5% vol)

medium (40 cl) € 5
pint (50 cl) € 6

FEST BEER

This is the typical Oktoberfest beer, also known as Marzen, a beer that was produced at that time of year to be consumed during the great festival in Munich. It is an amber-coloured beer with a beige head and a pleasant aroma of bread crust, rusks and floral hops. It has a good body that is balanced by a moderately dry flavour with a well-balanced bitter finish (5,6% vol)

medium (40 cl) € 5
pint (50 cl) € 6

TIPO 2-DUNKEL BOCK

Tipo 2 is a low-fermentation craft beer in the Dunkel Bock style, A strong, dark beer in the Bavarian tradition, it has a deep amber colour with copper highlights and a dense, creamy beige head, rich in very fine bubbles. The aroma is reminiscent of chestnut honey and ripe plums, while the taste is dense, sweet and full-bodied.. (6,2% vol)

medium (40 cl) € 5
pint (50 cl) € 6

TIPO 1 - BLANCHE

Tipo 1 is a Blanche-style beer, brewed according to ancient Belgian tradition with an original Flemish yeast strain. Typical of this style is the use of unmalted wheat and spices such as coriander and curaçao. It has a straw yellow colour with a characteristic haze, as well as a very white and dense head, enhanced by a sustained effervescence. (5,2% vol)

medium (40 cl) € 5
pint (50 cl) € 6

BURATTO - IPA

Buratto is a top-fermented craft beer in the IPA (India Pale Ale) style, made with high-quality malts and a blend of the finest hops. It has a generous head and a colour ranging from golden to pale amber. The initial sweetness of the pale malt is contrasted and balanced by a good degree of bitterness in the finish, which is decisive but not invasive. (6,5% vol)

medium (40 cl) € 5
pint (50 cl) € 6

W400 - STRONG ALE

A Belgian Strong Ale-style, top-fermented craft beer with an intense blonde colour and good clarity. Extremely dense foam, aided by exuberant bubbles that enhance the aroma from the very first sip.

medium (40 cl) € 5
pint (50 cl) € 6





Beverages

Microfiltered water (1L) Still & Sparkling included in the cover charge
Obtained with modern, regularly inspected microfiltration systems,
making it pure and ultra-fresh (the microfiltered waters we serve
are compliant with Legislative Decree No. 181 of June 23, 2003)

Water	€ 3
Still and Sparkling - 1-liter plc bottle	
Pepsi Cola (33 cl) and soft drinks	€ 3,5

The Cafe

Coffee / Barley Coffee / Decaffeinated	€ 1,6
Cappuccino	€ 2,2
Coffee with a twist	€ 2,5
Tea and herbal teas	€ 3,5





Cover charge and service

COVERAGE INCLUDES: MICROFILTERED WATER & SERVICE € 3,5

Holidays, days before holidays, and dinner

Lunch Monday to Friday € 2

Children's cover charge € 1

Includes a basket of our breads, which vary daily, all made with our flours and microfiltered still or sparkling water to taste.

We use only sweet Cervia salt, coarsely crushed with a rolling pin, which you can find on the table alongside our oils and vinegars.

*Extra virgin olive oil from Frantoio Valsanterno: this is a very sweet, natural oil, rich in flavors and aromas, genuine, unprocessed and unfiltered, suitable for children and the elderly. Cold pressing preserves all the organoleptic qualities of the oil. Thanks to this process, now rare because it is very slow and requires extensive manual labor, the oil never mixes with the vegetation water contained in the olives.

Leonardo Spadoni "Trucioleto" Vinegar: Made using the slow "trucioleto" method, which involves maturing the wine in larch barrels along with wood shavings, where acetobacteria thrive. A fine and elegant vinegar, perfect for haute cuisine.

*We inform our esteemed customers that our gourmet dishes marked with an asterisk on the menu are frozen, prepared for Casa Spadoni using innovative food processing techniques in Molino Spadoni's numerous dedicated facilities and laboratories, and frozen at source. This allows us to preserve the flavor and authenticity of our products, guaranteeing the quality of our traditional Romagna products and more.

We recommend paying at the table; ask our staff.

**If you require an invoice, please let us know
before the bill is issued and provide us with the details.**

**We regret that splitting a group bill into multiple receipts
with individual payments is not possible.**





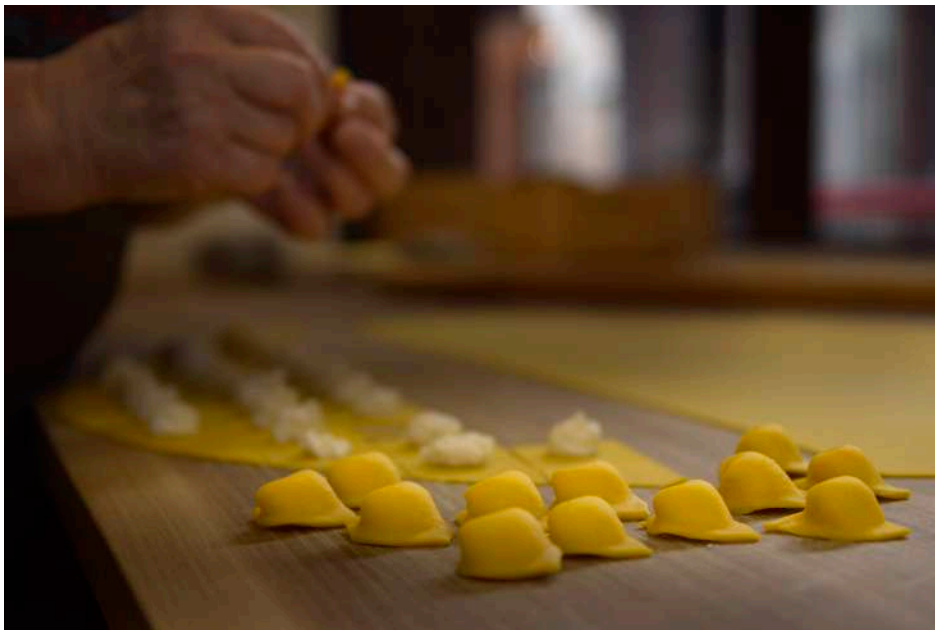
EXPERIENCES AND FOOD AND WINE WORKSHOPS

Discover all the initiatives curated by our artisans of taste
and bookable for individuals, tour groups, and corporate team building.

Fresh pasta and piadina workshops, tastings of local
products, wine and beer...and much more!

For more information, write to:

info@casapadoni.it



***Discover the Romagna tasting itinerary**

for small groups of 14 to 20 people.

Starting at €52 per person

(drinks not included)





**CASA
SPADONI**

DISCOVER OUR VENUES



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