

The Via Emilia Route

*A journey along the Via Emilia
without leaving the table.*

Nonna Emilia

*The Via Emilia Restaurant in
San Donato Milanese*

PATH SYMBOLS



The stage that
best represents
the journey.



The richest
proposal,
designed for two
people.



Ideal to place in
the center and
spin.



A classic of
Milanese
memory.



The Via Emilia
signature recipe.



Vegetarian



Gluten Free



Lactose-free



Vegan

For allergens and complete information, see page 18.



Welcome to the Via Emilia

Here the menu reads like a map.

We start with something in the center, continue with puff pastry, rice or homemade second courses, and end with a sweet finale.

Grandma doesn't choose for you: she accompanies you. It shows you where to start, what to share, which dish to complete, and when a glass can make the plate feel fuller.

Choose your pace. The Via Emilia route starts here.



Grandma's Promise

“At the table, everyone should feel at home, not embarrassed.”

If after the first few forkfuls you feel that the dish is not for you, let the dining room know:
we replace it carefully or remove it from the bill.

Grandma Emilia



How to choose your Via Emilia route

First time along the Via Emilia?

Let yourself be guided: Grandma will accompany you, step by step.

1

It is shared

Cold cuts, fried dumplings, and warm tigelle to serve in between.

The first gesture: breaking something together before leaving

2

You choose

Hand-rolled puff pastry, risotto, home-made second course, or Orecchia.

The stage that gives its name to your journey along the Via Emilia

3

And complete

A side dish, an addition or the glass that changes the pace.

The detail that fills the plate and makes it tailored to you

4

It closes

Homemade desserts, coffee and traditional liqueurs

The Last Spoon: The Ending That Stays in Your Memory

Can't decide? Grandma will point you in the right direction:

Capriccio along the Via Emilia to start, Tagliatelle 1955 for Emilia,
Risotto with Òss büs if you want Milan, Elephant Ear if you want richness and fragrance.



The Great Caprice

For two people

The Path begins in the center of the table

From here the journey takes on the right pace.

The Capriccio along the Via Emilia

The first complete stage to be put in the center.

For two people

38

The first step along the Via Emilia Path: putting something together to share.

Parma Ham DOP “Riserva Piazza Peppino” 24 months Felino Salami “La Fenice” Mortadella “La Favola” Gran Riserva Palmieri Coppa “Riserva Cav. Ferrari” from Langhirano Grossetti Alta Val Tidone Bacon Squacquerone di Romagna DOP Parmigiano Reggiano 24 months Gorgonzola DOP Cascina “Ca de Lassi”

It comes with fried dumplings, hot tigelle, caramelized red onions with balsamic vinegar and homemade pepper jam.

The most natural way to start the table in company.

For one person

24

The same first stop as Capriccio, but in a smaller format: cured meats, cheeses, fried gnocco, tigelle, and homemade appetizers in single portions.



THE RECOMMENDED GLASS
Lambrusco Grasparossa
“Cialdini Vineyard” Cleto Chiarli

Glass 7 • ½ Bottle 19 • Bottle 28



RECOMMENDED CRAFT BEER
Bitter Emilian Hops
“Emilia Sunrise” Retorto
Bottle 33 cl • 7

(1)(5)(7)(12)(A)



Compose your own Capriccio

Recommended additions

Additional prices: one person / two people

Culatello di Zibello DOP “Riserva Tito” +8 / +12

Modena Pesto +3 / +5

Acacia Honey with Saffron +3 / +5

Parmigiano Reggiano Pâté +4 / +6

The Great Caprice

The Capriccio with Culatello and all the additions.

58

Capriccio along the Via Emilia with Culatello di Zibello DOP “Riserva Tito” Salumificio Ducale and all the recommended additions including: Modenese Pesto, Saffron Acacia Honey and Parmigiano Reggiano Pâté.

A more generous start, always at the center of the table, without changing the meaning of the first stage.



(1)(5)(7)(12)(A)



Cutting Boards and Cheeses

If Capriccio is the complete journey, here you will find the first, more targeted stages.

Grandma's Appetizer

18

**Hot fried gnocco and cured meats from the Via Emilia:
Parma Ham DOP “Riserva Piazza Peppino”**

24 months, Salami Felino “La Fenice”, Mortadella

**“La Favola” Gran Riserva, “Riserva Cav. Ferrari” Coppa
from Langhirano, and Grossetti Alta Val Tidone
Pancetta.**

The most direct start: cured meats and gnocchi, without
worries

Recommended additions:

Culatello di Zibello DOP “Riserva Tito” Salumificio Ducale +8

Parmigiano Reggiano Pâté +4

Zibello Fog

23

Born only where the Po mist
caresses the cellars of Zibello:
Culatello DOP “Riserva Tito”, with hot
fried dumplings.

A more precious, intense and clean
start, for those who want to start
with the noblest cured meat.

(1)(5)(7)(A)

Recommended addition:

Parmigiano Reggiano Pâté +4



RECOMMENDED CRAFT BEER

**Pils Gluten Free
“Repils” Retorto**

Bottle 33 cl • 7

Dairy Journey along the Via Emilia

23

**Squacquerone di Romagna DOP, Gorgonzola Cascina “Ca de Lassi” DOP, 24-month
Parmigiano Reggiano, Sogliano Pit Cheese and Pecorino Romagnolo “Drunk in
Sangiovese”.**

A cheese platter designed for the centerpiece, with warm tigelle, caramelized red onions in
balsamic vinegar, and homemade pepper jam.

The softest sharing for cheese lovers.

Recommended additions:

Acacia Honey with Saffron +3

Parmigiano Reggiano Pâté +4

Modena Pesto +3



THE RECOMMENDED GLASS

**Classic Method
“Fifth Step” Cuvée Paradiso**

Glass 8 • Bottle 32

 (1)(7)(12)

Small warm rituals to share

Tigelle, bread, pan and hot food to pass around.

Home made grass

15

Savory puff pastry, herbs, fresh eggs, and 24-month Parmigiano Reggiano. Served hot, with a garden vegetable sauce.

To start off warm and vegetarian, without having to go through the cured meats.

 (1)(3)(7)(A)(B)

Mondeghili or Mondeghini?



6 pieces - 16

9 pieces - 20

Breaded meatballs with boiled beef, 24-month Parmigiano Reggiano cheese, fresh eggs and a touch of cured meats.

Serve with saffron sauce.

If you really want to taste them in the center of the table, choose the nine-piece format.

(1)(3)(5)(7)(9)(A)

Scarpettoso Quartet

4 pieces - 14

8 pieces - 19

Warm tigelle with four sauces to mop up the sauce: Beef Ragù recipe from 1955, **Five Tomato Sauce, Romagna Squacquerone with EVO, and homemade Modenese Pesto.**

A small introduction to sharing, designed to help you begin by sampling four different routes.

(1)(7)(9)(12)



RECOMMENDED CRAFT BEER

Bitter Emilia Hops
"Emilia Sunrise" Retorto

Bottle 33 cl • 7

THE RECOMMENDED GLASS



Pinot Noir and Grasperossa
"Rosé Brut de Noirs" C. Chiarli

Glass 7 • Bottle 29

EXTRA PORTIONS

Homemade fried dumplings: 7 pieces +7 Stone-baked tigelle: 5 pieces +5



Did you know?

Gnocco fritto (fried gnocchi) has changed its name, but its function remains the same. In Modena, Reggio Emilia, Parma, and Piacenza, they call it by different names: it remains the most Emilian way to start the meal.



Tagliatelle 1955

Generous Portion

Fresh pasta and homemade first courses

Choose your first step:

Right portion if you continue the path, **Abundant** if the first is your main stop,
Exaggerated when you want it to become the center of the table.

Tagliatelle 1955



THE RECOMMENDED GLASS
Sangiovese Superiore
“Centurion” S. Ferrucci
Glass 7 • ½ Bottle 19 • Bottle 28

Rough handmade tagliatelle, slow-cooked beef ragù, 24-month Parmigiano Reggiano.

The scent of Sunday, forkful after forkful.

(1)(3)(7)(9)(12)(A)



Tortellini 24 months



Traditional Bolognese tortellini filled with Mortadella PGI and Parmigiano Reggiano PDO, served in a warm 24-month Parmigiano Reggiano cream and roast gravy served separately.

Soft, full, comforting. The rough pastry holds the cream: just like in the old days.

(1)(3)(7)(9)(12)

The Best Ravioli in the World



Handmade ravioli with a soft sausage and mozzarella filling, melted butter, sage, and crispy shavings of Culatello di Zibello “Riserva Tito.”

For those who want a rich first course, without leaving the puff pastry.

(1)(3)(5)(7)(A)

The 11 Layers

17

Eleven layers of green egg pasta and slow-cooked Bolognese ragù. Smooth béchamel and Parmigiano Reggiano.

Traditional lasagna. Compact, filling, perfect for Sundays.

(1)(3)(7)(9)(B)

Pappardelle with Five Tomatoes



Homemade pappardelle and five tomatoes in a single cream: yellow, red, and orange datterino tomatoes, San Marzano tomatoes, and tomato hearts, creamed with 60-month Parmigiano Reggiano.

When you want pasta with a sweet tomato note.



(1)(3)(7)(A)



Risotto with Oss büs

Single dish

Risottos and a Lombard stop

Locally sourced Carnaroli rice, saffron, ossobuco, and lighter risottos.

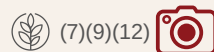
Risotto with Òss büs

32

Classic Carnaroli Zero Km with natural saffron with veal ossobuco slowly cooked at low temperature, served with its stock, traditional gremolata and Raspadura Lodigiana to finish with elegance, freshness and flavor.

The Milanese's signature dish.

The busiest Lombard stage of the Route.



THE RECOMMENDED GLASS

Red IGP Collina del Milanese
"Roverone" Nectar of the
Saints

Glass 7 • Bottle 28

The Risutin

17 22 27

Locally sourced Classic Carnaroli rice with natural saffron and Lodigiana raspadura. Creamed with butter and 24-month-aged Parmigiano Reggiano, golden, creamy, and uncomplicated.

Choose it whenever you want Milan, without ossobuco.



RECOMMENDED CRAFT BEER

Blanche
"Latex Più" Retorto

Bottle 33 cl • 7

Grandma's Risotto

16 21 26

Classic Carnaroli rice with fresh, crunchy, and slender garden vegetables; topped with creamy, fresh, and light-bodied Squacquerone di Romagna DOP cheese.

The softest and most vegetal stage of the route.



Did you know?

It is said that in 1574, during the construction of the Milan Cathedral, saffron was used as a glass colorant for rice, dyeing it gold.

Gluten-free pasta

A selection of gluten-free pasta is available upon request. Ask the restaurant staff which sauces are best, based on availability and preparation times.



**The Milanese with the
handle**

Served with Baked Potatoes

A hymn to Milan

In Milan, this is not up for discussion.

The Milanese with the handle



38

Veal chop on the bone and baked potatoes.

400 gram veal cutlet, breaded

by hand and browned in clarified butter, brought to the table with hearth potatoes, crispy on the outside and soft on the inside.

A ritual that smells of history.

400 grams with the handle: the real Milanese. It comes complete with Focolare Potatoes.



THE RECOMMENDED GLASS

Classic Method
"Fifth Step" Cuvée Paradiso

Glass 8 • Bottle 32

(1)(3) 



RECOMMENDED CRAFT BEER

American Pale Ale
"Morning Glory" Retorto

Bottle 33 cl • 7

Dress the Calf

+4,50

Arugula and sweet cherry tomatoes

to give freshness to the Milanese, without lightening it.

The version that many, afterwards, always order like this.



Grandma Tells

The real Milanese has the bone, the handle, and is as tall as him. A very ancient dish: already in 1134, at a lunch of the canons of Sant'Ambrogio, its ancestor, the lombolos cum panitio, was served.

Second courses of tradition

Cuts, sauces and slow cooking for those who want a fuller stage.

The Rose of Parma

29

Beef fillet cooked at low temperature, filled with Parma Ham DOP “Riserva Piazza Peppino” and 24-month Parmigiano Reggiano. The Lambrusco sauce finishes the dish with depth.

The Parma stop for those who want a second full tank.



Did you know?

The name comes from the effect of the slice: the rolled fillet, the Parma ham and the Parmigiano create a heart that resembles a flower.



THE RECOMMENDED GLASS
Sangiovese Superiore
“Centurion” S. Ferrucci
Glass 7 • ½ Bottle 19 • Bottle 28

(7)(9)(12)

Complete with
Baked
Potatoes +4.50

Sunday Meatballs

19

Fresh meatballs gently browned and immersed in tomato and basil sauce, served in a terrine with Raspadura Lodigiana cheese that melts when heated.

The second home for those who want to dip their shoes in the sauce.

(1)(3)(5)(7)(9)(A)



RECOMMENDED CRAFT BEER
Golden Ale
“Teen Spirit” Retorto
Bottle 33 cl • 7

Complete with
Baked
Potatoes +4.50



Grandma Tells

Meatballs used to be a Monday dish: they were invented so as not to waste Sunday's boiled meat. I overturned tradition, fresh meat, slowly browned in the sauce.

Fillet with Grandma's Blue Cheese

200 grams - 26

300 grams - 34

Beef fillet cooked to perfection, served with a warm Gorgonzola DOP sauce: creamy, enveloping, yet clean to the bite.

The 200 gram is the most direct choice; the 300 grams is for those who want to make the main stage.

Soft in the meat, creamy in the sauce.



Complete with
homemade potato
chips +4.50



RECOMMENDED CRAFT BEER

Tripel

"Vincent Vega" Retorto

Bottle 33 cl • 7



Did you know?

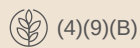
It's said that Gorgonzola was born by accident: a cheesemaker let the curd rest until morning, and that "oversight" gave the cheese its green veins. It was 879, a stone's throw from Milan, in the town that still gives it its name.

Cod Bolognese Style

22

Cod gently cooked in a cocotte with tomato and aromatic herbs, warm, fragrant and served as a second course.

A seafood dish, dressed with the warmth of the Via Emilia.



Complete with
Baked
Potatoes +4.50

The Clever Ones of the House

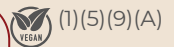
16

Golden eggplant vegetable balls, served on a five-tomato sauce.

Crispy on the outside, soft on the inside.

The plant-based choice that remains full and tasty.

Complete with
grilled vegetables
+4.50



Grandma Tells

A seafood dish, but one that's familiar to Emilia: salted cod arrived where fresh fish couldn't. I cook it slowly in its cocotte, with tomato and herbs, bathed in the warmth of the Via Emilia.



UN VIAGGIO
CHE PROFUMA
DI BUONO...

Elephant Ear

The Golden Classic

Elephant Ears

Juicy pork from Cascina Fornaci, breaded and golden. It comes out of the plate.



The Classic Ears

Large, thin, fragrant: the most immediate versions.

The Golden Classic

Pure fragrance

26

Large, thin elephant ear, golden brown in a fine, tasty breading, served in its cleanest, most immediate form.

Just breading and flavor, no deviations.

(1)(3)(5) 



RECOMMENDED CRAFT BEER

Pils Gluten Free

“Repils” Retorto

Bottle 33 cl • 7

The Dressed

Immediate freshness

28

The same thin, golden Orecchia, topped with arugula and sweet cherry tomatoes for color, aroma, and a fuller bite.

For those who want the fragrance of the Classic with a lively touch of the garden on top.

(1)(3)(5)



THE RECOMMENDED GLASS

Pinot Noir and Grasperossa

“Rosé Brut de Noirs” C. Chiarli

Glass 7 • Bottle 29

The signed ears of the Via Emilia

Each signature has a specific reason: cured meat, fondue, cheese or freshness.

Along the Via Emilia



The most complete
29

Our Orecchia signed “Via Emilia”.
Coppa “Riserva Cav. Ferrari” from Langhirano, Rapsadura Lodigiana and Modena Balsamic Vinegar Reduction: savory cured meat, soft cheese and sweet acidity atop golden breading.

The choice to taste the whole journey.

(1)(3)(5)(7)(12)



THE RECOMMENDED GLASS
Lambrusco from Sorbara “Old Modena” Premium
Glass 7 • Bottle 28



Did you know?

Orecchia or cotoletta? They're not the same thing. The Milanese requires veal and bone, as thick as the cutlet. The elephant ear is a different story: no bone, it can be pork, and it's pounded as thin as a sheet of paper and as big as an elephant's ear. Two different pleasures.



Grandma Tells

The secret of the “Favola Gran Riserva” is not a mystery: it's the method. Slowly cooked in stone ovens inside its natural rind, hand-tied with tricolor string, flavored with sweet Cervia salt and acacia honey. According to the guides, it's simply the best mortadella in Italy.

The Fabulous One

The softest
28

Signature Orecchia with Mortadella “La Favola” Gran Riserva, Squacquerone di Romagna, and caramelized red onions in balsamic vinegar: velvety on top, golden and fragrant on the bottom.

The most convivial, when the table wants cuddles.

(1)(3)(5)(7)(12)



RECOMMENDED CRAFT BEER
American Pale Ale “Morning Glory” Retorto
Bottle 33 cl • 7

The Lombard

The most intense
28

**Signature Orecchia with Gorgonzola
DOP Cascina “Ca de Lassi” and
crunchy walnuts:**
creamy and deep, with a firm bite.

For those who are not afraid of full
flavours. (1)(3)(5)(7)(8)

**Complete with
Baked
Potatoes +4.50**



THE RECOMMENDED GLASS

**Red IGP Collina del Milanese
“Roverone” Nectar of the
Saints**

Glass 7 • Bottle 28



Did you know?

The Via Emilia is a real road: it was built by the consul Marcus Aemilius Lepidus in 187 BC, running straight from Rimini to Piacenza. Two thousand years later, we still travel it, an ear's breadth at each stop.

The Reggiana

The creamiest
29

**Signature Orecchia with 24-month
Parmigiano Reggiano fondue: creamy,
savory, and direct.**

Only 24-month Parmigiano Reggiano:
Emilia in a single signature. (1)(3)(5)(7)

**Complete with
Potato Chips +4.50**



THE RECOMMENDED GLASS

**Lambrusco Grasparossa
“Cialdini Vineyard” Cleto
Chiarli**

Glass 7 • ½ Bottle 19 • Bottle 28

The Rimini

The freshest
29

**Orecchia signed with Parma Ham
DOP “Riserva Piazza Peppino”,
Squacquerone di Romagna DOP and
rocket.**

For those who want it light and relaxed. (1)(3)(5)(7)

**Complete with
Baked
Potatoes +4.50**



RECOMMENDED CRAFT BEER

**Blanche
“Latex Più” Retorto**

Bottle 33 cl • 7

Side dishes to complete

The side dishes that Grandma recommends alongside Milanese, Filets and Orecchie.

Hearth Potatoes

6



Golden baked potatoes, crispy on the outside and soft on the inside, scented with rosemary.

The most natural side dish next to the main courses.

Chips d'Oro

6



Right

9



Abundant

12



Exaggerated

Thinly sliced potatoes fried until crispy.

The tastiest side next to Orecchie, Milanese and Filetti.

For those looking for the crispier side of the dish.



From the garden to the grill



6

Slow-grilled aubergines, courgettes, radicchio, endive and peppers.

When you want to complete with hot vegetables.

Field salad

5



Mixed salad, julienned radicchio, crunchy carrots, and ripe cherry tomatoes.

The fresh side when the dish calls for lightness.

Peasant freshness

5



Fresh arugula with sweet cherry tomatoes.

When you want a fresh and light side dish.

Le Spadellate

6



Wild herbs sautéed with extra virgin olive oil flavored with red garlic.

A green, warm and simple side dish.

Dedicated drinks and menus

Water, soft drinks, beers, aperitifs and coffee.

For wines by the glass, bottles, and pairings, ask the dining room for the dedicated wine list.

Mineral water

75 cl - 3

San Bernardo water. Still or sparkling.

Glass drinks

33 cl - 4

Coca-Cola, Coca-Cola Zero, Fanta, Sprite, lemon or peach tea, tonic water.

Craft beers

Retorto Brewery in Piacenza.

Dedicated card available.

Aperitifs and cocktails

Aperitifs and cocktails have a dedicated menu, with seasonal options and updated availability.

Cafeteria

Espresso coffee 2

American coffee 2

Barley coffee 2

Cappuccino 3 Latte

macchiato 3 Hot tea 3

Herbal teas 3

Homemade desserts

Every coffee calls for its dessert, and every dessert deserves the right amount of time. In the Dessert Menu you'll find Nonna Emilia's four jars and other homemade specialties.

The journey continues with a spoon.

**Fresh bread,
service and cover
charge**

3

Where does the value come from?

Products, hands, and suppliers behind the Via Emilia Route.

The value of a dish is felt in the products chosen, in the hands that prepare them, and in the time needed to bring them to the table as they should be.

Cured meats, cheeses, puff pastry, rice, meats, and desserts aren't just details: they're the reason why each stop on the Trail has a distinctive flavor.

Cured Meats & Cheeses

Parma Ham DOP “Riserva Piazza Peppino” from Langhirano, Coppa “Riserva Cav. Ferrari” from Langhirano, Salame Felino “La Fenice”, Pancetta di Grossetti Alta Val Tidone, Culatello di Zibello DOP “Riserva Tito” from Salumificio Ducale and Mortadella “La Favola” Gran Riserva bring recognizable seasonings, cuts and consistencies to the menu.

Squacquerone di Romagna DOP, Gorgonzola DOP from Cascina Ca de Lassi, Parmigiano Reggiano, Raspadura Lodigiana, and Romagna cheeses from Caseificio Pascoli give the dishes structure, creaminess, flavor, and memory.

Pasta & Rice

The fresh pasta is made daily with a dough designed to hold ragù, creams, and stocks. The zero-mile Classic Carnaroli Rice comes from Azienda Agricola Fedeli: a rice that holds its shape when cooked, allowing the Lombardy leg of the journey to continue.

Fresh meat

The meats are zero-mile and come from Cascina Fornaci in Riozzo.

Recognizable cuts and cooking methods designed to maintain structure and juiciness.

Vegetables and Fruit

Fruit and vegetables arrive daily at Longhi Funghi & Verdure, directly from the market. Seasonality alone determines the dishes and what goes into the kitchen.

Grandma's Sweets

Desserts have a dedicated menu: homemade preparations, their own timing and the last spoon of the Journey.

The wines on our list

Our wine selection originates along the Via Emilia, but also looks beyond. We primarily select small and medium-sized wineries, carefully selected for wines that complement the dishes and reflect the pace of the table.

Because the dish changes pace when the glass is right.

**We don't just tell the story of the Via Emilia:
we choose it in the products, in the cooking methods
and in the glasses.**

We travel it, we retrace it, we go back and we set off again.

Each season can bring us a more suitable producer, a better raw material for that dish, a concrete reason to change.

Allergens and preparations

*If you have any allergies or intolerances,
please let the dining room know before
ordering.*

*The kitchen will check ingredients,
preparations, and current availability.*

NOTICE ON FOOD ALLERGENS AND PREPARATIONS
(Reg. UE n. 1169/2011)

Dishes may contain one or more food allergens, either directly or in one of the ingredients used in preparation. Check the directions on the dishes and this key, and always ask us if you have any questions.

If you have an allergy or intolerance to a substance or food not listed here, please let the dining room know before ordering. The team will consult with the kitchen to determine the most appropriate solution based on the current preparation and availability.

Legend:

(1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soya, (7) Milk and milk products, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites (if greater than 10 mg/litre), (13) Lupins, (14) Molluscs.
(A) Fresh product processed and chilled at home, (B) Product chilled at source.

The End of the Journey

Every journey deserves a final taste.

That's why desserts have a dedicated menu: Nonna Emilia's Jars, homemade specialties, and small desserts designed to end the meal with a sense of calm.

After cured meats, puff pastry, rice, and main courses, comes the softer part: a spoonful of coffee, a liqueur, and that sweet treat that lingers in your memory.

Ask for the Sweets Card when you want to close the Path.



Grandma's Promise

"At the table, everyone should feel at home, not embarrassed."

If after the first few forkfuls you feel that the dish is not for you, let the dining room know:
we replace it carefully or remove it from the bill.

Grandma Emilia



Grandma *The Via Emilia Restaurant* *in San Donato Milanese* **Emilia**