

# VENUSTA

CUCINA | GIARDINO

Spring 2026

Local cuisine, season by season — dishes rooted in the Romagna tradition, in the Valle del Senio at the foot of the Vena del Gesso.

## STARTERS

Charcuterie & cheese board <i>with piadina and fried pizza</i> <i>u · g · L</i>	<b>€ 18,00</b> per 2 pers.
Bombolone with campagnolo di Settefonti mousse <i>mortadella, pistachio flakes</i> <i>L · g</i>	<b>€ 9,00</b>
Fried polenta & squacquerone <i>L · u · g</i>	<b>€ 7,00</b>
Fried pizza & squacquerone <i>g · L</i>	<b>€ 7,50</b>
Chicken liver crostini <i>g · L</i>	<b>€ 7,00</b>
Mixed charcuterie board	<b>€ 9,00</b>
Bruschetta with fresh tomato, mozzarella & basil <i>g · L</i>	<b>€ 6,00</b>
Plain piadina <i>g · L</i>	<b>€ 2,00</b>
Filled piadina <i>filling on request</i> <i>g · L</i>	<b>€ 6,00</b>
Fried polenta	<b>€ 3,50</b>
Fried pizza <i>L · u · g</i>	<b>€ 4,00</b>

## FIRST COURSES

Tagliatelle al ragù <i>u · g · s</i>	<b>€ 10,00</b>
Ricotta & spinach ravioli <i>brown butter &amp; sage</i> <i>u · g · L</i>	<b>€ 12,00</b>
Potato tortelli <i>pecorino cream, walnuts &amp; rocket</i> <i>u · g</i>	<b>€ 13,00</b>
Strozzapreti <i>fresh tomatoes, aubergine &amp; marjoram</i> <i>g · L · x</i>	<b>€ 12,00</b>
Spoja lorda <i>white guinea fowl ragù</i> <i>u · g · L · s</i>	<b>€ 13,00</b>
Cappelletti <i>braised shallot, cured ham &amp; pine nuts</i> <i>g · u · f</i>	<b>€ 13,00</b>
Passatelli asciutti <i>red onion cream, crispy pancetta</i> <i>u · g · L · s</i>	<b>€ 13,00</b>
Pasta duo in fiamminga min. 2 people · no off-menu requests	<b>€ 14,00 p.p.</b>
In broth <i>Cappelletti · Spoja Lorda · Passatelli</i>	<b>€ 13,00</b>

\*Allergens: g = gluten · L = milk & dairy · f = nuts · u = eggs · s = celery · x = sulphites

## MAIN COURSES

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Grilled liver with caul fat	€ 12,00
Rabbit alla cacciatora	€ 15,00
Mixed grilled mutton	€ 18,00
Herb-roasted spring chicken, grilled <i>with roast potatoes</i>	€ 19,00
Mixed grill <i>sausage, bacon, coppa, chicken, lamb</i>	€ 19,00
Sliced beef <i>salt flakes &amp; rosemary</i>	€ 21,00
Sliced beef with rocket & grana <i>L</i>	€ 22,00
Beef fiorentina	€ 5,50/hg

## SIDEDISHES

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Mixed salad	€ 5,00
Stuffed scarola with citronette	€ 7,00
Roast potatoes	€ 5,00
Fried potatoes	€ 5,00
Roasted tomatoes	€ 5,00
Sautéed onion	€ 5,00
Spinach with aged pecorino <i>L</i>	€ 5,00
Grilled vegetables	€ 6,00

## DESSERTS

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Semifreddo della Venny <i>zabaione, cream, caramelised almonds, chocolate flakes</i> <i>u · L · f · x</i>	€ 6,00
Cantucci & Vin Santo <i>u · g · L · x</i>	€ 6,00
Mascarpone with chocolate flakes <i>u · L</i>	€ 6,00
Coffee latte brûlée <i>salted hazelnut caramel</i> <i>u · L · f</i>	€ 6,00
Panna cotta <i>white chocolate crumble &amp; red berry compote</i> <i>L</i>	€ 6,00

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## BEVERAGES

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### WATER

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1 L still / sparkling	€ 2,50
½ L still / sparkling	€ 1,50

### SOFTDRINKS

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Coca Cola — glass 33 cl	€ 3,50
Coca Cola — glass 1 L	€ 8,00
Fanta — glass 33 cl	€ 3,50

### BEER — BIRRIFICIOVALSENI

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Birra Forst Kronen — bottle 66 cl	€ 5,00
Vals · Blonde — 33 cl / 50 cl	€ 5,00 / 7,00
IRA · IPA — 50 cl	€ 7,00
8bre · Rauch — 50 cl	€ 7,00
Poggio Nero · Stout — 50 cl	€ 7,00

### HOUSEWINE

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*sparkling white · still white or red*

25 cl	€ 3,00
50 cl	€ 5,00
1 L	€ 9,00

### COFFEE

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Espresso	€ 1,50
Decaf	€ 1,50
Espresso corretto	€ 2,00
Ginseng coffee	€ 1,70
Barley coffee	€ 1,70

### GRAPPA & AMARI

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White grappa / barrique	€ 4,00
Amaro del Capo	€ 3,50
Amaro Lucano	€ 3,50
Amaro Averna	€ 3,50

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*Bread, service & cover charge € 2,00*

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**VENUSTA**  
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## GLOSSARY OF TRADITIONAL DISHES

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Many dishes on our menu carry names deeply rooted in the culinary heritage of Romagna. Here is a short guide to help you understand what lies behind them.

### **Piadina**

The iconic flatbread of Romagna, made with flour, lard (or olive oil), salt and water, cooked on a hot stone griddle. Thin and slightly charred, it is served plain or filled. Every village has its own thickness and tradition.

### **Pizza frita**

A small disc of leavened dough deep-fried until golden and puffed — entirely different from Neapolitan pizza. Crisp outside and soft inside, it is eaten as a starter, often paired with soft fresh cheeses.

### **Squacquerone**

A fresh, creamy PDO cheese native to Romagna, with a mild tangy flavour and a very soft, almost runny texture. It is the classic companion to piadina.

### **Bombolone**

In Romagna the term refers to a savoury fried dough ball — here filled with a delicate mousse of campagnolo di Settefonti (a local fresh cheese), topped with mortadella and pistachio flakes.

### **Spoja lorda**

Literally 'dirty pasta sheet' — a traditional thin egg pasta with a thin layer of ricotta and Parmigiano filling sealed between two sheets. Typical of the Faenza area, it is served in broth or with a white meat ragù.

### **Cappelletti**

Ring-shaped stuffed pasta, smaller than tortellini and with a different fold. In Romagna tradition they are filled with a mix of cheeses and served in capon broth; here they appear in a more contemporary guise with braised shallot and cured ham.

### **Passatelli**

A uniquely Romagnola pasta made by pressing a dough of breadcrumbs, eggs and Parmigiano through a special iron mould, forming short thick strands. Traditionally served in broth; the 'asciutti' (dry) version is a modern interpretation.

### **Strozzapreti**

Hand-rolled pasta typical of Romagna and central Italy — short twists of dough rolled between the palms. The name ('priest-strangler') is part of local folklore. It holds chunky sauces well.

### **Tortelli di patate**

Large square or rectangular filled pasta stuffed with mashed potatoes, a specialty of the Apennine villages of Romagna. Each valley has its own recipe; ours follows the Valle del Senio tradition.

### **Tagliatelle al ragù**

Long ribbons of egg pasta — the standard width in Romagna is precisely 8 mm — served with a slow-cooked meat sauce (ragù). The Romagnola version tends to be lighter and faster than its Bolognese cousin.

### **Semifreddo della Venny**

A house dessert named after the restaurant's spirit of place ('Venny' is an affectionate diminutive of Venusta). A frozen mousse enriched with zabaione, caramelised almonds and dark chocolate flakes.

### **Bis in fiamminga**

A serving style in which two pasta dishes are presented together on a wide, shallow terracotta or ceramic plate — a convivial way of tasting more than one first course without ordering two separate portions each.

### **Campagnolo di Settefonti**

A soft, slightly tangy fresh cheese produced at Settefonti, a hamlet in the Apennine foothills above the Valle del Senio. Its name ('country cheese of Settefonti') reflects its artisan, rural origins.

### **Vena del Gesso**

The 'Gypsum Vein' — a long ridge of selenite rock running through the Apennine foothills of Romagna, giving its name to a Regional Park. It is the natural landscape that frames Venusta and shapes the identity of the Valle del Senio.