



Welcome to the *Medieval Tavern of Gropparello Castle...*

A place close to our *hearts*, where you will find traditional Emilian products with a ***Touch of Tuscia!***

It was 1994 when we moved from Milan to Gropparello, **after buying the ancient castle** that characterises the landscape at the entrance to the valley.

Emilia is a mysterious and unknown land, where it felt like stepping back in time to our Tuscan-Lazio roots... So we left Milan - the Milan where we had lived for so many years, among theatres, musicians and restorers - and packed up our dog, cat, furniture and pots and pans and came to live here. **We had a longing in our hearts** for traditional cuisine, family meals around the table, hills covered with olive groves and vineyards... The aromatic herbs gathered in the garden, mushrooms and truffles, cheeses and cured meats, game and family dishes handed down from the kitchen to the table.

Here at the Castle, we have rediscovered the powerful roots that connect us to history and our passions... The Taverna Medievale was **created to take you with us into our family kitchen**, *straddling the Emilia region that welcomes us and the Tuscia region that raised us.*

This fantastic land, rich in traditional products, stuffed pasta, fine cured meats, Parmesan cheese and Piacenza ricotta (the heart of Piacenza tortelli with their typical braided shape!), fragrant with **great wines you would never expect**, has slowly shaped us, leading us to discover the history of **one of the most important and ancient gastronomies in Italy**. Here, too, is the loving tenacity with which small local producers carry on their work, aware of the immense value they preserve and protect.

Over time, **others like us** have joined them, pilgrims from foreign lands for whom Piacenza and its valleys have become **the place to plant the roots of their dreams**.

Some planted olive trees, others vines, others aromatic herbs and ancient fruits.

Today, the Taverna Medievale is friendship and alliances. It is innovation in tradition, a fruitful partnership between historic cuisine and new creativity. **It is** inclusion for those with intolerances (gluten and lactose)... **It is** passion, a drive to explore without forcing: simply for the pleasure of offering and surprising, for the love of sincere and grateful hospitality.

It is events, romantic dinners, costume banquets, rose gardens... It is Il Cioccolato dei Semplici, it is the wines of Piacenza, it is love for a wonderful land that we never tire of living in, cultivating with visionary seeds and savouring with our eyes and mouths.

Thank you for being here!

Starters

Tasting of 5 Piacenza cold cuts from F.lli Salini di Groppallo€ 18

Valnure mountain coppa, pancetta, salami, salame gentile and mariola with fried gnocchi

Allergens: pepper, gluten, yeast, sulphites

Culatta stagionata al Gutturmo with braised grapes and crispy guanciale € 17

Allergens: pepper, gluten, yeast, sulphites

Traditional beef tartare served with its condiments (anchovies, capers, mustard and sweet and sour Tropea onions) and raw egg yolk.....€ 26
(preparation time 10 minutes). Allergens: egg, onion, pepper, mustard, anchovies

Catalan-style prawns with lemon and orange citronella.....€ 26

Allergens: onion, celery, shellfish, fish, pepper, chilli, tomato

Braised courgettes with tzatziki sauce, courgette chips alla scapece and mint oil€14

Allergens: lactose, garlic, pepper, sulphites

House-made vegetable giardiniera.....€ 10

Allergens: onion, celery, pepper, sulphites

Basket of fried gnocchi (3 pieces).....€ 5

Allergens: gluten, yeast, sulphites

Basket of focaccia€ 6

Allergens: gluten, yeast

First

Ravioli with caramelised onions and stracchina cheese fondue from the Orobianche Valleys
Latteria Valtorta (BG), pistachios and dried cranberries€ 17

Allergens: pepper, gluten, lactose, eggs, pistachio

Cappellacci with porchetta, Ala di Drago reduction, crispy pork rind and furmai cheese € 16,50

Allergens: gluten, lactose, eggs

Sanculotto river salmon with salmon flakes and Boccadirosa Luretta jelly€17

Allergens: fish, gluten, eggs, lactose, sulphites

Gragnano spaghetti with basil pesto and "gli Olivi di Gianpa" extra virgin olive oil, black garlic sauce, toasted bread croutons€16

Allergens: gluten, garlic, chilli pepper

Touches of Tuscia

Main Courses

Roast lamb with chilli pepper, sautéed chicory and hollandaise sauce.....€25

Allergens: garlic, eggs, lactose

Touches of Tuscia

Viterbo-style porchetta with potatoes and Taggiasca olives€ 23

Allergens: celery, garlic, pepper, lactose, sulphites

Touches of Tuscia

Beef steak with grappa, marjoram sauce, potato cream
and confit cherry tomatoes€ 26.50

Allergens: sulphites, lactose, garlic, pepper, tomato

Umbrina alla Colbert.....€ 23

Allergens: fish, lactose, garlic, celery – Contains champignon mushrooms

Typical Piacenza menu | Tasting menu

Mediterranean eggplant barchetta.....€ 17

Allergens: garlic, tomato, chilli pepper, dried fruit

Summer palette of garden vegetables€ 16

Allergens: onion, tomato, garlic, pepper

Typical Piacenza menu | Tasting menu.€ 40

Piacenza cold cuts from F.lli Salini di Groppallo with fried gnocchi

Tortelli del Petrarca with butter and sage

Parmesan shavings with Bona Usanza lonzino with figs and honey Marasca del Carso

Cover charge included | Drinks not included

Dessert

Almond flan with Malaga ice cream€ 7.50

Allergens: nuts, lactose, eggs

Zabaione semifreddo with strawberry sauce€ 7.50

Allergens: eggs, lactose

Panfiorone, our panettone prepared according to an ancient Florentine recipe€ 7.50

Allergens: gluten, eggs, lactose

Touches of Tuscia

Moscow Mule sorbet€ 7.50

Allergens: sulphites

Roché al Vin Santo€ 8.50

Strawberry and lemongrass frozen cocktail€ 7.50

Allergens: milk proteins, nuts, dried fruit

Olio Sabbioso, salt and chocolate€ 9.50

Chef's ice cream with extra virgin olive oil and dark chocolate flakes Il Cioccolato dei Semplici

Allergens: lactose, traces of nuts, chocolate

Parmigiano Reggiano flakes made from Modena cow's milk Caseificio Rosola I Zocca (MO) with fig lonzino La Bona Usanza Serra dei Conti (AN) and. marasca honey from the Carso by Silvan Ferfolja€12

Allergens: nuts

Dark chocolate namelaka, caramel sauce and salted peanuts..... €8.50

Allergens: nuts, peanuts, soy, lactose...

Cioccolato dei Semplici tasting€ 8.50

Allergens: nuts, traces of milk