

Selection *Our Extra-Virgin Olive Oil*

Extra Virgin Olive Oil is the common thread; not only is it the indispensable ingredient in every dish, but it is also the creative, characterizing and differentiating element, which links the “I Carracci” restaurant to the fascinating context that it hosts.

Oil selection developed by Antonietta Mazzeo di Olioè



Extremum
Monocultivar Taggiasca



Light and fruity:
almond, leaf, slight tomato.
Bitter harmony and spicy.
Liguria region
Top Gold at the Monocultivar Expo competition
First Prize in the Sol D’oro competition
Gambero Rosso - Oils of Italy 2021 - 3 Leaves
Azienda Agricola Cassini Paolo
Via Roma 62 - 18035 Isolabona (IM)

*Canovetta blend
di Nostrana di Brisighella
and other local varieties*
Monocultivar Nostrana



Medium/intense green fruitiness:
artichoke, tomato leaf
green almond, balanced bitter and spicy notes.
Overall harmonic.
Emilia Romagna region
Tenuta Monte Mauro
Via Monte Mauro 24
48013 Frazione Canovetta – Brisighella (Ra)

46° Parallelo
Monocultivar Casaliva



Medium Green Fruity:
notes of cut grass, sage
and dried fruit. Bitter and spicy in harmony.
Trentino Alto Adige region
Agraria Riva del Garda
Cantina e Frantoio dal 1926
Via S. Nazzaro 4, 38066 Riva del Garda (TN)

Selezione “Rodolfo” Etichetta viola
Correggiolo



Intense:
artichoke, grass, almond. Bitter and rich spicy.
Emilia Romagna region
Bibenda Oils Guide - 5 drops
Slow Food - Great Slow Oil
Gambero Rosso - Oils of Italy 2021 - 3 Leaves
Uliveto del Fattore
Via Villa Parigi 37, Montegridolfo (RN)

Oils intensity legend

Light fruity

Medium fruity

Intense fruity

500ml bottles on sale. For more information and to purchase, the dining room staff is at your disposal.



I CARRACCI
— RISTORANTE —

*It’s believed that the depicted decoration of this environment,
focused on the Mith of Phaeton, whose fall occupies the vault’s center,
belongs to a different period of works if compared to the Carracci’s intervention on the noble floor.
It also seems unlikely, for these paintings, the hand of artists like Francesco Albani or Bartolomeo Cesi,
who operated in Palazzo Fava later on, around 1598, especially in the Aeneid’s room.
The author was probably a talented student of Lorenzo Sabbatini, a bolognese painter,
follower of Parmigianino and Vasari, who worked in Bologna, in Florence for the Medici and in the Vatican City.
The hand of this artist is probably recognizable in the human figures, while the grotesque decoration
is allegedly by Giovanni Luigi Valesio, who imitated the style of Agostino Carracci,
particularly in the art of etchings. Also remarkable are the four tondi,
referable to Valesio himself, with allegories of the Seasons, each one supported by a couple
of nudes clearly inspired by Michelangelo’s works.*

Max Martelli – Art historian

*In the heart of Bologna, the cuisine of the Chef Agostino Schettino
is a researching process through tradition and evolution,
focused on Mediterranean flavours with a solid bound with the surrounding area.*



GRAND HOTEL MAJESTIC
GIÀ BAGLIONI
BOLOGNA
★★★★★
LEADING HOTELS®

Starters

Roasted artichoke, marinated egg yolk, parsley and caciocavallo cheese fondue	€ 30,00
<small>*1-3-6-7</small>	
Cod, peas, and mint-infused bagna cauda	€ 32,00
<small>*1-4-7</small>	
Fassona beef tartare “like a pizzaiola”, capers, and oregano	€ 30,00
<small>1-3-7</small>	
Thinly sliced cuttlefish, spinach, orange, and Asetra caviar	€ 32,00
<small>*1-3-7-12-14</small>	
Duck breast, sesame and soy pak choi	€ 30,00
<small>1-3-6-9-11</small>	

First Courses

“Il Mangiafagioli”: beans tagliatelle, mussels and sea plankton <i>Tribute to Annibale Carracci’s masterpiece</i>	€ 30,00
<small>1-3-7-14</small>	
Risotto “San Massimo”, buffalo mozzarella cheese, herbs pesto, lemon, sea urchins	€ 32,00
<small>*7-14</small>	
“Spaghetto allo scarpariello”: tomato sauce “Petrilli”, basil and pecorino IGP cheese	€ 30,00
<small>*1-7</small>	
Tub gurnard tortello, spring green broth	€ 32,00
<small>* 1-3-4-7-9</small>	
Gnocchi with guinea fowl, provolone Valpadana IGP cheese, scapece carrots	€ 30,00
<small>* 1-3-6-7-9</small>	

Main Courses

BBQ lobster, vanilla Hollandaise sauce	€ 48,00
<small>*1-2-3-7-9</small>	
Pigeon, fermented red radish and peanuts	€ 43,00
<small>*3-6-7-8-9</small>	
Beef fillet “Fattoria Zivieri”, asparagus and black truffle	€ 45,00
<small>*7-9</small>	
Lamb, black salsify and marinated red onion	€ 45,00
<small>*1-7-9</small>	
Sea bass, sweet paprika bouillabaisse, black garlic and cicory	€ 43,00
<small>*4-9-12</small>	

The Erudite, the Fat, the Red

Mortadella terrine, squacquerone cheese, crispy tigella bread and balsamic vinegar caviar	€ 120,00
<small>*1-7</small>	
Tortellini in 36 months Parmigiano Reggiano cheese cream	*1-3-7
Bolognese lasagnetta	
<small>*1-3-7-9</small>	
Contemporary Petroniana cutlet	*1-3-7-9
Citrused cucumber and herbs sorbetto	
Chocolate cake and mascarpone cheese	
<small>*1-3-7-8</small>	
Petit four	

Nature

Dashi, turnips and spring vegetables	*9	€ 120,00
Gragnano spaghetti, fennel extract, samphire, and Taleggio cheese		
<small>1-3-7-9</small>		
Green pasta tortelli stuffed with Friggione, Parmigiano Reggiano, and endive		
<small>1-3-7-9</small>		
Roasted leek, beurre blanc, and miso		
<small>* 1-7-9</small>		
Citrused cucumber and herbs sorbetto		
Caruso: Bolognese milk pudding? No, Neapolitan pastiera.		
<small>*1-3-7-8</small>		
Petit four		

Freehand menu by our chef Agostino Schettino

WITHIN AND BEYOND OUR TERRITORY

6 courses tasting menu	€ 120,00
8 courses tasting menu	€ 155,00
Three glasses tasting wines	
<small>€ 55,00</small>	
Five glasses tasting wines	
<small>€ 80,00</small>	