Spring menu

La Sangiovesa is a dream come true, the creation of a place that could safeguard and preserve the Romagna identity on its journey into the future. The language, the taste, the objects, the cuisine. All the imagery of Romagna, and its beauty, in one place. La Sangiovesa is not just a kitchen; it is a soul.

La Sangiovesa is a place where you can savor great traditional cuisine and experience conviviality surrounded by the poetry and culture of Romagna, in the heart of our world.

Tradition is not the past; it is a present made of classicism and rigor. Our kitchen works to express flavors with clarity and precision, striving for perfect cooking and the details that elevate popular cuisine to absolute levels.

Raw materials are the heart of our cuisine. This is why Tenuta Saiano was born in Montebello in 2003, our agricultural company that produces meat, cold cuts, eggs, wine, and oil for La Sangiovesa.

The spirit that animates the La Sangiovesa team is the same that animates Romagna: welcoming those who arrive with the warmth of sharing, and the experience one can have here is a sincere testimony of who we are. Only in this way does the time spent at La Sangiovesa become memorable, a moment that remains in your heart and ours as well.

A history of excellence

Sangiovesa is one of the 5 restaurants in Emilia Romagna awarded with 3 prawns by the Gambero Rosso Restaurant Guide. It is a recognition of our cuisine, service, our supply chain at Tenuta Saiano and our loyalty to tradition.

Our restaurant joins the Slow Food Cooks' Alliance, a pact between chefs and small producers to promote good, clean and fair food of the territory and save biodiversity.

Our chef Massimiliano Mussoni is a member of Chef to Chef, the association of excellent chefs of Emilia-Romagna, a community that exchanges knowledge and shares the passion for the products and the extraordinary supply chain of our region.

We invite our guests who suffer from food allergies, intolerances or other pathologies, to inform our staff and consult the list of ingredients and allergens.

The aperitifs from the Olfactory of Tenuta Saiano

Our aperitifs are the best way to start your experience at La Sangiovesa. Wines from Tenuta Saiano and spices selected worldwide by our alchemist give rise to unique and extraordinary products

Demos 7
Red Vermouth

Olivia bitter 7
White aromatized wine

Duetto 8
Red vermouth and Olivia Bitter

Spritz ambrato 8
Alkermes and tonic water

Starters

Salumi platter from Tenuta Saiano 22
some of which from "mora romagnola"
ham, salami, dried sausage, seasoned coppa (cured pork neck), flat pancetta (cured pork belly), seasoned lard, goletta (cured pork cheek) and testarda (cured spiced pork head)
based on availability

Meatballs of boiled scottona beef 18
served with green sauce

Tenuta Saiano rabbit terrine 18
with agretti salad

Dried sausage from Tenuta Saiano 12

Omelettes 10
with mixed seasonal vegetables

Coppa di testa (cured spiced pork head) 10
from Tenuta Saiano

Squacquerone (local creamy cheeses) **PTO** 10
with rocket salad and caramelised figs

Sheep ricotta from "Buon Pastore" (subject to availability) 9
served with cocomerina pear jam

Homemade pickled and marinated vegetables 9

Cassone (stuffed piadina) with sautéed wild herbs 8

Cover charge € 3,5 with the fresh-baked piadina served throughout the meal

Fresh pasta

Tagliatelle with traditional Romagna ragù 16

Stringhetti della minghina 16
with seasonal vegetables and fresh San Marzano tomatoes

Oven baked green lasagna 18
with béchamel sauce and slow cooked ragù

Pasta and beans all'antica 16
with potatoes, cured pork belly and
gambuccio (ham cut close to the bone)

Strozzapreti (hand-rolledpasta) 16
with Tenuta Saiano white-meat ragù and stridoli pesto

Ricotta gnocchi 18
with 24-month-aged Vacche Rosse Parmigiano Reggiano
cream, asparagus and bianchetto trufflee

Cappellacci filled with borage and wild herbs 18
with tomato and peas

Cover charge € 3,5 with the fresh-baked piadina served throughout the meal

Second course

Fattened hen from Tenuta Saiano alla cacciatora **24**
free-range hen, marinated and browned in tomato sauce

Grilled sausage from Tenuta Saiano **20**
with stewed onion and oven-browned potatoes

Beef tripe alla contadina **20**
stewed beef tripe with vegetable brunoise and aromas

Beef entrecote **30**
bred by the Gemmiano farm (Poggio Torriana),
using only local cereals and hay, with whole sea salt
from Camillone di Cervia saltworks
Presídio Slow Food®

Tenuta Saiano Porcaccia **25**
breaded grilled pork loin and artichoke

Tenuta Saiano soft-centred egg **20**
with focaccia, asparagus and bianchetto truffle

Beecal cheeses selection **22**
Caseificio Buon Pastore: pecorino cheese L'Aromatico, Il Gobbo
Caseificio Pascoli: cow cheese Caciotta del Rubicone, Fossa cheese PTO
Azienda agricola Olivia: goat cheese
Served with wildflower honey from Tenuta Saiano and Savour
(ancient Romagna recipe)

Cover charge € 3,5 with the fresh-baked piadina served throughout the meal

Side dishes

Sautéed wild herbs	6,5
Oven-browned potatoes	6,5
Sautéed Artichokes	7,5
Mixed-leaf vegetables	5,5

Drinks

Jug of filtered water	2
Espresso coffee	2,5
Barley coffee	2,5

Cover charge € 3,5 with the fresh-baked piadina served throughout the meal

Desserts - Liqueurs and spirits

Desserts

House cream cup with ciambella di Romagna (traditional cake from the region)	9
in combination Demos red vermouth	*13*
Zuppa inglese (trifle) with Alkermes ambrato of Tenuta Saiano	9
Ciambella di Romagna (traditional cake from the region)	6,5
in combination Olivia Bitter	*10*
Scroccadenti with almonds (local dried biscuits)	6,5
in combination Passito wine	*12*
Ricotta cake with chocolate sauce	9
Squacquerone cheese cake with caramelised figs and almond crumble	9
Delicious cake with custard cream, chocolate and almonds with fiordilatte ice cream	9
in combination Alkermes Ambrato	*12*
Drunken pears in "Gianciotto" Sangiovese with raisins and dried plums	9
Ice cream bowl at choice: cream, chocolate, hazelnut, pistachio, fiordilatte	8,5
Ice cream bowl with sour cherries	9
Ice cream, ciambella and liqueur ice cream with ciambella soaked in Olivia Bitter	10

Liqueurs and spirits

Our productions

Olivia bitter 6
Atypical Bitter

Demos 6
Red Vermouth

Yersinia 6
Anisette of Romagna

Nocino 6
Wallnut liqueur

Alkermes ambrato 6
Liqueur from “Reinassance parfumes”

Sweet wines

Passito wine 8

Grappa and fruit distillates

Pojer e Sandri 7,5

Mario Pojer distills the pomace of his company on the same day which he dewines them, a unique choice in Italy that offers a unique product, for sharpness and fragrance. However, the quantities are limited and it is therefore difficult ensure continuity in the grappa of a single vine: for this we ask you to speak to the dining room staff for your choice.

spring 2026

(printed on 19/03/2026)