



VIA ROMA 2

RISTORANTE

BY CARLO CRACCO

# *MENÙ*

LOGLIFE

— FORMULA —

*The new restaurant Via Roma 2 by Carlo Cracco  
combines starred cuisine and the philosophy of Well-Being,  
celebrating Romagna  
and its extraordinary traditions.  
Thanks to the guidance of Michelin-starred  
chef Carlo Cracco,  
the project celebrates the territory  
respecting the seasonality  
and the authenticity of its ingredients.  
Its dishes combine tradition  
innovation and principles of Well-Being,  
offering a gastronomic experience capable of  
inspiring to live with intensity and passion.*



*"It is a pleasure and an honour for me to be able to  
collaborate with this structure so rich in history and  
charm, trying to enhance the place, the territory  
and the Lucia Magnani project  
through my cuisine"*



## A MENU THAT CELEBRATES THE TERRITORY

*An encounter between culinary art and territory,  
where every dish tells a story of passion  
tradition and innovation.*

*The mastery of Michelin-starred chef Carlo Cracco  
combines with Lucia Magnani's Philosophy of Well-Being,  
creating a perfect marriage of excellence and authenticity.*

*The freshest ingredients, many of them grown  
garden of Long Life Formula®, meet creativity and attention  
to territoriality and seasonality, transforming themselves into dishes  
balanced and rich in flavour.*

*This menu is the result of a shared vision:  
enhancing the riches of Romagna with care and passion,  
offering a gastronomic journey  
that enhances taste and celebrates the territory.*

*Executive Chef Marco Culeddu*

*Chef Alessandro Polli*



## *Tasting Menu Ben Essere*

*A culinary journey that enhances balance, taste and authenticity,  
inspired by Lucia Magnani's Long Life Formula® philosophy.*

*Heart of lettuce in concentration*

*Green gazpacho and coriander <sup>(9)</sup>*

*Red turnip, hazelnut and truffle veil <sup>(8)</sup>*

### *Fibres*

*Daikon, basil dashi, almonds and capers <sup>(10)</sup>*

*Courgette and curry variation <sup>(7-9)</sup>*

### *Protein*

*Chickpeas and rhubarb <sup>(7)</sup>*

*Peanut, coconut and beet soup <sup>(5-9)</sup>*

### *Carbohydrates*

*Risotto with spring herbs and squacquerone cheese <sup>(7)</sup>*

*Morels, potatoes and parsnips <sup>(12)</sup>*

### *Dessert*

*Lemongrass, cardamom and citron sorbet*

*Millefeuille, traditional chantilly and passion fruit <sup>(7-1-3)</sup>*

€ 98,00



## *Tasting Menu “Simbiosi”*

*Tigella with prosciutto, Pio Tosini selection (1-7)*

*Contemporary Grass (1-7)*

*Carrot in giardiniera (12)*

### *Starter*

*Soft egg, herb breadcrumbs, agretti, watercress,  
fine black truffle and Fossa cheese (3-7-1)*

### *First*

*Tagliatella alla vignarola (1-3-9)*

### *Second*

*Barbequed beef fillet, spinach salad  
and balsamic vinegar (3-9-12)*

### *Dessert*

*Lemongrass, cardamom and citron sorbet*

*Shades of chocolate (7-1-3)*

€ 90,00



## Menù

*A gastronomic journey  
among the authentic flavours of Romagna.*

### Starters

*Courgette and curry variation (7-9)*  
€ 22,00

*Asparagus, almond and fine black truffle (8-7)*  
€ 25,00

*Raw fish with broad beans, peas and rhubarb (4)*  
€ 25,00

*Beef, scampi, caviar and kiwi (2-4-9-12)*  
€ 30,00

### First

*Risotto with spring herbs and squacquerone cheese (7)*  
€ 26,00

*Warm spaghetti, hollandaise sauce, bottarga,  
preserved lemon and hen jus (1-3-4-7-9-12)*  
€ 28,00

*Cappelletto romagnolo with soya, citron,  
black cabbage and chilli pepper (1-3-6-7-9)*  
€ 26,00

*Tagliatella alla vignarola (1-3-9)*  
€ 26,00



## Second

*Lamb, sea urchins and candied shallots (9-12)*

€ 32,00

*Turbot in a coffee crust, mugnaise sauce and sage (1-3-7-9-4)*

€ 32,00

*Pigeon with pistachio, leeks and artichokes (8-9-12)*

€ 36,00

*100% pepper*

€ 22,00

## Dessert

*Exotic: lime, coconut, mango and kumkuat (1-3-7-8)*

€ 16,00

*Spring: strawberries, tomato peas and yoghurt (7-1-3)*

€ 16,00

*Chocolaty: nuances of chocolate (7-1-3)*

€ 16,00

*Millefeuille, traditional chantilly and passion fruit (7-1-3)*

€ 16,00

### SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

For any information on substances and allergens it is possible to consult the appropriate documentation that will be provided, upon request, by the personnel on duty. (EU) 1169/2011 Regulation

Dishes marked with \* are prepared with raw material that was frozen or deep-frozen at origin.

1 ) Cereals containing gluten (wheat, spelt, khorasan wheat, rye, barley, oat). 2) Crustaceans. 3 ) Eggs. 4 ) Fish. 5 ) Peanuts. 6 ) Soy. 7 ) Milk and milk products (including lactose). 8 ) Nuts. 9 ) Celery. 10 ) Mustard. 11 ) Sesame seeds. 12 ) Sulfur dioxide and sulfites (if in concentrations greater than 10 mg/kg or 10 mg/liter). 13 ) Lupines. 14 ) Mollusks. 15 ) Vegetables.

If you have any allergies or intolerances, please let a member of our team know before ordering.



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