



Nero Balsamico Menu

<https://menuweb.menu/restaurants/formigine/nero-balsamico>

Via Giardini Nord, 440, FORMIGINE, Italy

+33186995715,+393959511201 - nerobalsamico.it

Categories

Second Course

Dessert

Main Course

Weekly menu...it's porcini mushroom season!

Entrée

Pasta

Entree

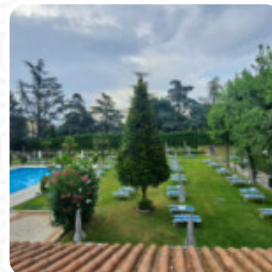
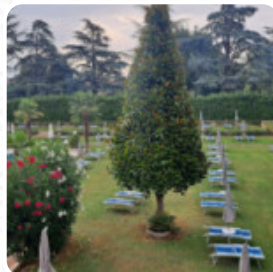
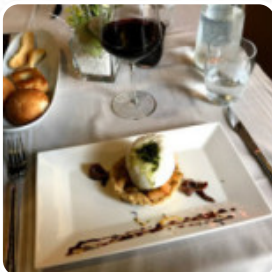
Plat

Entrées

Starters

Pizza

Gnocchi



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Nero Balsamico Menu



Pizza

WESTERN PIZZA

Gnocchi

GNOCCHI

Fish Dishes

FISH AND CHIPS 9 €

Salad

MIXED SALAD 5 €

Sweets

WARM APPLE TART WITH VANILLA ICE CREAM 6 €

Drinks

BOTTLE OF WATER 3 €

Rice

RISOTTO

Appetizer

TARTARE

Beef Dishes

FILET MIGNON

Kids Menu

CHICKEN BREADED CUTLET WITH FRENCH FRIES 9 €

Hot Drinks

COFFEE

Fresh Vegetables

MIXED FRESH VEGETABLES 5 €

Siders

STEAMED OR GARLIC-AND-OIL SAUTÉED SPINACH 5 €

Side Dishes(The Photo Is Indicative)

OVEN POTATOES 5 €

Light Stuff

FRESH FRUIT SALAD 5 €

Individual Servings

VEGAN ICE CREAM 5 €

Entrées

TORTELLINI WITH CREAM SAUCE 8 €

STEAK TARTAR

Side Dishes

SCAMPI

GRILLED VEGETABLES 5 €

Starters & Salads

FRENCH FRIES 4 €

ANTIPASTO

Starters

TAGLIERE DEL NERO PLATTER OF UPSCALE COLD CUTS 19 €

LARGE PLATTER OF "UPSCALE" COLD MEAT CUTS WITH GNOCCO FRIED BREAD DUMPLINGS (4 PIECES) 13 €

Restaurant Category

Nero Balsamico Menu



ITALIAN

DESSERT

Pasta

RAVIOLI

PASTA WITH BOLOGNESE SAUCE 8 €

LINGUINE

Entree

FINEST LOCAL COLD CUTS WITH FRIED BREAD DUMPLING 10 €

SLICED PARMA HAM ON "GNOCCHO FRITTO" 10 €

FILET MIGNON "CARPACCIO" WITH CREAM OF GORGONZOLA CHEESE, CELERY AND WALNUTS 9 €

Plat

"CARNAROLI" RICE STEW SERVED ON A PARMESAN CHEESE WAFER AND DROPS OF BALSAMIC VINEGAR OF MODENA 9 €

RISOTTO WITH STEW VEGETABLE, CREAMED CASTELMAGNO CHEESE 13 €

RICOTTA CHEESE RAVIOLI WITH BITES OF ROASTED PORK CHEEK 12 €

These Types Of Dishes Are Being Served

SOUP

PASTA

TUNA STEAK

Entrée

WHITE BEAN HUMMUS FLAVORED WITH TAHINI AND FRESH MINT ON A BED OF SAUTÉED GREEN SQUASH, OREGANO AND BREAD CRUMBS 11 €

NORWEGIAN SALMON GRAVLAX ON A DILL AND BEETROOT FLAVORED YOGHURT SAUCE 12 €

NAPOLEON OF CRISPY WAFERS FILLED WITH ROBIOLA CHEESE AND A CREAMY PISTACHIO CHEESE ON SEASONAL VEGGIES 12 €

PUMPKIN FLAN WITH A SOFT CHEESE HEART ON A TOASTED BACON AND CREAM SAUCE 12 €

NEW ZEALAND BEEF TARTARE WITH GRAINY MUSTARD, CANTABRICO SEA ANCHOVIES AND CAPERS, TOPPED WITH MARINATED EGG YOLK ON A PARSLEY SAUCE 13 €

Ingredients Used

CHEESE

PARMESAN

BEEF

CHEESE

PESTO

GORGONZOLA

Weekly menu...it's porcini mushroom season!

SHRIMP STUFFED RAVIOLI, CANDIED LEMON ZEST, SEASONAL VEGETABLES IN A SHELLFISH BISQUE 15 €

VEGETABLE SOUP IN A PUFF PASTRY CRUST 10 €

CREAM OF WHITE BEANS, SAUTÉED SHRIMPS AND WINTER RADICCHIO LETTUCE 12 €

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POACHED EGG, GRILLED PORCINI MUSHROOM, CRUNCHY PARMA HAM AND BERNAISE SAUCE 13 €

HOMEMADE THIN FETTUCCINE, CREAM OF POTATOES, WHITE CHOCOLATE AND CHIVES 13 €

BAKED FILET OF CROACKER FISH, POTATO MILLEFEUILLE AND BROCCOLI FOAM 19 €

DUCK BREAST, APPLE CHUTNEY AND TURNIP TOPS 22 €

Main Course



HOMEMADE SPINACH FETTUCCINE WITH CHUNKY BEEF RAGOUT 12 €

CARNAROLI STEW RICE WITH IGP MODENA BALSAMIC VINEGAR IN A PARMESAN CHEESE SHELL 13 €

THIN SPAGHETTI, YELLOWFIN TUNA, PITTED TAGGIASCA OLIVES, CAPERS AND CHERRY TOMATOES CONFIT 14 €

HOMEMADE RICOTTA AND SPINACH RAVIOLI TOSSED IN A PANCETTA CREAM SAUCE WITH ZIG-ZAG OF BALSAMIC VINEGAR 14 €

DURUM SEMOLINA LINGUINE IN A VEGAN PESTO OF CASHEW NUTS, BASIL AND SUNDRIED TOMATOES 12 €

LOCAL TRADITIONAL PASTA WITH SWEET SAUSAGE RAGOUT 12 €

HOMEMADE RAVIOLI STUFFED WITH PUMPKIN IN A TRADITIONAL MODENA SOFFRITTO 14 €

HOMEMADE TORTELLINI IN MEAT BROTH 13 €

Dessert

ICE CREAM 5 €

LEMON SORBET 5 €



CHOCOLATE FLAN ON VANILLA CRÈME ANGLAISE, GARNISHED WITH A SALTED CARAMEL MACARON AND LEAVES OF BERRIES FLAVORED MERINGUE 8 €

NEAPOLITAN RUM BABÀ ON A HAZELNUT CRÈME ANGLAISE SERVED WITH PIPE TOBACCO FLAVORED WHIPPED CREAM 7 €

THE WAY WE MAKE TIRAMISÙ 7 €

FIUMALBO CRISPY WAFER WITH SABAYON WHIPPED CREAM AND FRESH RASPBERRIES 7 €

TARTUFO

THE ORIGINAL "BAROZZI" CAKE BY GOLLINI PASTRY SHOP OF VIGNOLA WITH MASCARPONE CREAM 7 €

A NEW VERSION OF THE WORLD FAMOUS PARIS-BREST 7 €

Second Course



SAUTEÈD FILET MIGNON WITH A BALSAMIC VINEGAR SAUCE, SERVED WITH TRUFFLED MASHED POTATOES 21 €

SAUTÉED BLACK ANGUS BEEF FILET MIGNON WITH IGP MODENA BALSAMIC VINEGAR SAUCE AND PEARL ONIONS 27 €

CHATEUBRIAND WITH ACCOMPAINMENT SAUCES AND OVEN POTATOES MIN. 2 PERSONE 17 €

PAN FRIED CHICKEN BREAST STUFFED WITH SWEET SAUSAGE, FONTINA CHEESE AND FENNEL ON CREAM OF POTATOES 17 €

GRILLED THEN SLICED SIRLOIN STEAK WITH ROCKET SALAD, SLICED PARMESAN CHEESE AND BALSAMIC VINEGAR REDUCTION 19 €

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BEEF FILLET STEAK TARTARE 17 €

VACUUM COOKED FILET OF SEA BREAM AU GRATIN SERVED WITH A SIDE OF PARSLEY AND PAPRIKA STEAM POTATOES 19 €

HONEY AND BALSAMIC VINEGAR FLAVORED PORK RIBS (DUPOC KINGLY BREED) SERVED IN A POTATO AND CHESTNUT FILLET CRUMBLY BASKET 20 €

PAN SEARED PIEDMONT CHEESE SERVED ON A BED OF BASIL AND FRESH OREGANO FLAVORED GRILLED GREEN SQUASH 14 €

STUFFED GUINEA FOWL HARNESSSED IN A PANCETTA SHIRT SERVED ON A PURÉE OF PUMPKIN CONFIT AND A SIDE OF FRIED ARTICHOKE HEARTS 18 €

BRAISED ITALIAN BEEF WITH SWEET AND SOUR PEARLS ONIONS AND A SIDE OF GRILLED BAKED CORNMEAL 19 €

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Nero Balsamico Menu



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Via Giardini Nord, 440,
FORMIGINE, Italy

Opening Hours:

Monday 12:30-14:30 19:30-22:30

Tuesday 12:30-14:30 19:30-22:30

Wednesday 12:30-14:30 19:30-
22:30

Thursday 12:30-14:30 19:30-22:30

Friday 12:30-14:30 19:30-22:30

Saturday 12:30-14:30 19:30-22:30

Sunday 12:30-14:30 19:30-22:30

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