



VIA ROMA 2

RISTORANTE

BY CARLO CRACCO

MENÙ

LONGLIFE
— 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.*

Rapanello and blackberries (6-11-12)

Green gazpacho and coriander (9)

Red turnip, hazelnut and truffle veil (8)

Fibres

Celeriac swirl (1-8-9)

Courgette

Protein

Chickpeas and rhubarb (7)

Peanut, coconut, chard (5-9)

Carbohydrates

Risotto with wild herbs and squacquerone cheese (7)

Potato, parsnip and mushrooms (12)

Dessert

Lemongrass, cardamom, citron sorbet

Traditional chantilly and passion fruit millefeuille (7-1-3)

€ 98,00



Tasting Menu “Simbiosi”

Tigella and prosciutto sel. Pio Tosini (1-7)

Sardoncino (1-4)

Carrot in giardiniera (12)

Starter

Beef, scampi, kiwi and caviar (2-4-9-12)

First

Tagliatella with “ragout” (1-3-9-12)

Second

Rabbit, spinach and traditional 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

Soft egg, courgette cream and curry (3-7-1)
€ 22,00

Selection of asparagus, almond and truffle (8-7)
€ 25,00

Mullet, broad beans, peas and rhubarb (4)
€ 25,00

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

First

Risotto with wild herbs and squacquerone cheese (7-1)
€ 26,00

*Warm Fusillone Senatore Cappelli, peanut, coconut,
gobbets and Cuban oregano (1-2-5)*
€ 28,00

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

Tagliatella with “ragout” (1-3-9-12)
€ 25,00



Second

Lamb, sea urchin and candied shallot (9-12)

€ 32,00

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

€ 32,00

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

€ 36,00

Stuffed pepper

€ 30,00

Dessert

Traditional chantilly and passion fruit millefeuille (1-3-7)

€ 16,00

Shades of chocolate (7-1-3)

€ 16,00

A.c.e. (1-3-7-8)

€ 16,00

Don't let the farmer know (1-3-7)

€ 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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