RISTORANTE

ZIVIERI

OUR FOOD SUPPLY CHAIN AT THE HEART OF BOLOGNA

APPETIZERS

The iconic dish of the Zivieri Butcher Shop: Piedmontese beef knife chopped meat / caper trilogy “TQB Company” / mustard sauce (10)	20 €
Tasting of artisanal mortadella / cured ham aged 60 months made with “Mora Romagnola” pork meat / salami accompanied by fried “crescentine” bread (1-7)	18 €
Leek crème caramel / leek sauce / fried leeks (1-3-5-7)	16 €
The fifth quarter: pork brain crème caramel / sour mulberry sauce (1-3-7-12)	18 €
Poached Zivieri Farm egg / field radices / crispy bacon / wine vinegar (3-12)	19 €
The Wild: hunted wood pigeon salad / fruit mustard / Modena traditional balsamic vinegar DOP - Soc. agricola Acetomodena (10-12)	20 €

THE ZIVIERI GROUP

The identity of the Zivieri Group, made up of family members and over 70 collaborators, is founded mainly on a path, started in **1987**, from the desire of **Massimo** and **Fabrizio** who came up, since the very beginning, with a clear idea: to offer their customers directly controlled products throughout the entire supply chain, which at all stages, follows respect for **animal well-being**, attention to the **environment**, **craftsmanship** with an eye for **innovation** and **research**, as well as the **valorization** of this magical territory that is the **Bolognese Apennines**.

ZIVIERI ARTISANAL SALUMI FACTORY

Since **2017**, the Zivieri group has made a significant investment to maintain the Bolognese **artisanal charcuterie tradition**, creating an artisanal factory in Zola Predosa where **mortadella** and **"salame rosa"** are produced together with the **award-winning salami**, cured **"pancetta and guanciale"**, cooked ham with beech wood and many other cured meats produced naturally using only the meat from **our supply chain**.

Artisanal mortadella / cured ham aged 60 months made with "Mora Romagnola" pork meat / "culatello" / salame rosa / salami / wild boar mortadella / mallard mortadella / deer salami / cooked ham

Cured ham aged 60 months made with "Mora Romagnola" pork meat	15 €
Culatello	15 €
A cured meat of your choice	10 €
Game cured meats tasting: wild boar mortadella, mallard duck mortadella, wild boar "salame rosa", wild boar salami, venison salami	24 €
Tasting of all cured meats	25 €

All dishes are accompanied by our crescenta (typical bread). (1)

ZIVIERI ARTISANAL CHEESE FACTORY

Since the summer of 2025, our **artisanal cheese factory** has been opened in our Farm "Fattoria Zivieri", where cow's and sheep's milk are transformed into fresh, **soft** and **aged cheese** as per tradition and in an **absolutely natural way**.

"Caciotte", "ricotte", "robiole"… fresh and aged cheese **in barrique** with **fig** or **chestnut leaves**, find their **natural** place of **aging** inside our **natural cellars** where it is also possible to **admire** the **process** of **aging**.

The type of ricotta and cheese we can offer varies according to the availability of the milk of our animals (sheep, goat, cow's milk) and the seasonality of production / jam of our Farm and honey from the Bolognese Apennines

Tasting of 4 cheese (7)	11 €
Complete tasting of 7 cheese (7)	18 €

FIRST COURSE

Tagliatelle with ragù according to Zivieri's recipe (1-3-7-9-12)	16 €
Balanzoni (stuffed fresh pasta) ricotta from Zivieri artisanal cheese factory and mortadella / Piedmontese hazelnut sprinkles / Parmigiano Reggiano cream cheese "Caseificio Poggioli" (1-3-7-8-12)	18 €
Tortello (stuffed fresh pasta) of purple pumpkin / citrus / sesame (1-3-7-11)	16 €
Crispy lasagna with seasonal vegetables / ricotta from Zivieri artisanal cheese factory / topinambur cream (1-3-7)	18 €
Tortellini (stuffed fresh pasta) with ancient grains flour / capon broth (1-3-7-9)	18 €
Tortellini made with ancient grains flour / cream of Parmigiano Reggiano Cheese "Caseificio Poggioli" (1-3-7)	18 €
Verrigni gold drawn Spaghettone / Piennolo tomato, "Azienda Agricola Ferrara" (1-7)	16 €
The Wild: stone-worked Gloria Risotto / hunted game meat ragù / Zabaione (savory egg-yolk sauce) with Parmigiano Reggiano cheese "Caseificio Poggioli" (3-7-9-12)	20 €

ZIVIERI RESTAURANT

In a unique historical location, **"Torre degli Alberici"** — where the **first historical shop** in Bologna was born in **1273** — The Zivieri family has chosen to revive one of the city's most iconic and well-known restaurants.

With full awareness of the value of the challenge, but with the clear and determined aim of bringing, two steps away from the two Towers and from Piazza Maggiore, the **flavours** and **scents** and **tradition** of the **Apennines**, the project opens up to the city, famous throughout the world for its gastronomic culture.

As well as its own history, the future of the Zivieri Restaurant will also be guided by **quality**, **tradition**, **respect** and **innovation**, to make the many secrets of the **Zivieri supply chain** known.

SECOND COURSE

Fried vegetables / yogurt sauce from Zivieri artisanal cheese factory (1-5-7)	20 €
Pork cheek Zivieri Supply Chain / potato purè / red wine sauce (7-9-12)	22 €
Wild Petroniana: hunted wild boar cutlet / Cured ham aged 60 months made with "Mora Romagnola" pork meat / Parmigiano Reggiano Cheese cream "Caseificio Poggioli" (1-3-7)	23 €
Fallow deer becomes tuna: hunted deer sirloin / honey soy sauce / sesame / "Rosa Romana" apple chutney (1-6-7-9-11-12)	25 €
The wild: stuffed hunted mallard breast / peppered sauce / poppy leaves flan (3-7-9)	23 €

FROM THE GRILL

Fiorentina of adult bovine (from kg 1)	85 € per kg
Tomahawk of 6 month dry-aged cow	100 € per kg
Dry-aged cow's rump / sauté wild kale sprouts (mugnoli)	25 €
The wild: Fiorentina of hunted deer	75 € per kg

GAME MEAT

We are one of the **first** and among the few cases of **entrepreneurship** in the national area, aimed at **enhancing** the meat of **hunted game** and integrate it into a **supply chain** absolutely **controlled** in **compliance** with **sanitary** and **fiscal regulations**, allowing territories and people to **develop** instead of problems and costs for the community.

SIDE DISH

Friggione Bolognese (onion and tomato sauce) (12)	8 €
Baked potatoes / Cervia salt / aromatic herbs of the Bolognese Apennines	7 €
Mashed Potatoes (7)	8 €
Creamy Violet Pumpkin Mousse (7)	8 €
Pickled Vegetables (9-12)	8 €
Sautéed wild kale sprouts (mugnoli)	9 €

OUR SUPPLY CHAIN: SHORT, TRANSPARENT AND REAL

Animals are born and raised in our farm, bred with **care** and **respect**.
They are **fed naturally** and **live** in **open spaces**, according to the rhythms of the seasons.
The meats, after adequate and appropriate **dry-aging** which improves their **digestibility** and **tenderness**, giving it the right maturation and a characteristic taste, are then **processed** in our **butchery**, where expert hands transform each cut with precision and care.

Our supply chain is **short** because all the steps take place within a few kilometers. It is **transparent** because those who choose us know exactly the origin of what they eat.

It's a supply chain that can be **seen**, **touched**, **visited**.
A supply chain made of land, people and passion.

FRUIT AND VEGETABLE PRODUCTION

Thanks to over **90 hectares of land of our Farm**, fruit and vegetable production also follows its seasons and allows to obtain some delicacies such as **cherry tomatoes**, field **radishes**, **cabbage** and **cauliflower**, **courgettes**, **cherries**, **apricots**, the **Roman Rose apple**, **persimmons**, **figs**, **wild plums**, **pears**, **plums**, **pomegranates**, **chestnuts**, **walnuts**, in addition to the countless **spontaneous** and **aromatic herbs** that allow us to enrich our dishes and characterize even more so our kitchen.

DRINKS

Natural Microfiltered / Sparkling Water - 75 cl	3 €
Natural / sparkling water “Plose” - 75 cl	4 €
Birra del Reno blonde ale - 33 cl	6 €
Birra del Reno wheat beer - 33 cl	6 €
Non-alcoholic beer - 33 cl	6 €
Organic apple juice “Plose” - 20 cl	4 €
Organic “Plose” Coke - 27.5 cl	4 €
Organic “Plose” Gassosa - 27.5 cl	4 €
Organic “Plose” Aranciata - 27.5 cl	4 €
Organic “Plose” Chinotto - 27.5 cl	4 €
Organic “Plose” Tonic Water - 27.5 cl	4 €
Coca-Cola - 33 cl	3 €
Coca-Cola Zero - 33 cl	3 €
Premium tonic water - 20 cl	4 €

Cover Charge: 3 €

ALLERGENS

1 Gluten • 2 Crustaceans and derivatives • 3 Eggs • 4 Fish and derivatives • 5 Peanuts and derivatives • 6 Soy and derivatives • 7 Milk and derivatives • 8 Nuts and derivatives • 9 Celery and derivatives • 10 Mustard and derivatives • 11 Sesame seeds and derivatives • 12 Anhydride sulphur and sulphites • 13 Lupin and derivatives • 14 Molluscs and derivatives

SOME PRODUCTS ARE TREATED WITH TEMPERATURE REDUCTION, pursuant to Reg. CE NO. 852/2004

BOTTEGA

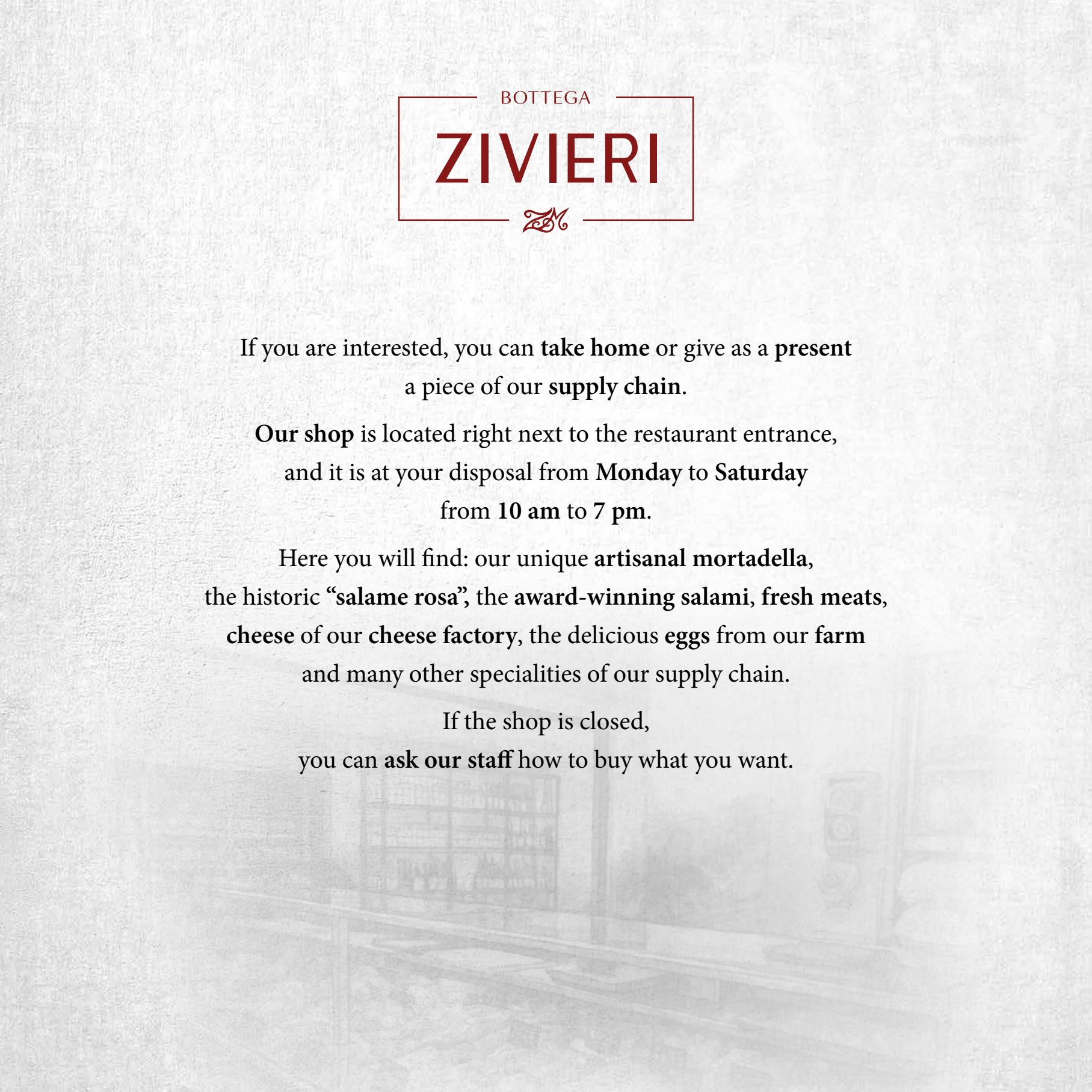
ZIVIERI

If you are interested, you can **take home** or give as a **present**
a piece of our **supply chain**.

Our shop is located right next to the restaurant entrance,
and it is at your disposal from **Monday** to **Saturday**
from **10 am** to **7 pm**.

Here you will find: our unique **artisanal mortadella**,
the historic **"salame rosa"**, the **award-winning salami**, **fresh meats**,
cheese of our **cheese factory**, the delicious **eggs** from our **farm**
and many other specialities of our supply chain.

If the shop is closed,
you can **ask our staff** how to buy what you want.



GRUPPO

ZIVIERI

ZIVIERI RESTAURANT

Piazza della Mercanzia 3/c
40125 Bologna

+39 051 0402325
ristorante.mercanzia@macelleriazivieri.it

ZIVIERI SHOP

Piazza della Mercanzia 3/c
40125 Bologna

From Monday to Saturday from 10 am to 7 pm

+39 051 0404848
bottega.mercanzia@macelleriazivieri.it

ZIVIERI SHOP

Via G. Dozza 36
40069 Zola Predosa (Bo)

From Monday to Friday from 8am to 5 pm
Saturday from 8am to 12.30 pm

+39 051 6771533
info@macelleriazivieri.it

ZIVIERI SALUMI FACTORY

Via G. Dozza 32
40069 Zola Predosa (Bo)

+39 051 6771533
info@macelleriazivieri.it

ZIVIERI FARM

Via Lagune 78
40037 Sasso Marconi (BO)

+39 051 0181431

prenotazioni@fattoriazivieri.it

ZIVIERI CHEESE FACTORY

Via Lagune 78
40037 Sasso Marconi (BO)

+39 051 0181431

info@fattoriazivieri.it