



## Azorcan Information for BOLOGNA, ITALY

### BOLOGNA websites

[Official Site](#)

[University of Bologna](#)

[Archiginnasio Palace](#)

[Basilica of San Petronio](#)

[Palazzo dei Notai](#)

[Palazzo del Podestà](#)

[Palazzo Re Enzo](#)

[Pinacoteca Nazionale di Bologna](#) The National Art Gallery of Bologna.

[Sanctuary of the Madonna of San Luca](#) A basilica church atop Colle or Monte della Guardia.

[Basilica of San Domenico](#)

Contains remains of Saint Dominic, founder of the Dominicans.

[Fountain of Neptune](#)

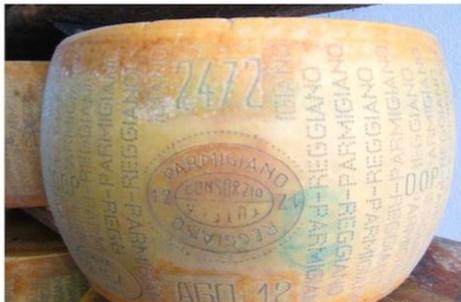
A monumental civic fountain completed in 1567 located in Piazza Nettuno.

[Garisenda and degli Asinelli](#)

These two towers are symbols of Bologna

[Quadrilatero](#)

Food market area since medieval times near the Piazza Maggiore.



## **BOLOGNA – Food**

- Tagliatelle Al Ragu*** Bolognese or Ragu pasta in Bologna is served with Tagliatelle rather than Spaghetti.
- Ricotta e Fichi Gelato*** Gelato is a must in Bologna. Try the Ricotta and Fig flavour.
- Tortellini In Brodo*** Tortellini stuffed with ground meat and served in a broth.
- Lasagna Bolognese*** Lasagna is originally from this region. Bologna Lasagna is with green noodles.
- Passatelli*** Parmigiano cheese, eggs, bread crumbs & nutmeg. Served in broth or sauce.
- Mortadella*** Cured pork with black pepper and sometimes pistachios. Sliced like luncheon meat.
- Piadina*** An Italian flat bread made with flour, lard and salt. Sometimes with olive oil.
- Parmigiano Reggiano*** The King of cheeses crumbled and drizzled with a nice balsamic vinegar.
- Balsamic Vinegar*** Nearby Modena where the famous bitter sweet vinegar is made in wood barrels.
- Aperol Spritz*** Made with Aperol, Prosecco, soda water & an orange slice. Sometimes Campari.
- Lambrusco*** A famous bubbly red wine from the region.
- Shakerato*** A double shot of espresso with ice and sugar mixed in a martini shaker.



## **BOLOGNA – Restaurants**

- [Osteria Dell'Orsa](#) Authentic Bologna farm to table restaurant serving homemade pasta dishes.
- [Trattoria Ana Maria](#) Family style restaurant where you can get the Bologna style lasagne.
- [Osteria Dei Grifoni](#) Nice menu in a unique cavern atmosphere.
- [Osteria La Traviata](#) Seasonal ingredients and fresh made pasta.
- [La Torinese](#) The oldest continually run bar, restaurant and gelato place in Bologna.