



HOME MADE SAUCES

Parmesan sauce, Artichokes sauce
Sweet pepper sauce, Parsley and anchovies sauce
Scallion sauce, Mixed vegetable sauce

Taxes et service inclus € 1,50



CURED MEATS

	Large platter (300 gr.) €	Medium platter (200 gr.) €	Small platter (100 gr.) €	Tasting platter (50 gr.) or sandwich €
1) Prosciutto di Parma PDO 24 months	29,00	22,00	12,50	7,00
2) Culatello di Zibello PDO 18 months	53,00	37,00	20,00	10,50
3) Culatta di Canossa 16 months	36,50	26,00	14,50	8,00
4) Fiocchetto	29,50	22,00	12,00	7,50
5) Salame di Felino PGI	26,50	19,50	11,50	7,00
6) Spalla di San Secondo	26,50	19,50	11,50	7,00
7) Salame strolghino	26,50	19,50	11,50	6,50
8) Coppa di Parma PGI	23,00	17,00	9,00	5,00
9) Pancetta	22,00	16,00	8,50	4,50
10) Mortadella di Bologna PDO	23,00	17,00	9,00	5,00



Mixed cured meats

	Large (300 gr.) €	Medium (200 gr.) €	Small (100 gr.) €
Il Trionfo full choice of 9 salumi cuts	32,00	24,50	-
Il Poker culatello di Zibello 18 months PDO, culatta, fiocchetto, strolghino	39,00	28,50	15,00
Gusto emiliano culatello di Zibello 18 months PDO, mortadella PDO, prosciutto di Parma PDO 24 months, salame di Felino PGI, coppa di Parma PGI	34,00	25,00	-
Doppietta classica prosciutto di Parma PDO 24 months, salame di Felino PGI	31,00	22,00	11,50
Tripletta rustica spalla di San Secondo, mortadella PDO, pancetta	22,00	17,00	9,50

COLD DISHES

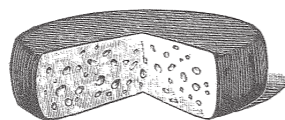
Parma e burrata prosciutto di Parma PDO 24 months, burrata, cherry tomatoes, rocket	15,50
Caprese di Parma prosciutto di Parma PDO 24 months, mozzarella di bufala PDO, cherry tomatoes, rocket	12,50
Delizia di Parma prosciutto di Parma PDO 24 months, parmigiano PDO, rocket, pepper, oil	12,50
Caprese classica mozzarella di bufala PDO, cherry tomatoes, rocket	12,50
Burrata 200gr. Fresh buffalo milk cheese made from mozzarella while inside contains straciatella and cream, cherry tomatoes, rocket	14,50

CHEESES

	Platter
Parmigiano PDO 24 months with balsamic cream	7,50
Gorgonzola PDO with walnuts	7,50
Caciotta di Parma with clementine sauce	6,50
Pecorino toscano PDO with figs sauce	7,50
Mozzarella di bufala PDO with rocket	7,50

SFIZI

Carciofi di Parma artichauts au fromage fondu et jambon cuit	9,50
Bruschetta prosciutto PDO e caciotta	5,50
Bruschetta cherry tomatoes and pesto	5,50
Bruschetta butter and spicy anchovies	5,50
Fried polenta, gorgonzola PDO e pancetta	8,00
Fried polenta with gorgonzola	6,50
Fried polenta e mariola (italian sausage)	6,50
Cup of fried polenta	4,50



Mixed cheeses

Gran piatto Reale Burrata, mozzarella PDO, pecorino PDO, parmigiano PDO, gorgonzola PDO e caciotta with assorted sauces and walnuts	29,00
Gran piatto del Casaro Parmigiano PDO, stracchino, pecorino PDO, gorgonzola PDO e caciotta with assorted sauces and walnuts	19,50
Tripletta del Casaro Parmigiano PDO, caciotta e gorgonzola PDO with assorted sauces and walnuts	12,00

SINGLE COURSES

Anolini in brodo stuffed pasta parcels in broth	12,00
Anolini di Zibello stuffed pasta parcels with culatello sauce, cream	12,00
Anolini del casaro stuffed pasta parcels with gorgonzola sauce	12,00
Tortelli d'erbetta ricotta cheese and spinach ravioli, with butter and parmigiano PDO	12,00
Tortelli di zucca pumpkin ravioli, with butter and parmigiano PDO	12,00
Tortelli di tartufo Truffle ravioli, with butter and parmigiano PDO	14,00
Lasagnes classiques traditional lasagne with beef ragu and béchamel sauce	12,00
Gnocchis de pomme de terre potato dumplings with culatello sauce, with gorgonzola PDO or pesto	12,00
Daily soup	9,00
Mixed single courses	
Tripletta parmigiana erbetta ravioli, pumpkin ravioli with butter and parmigiano PDO, anolini di Zibello	17,00
Tripletta di tortelli erbetta ravioli, pumpkin ravioli, truffle ravioli with butter and parmigiano PDO	17,00
Doppietta di tortelli erbetta ravioli, pumpkin ravioli with butter and parmigiano PDO	14,50

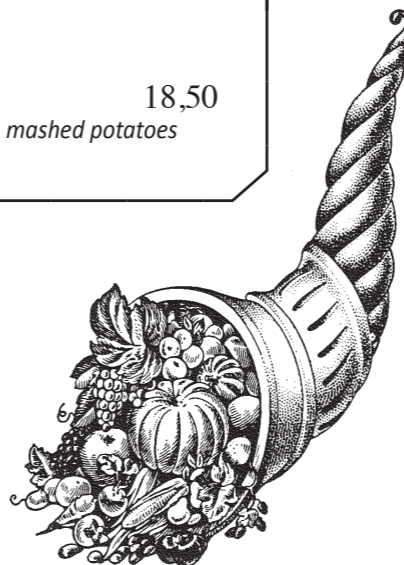
MAIN COURSES

Pork cheeks stewed in Lambrusco wine served with fried polenta	16,00
Stewed beef with mashed potatoes	14,00
Hunter's chicken in a tomato, onion and celery sauce with mashed potatoes	13,00
Roast beef carpaccio with mashed potatoes or padellata di verdure	13,00
Parmigiana di melanzane eggplant parmesan-style	12,00
Mariola con pure' minced pork sausage with mashed potatoes	11,00
Stewed honeycomb tripe with tomatoes sauce and beans	9,00
Mixed main courses	
Porcellata pork cheeks stewed in Lambrusco wine, minced pork sausage with mashed potatoes	18,50



SIDE DISHES

Padellata di verdure peppers, zucchini, eggplant, onions	5,50
Roasted potatoes	5,50
Mashed potatoes	4,00
Insalata mista green salad, carrots and cherry tomatoes	7,00



SALADS 13,50 €

Insalatona di Cesare mixed salad, grilled chicken, parmesan PDO, grilled bread and yogurt sauce	
Insalatona parmigiana mixed salad, prosciutto di Parma PDO and parmesan PDO	
Insalatona bufalina mixed salad and buffalo milk mozzarella PDO	
Insalatona di tonno mixed salad, tuna and grilled onions in oil	
Insalatona di roastbeef mixed salad, roastbeef carpaccio, parmigiano PDO	

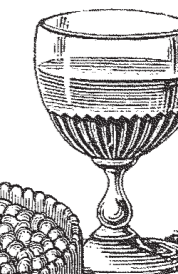
POLENTA WITH...



- ragout	11,50
- mushrooms	11,50
- gorgonzola PDO	11,50
- pork cheeks stewed in Lambrusco wine	15,00
- stewed beef	14,00

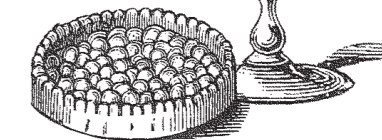
PANINI CALDI e PIADINE 8,00 €

Parmigiano prosciutto di Parma PDO 24 months, cheese, parmesan sauce
Bolognese mortadella PDO, gorgonzola PDO
Roastbeef roastbeef, rocket, parmesan sauce and flakes
Vegetariano peppers, zucchini, eggplant, onions, cheese, tomatoes, pesto
San Secondo spalla di San Secondo, caciotta cheese, artichokes sauce
Mariolino mariola (italian sausage), scallion sauce, rocket



TORTE RUSTICHE 5,50 €

salty onion pie
salty artichokes pie



DOLCI

Cheese cake with mixed berries	7,50
Caffè goloso coffee (the or cappuccino a supplement of € 1), ice cream alla crema, chocolate salami with whipped cream, sbrisolona	6,50
Torta sbrisolona con crema zabaione dried crumble of almonds and nuts served with zabaione cream	6,50
Home made Tiramisù	6,50
Panna cotta natural or at choice: with mixed berries sauce, chocolate, zabaione	5,50
Gelato della casa ice cream alla crema, dark chocolate, sbrisolona crumbs, chocolate salami, whipped cream	7,00
Salame di cioccolato con panna chocolate salami with whipped cream	5,00
Ricotta and amaretti cake	6,50



menu in other languages

shop.salsamenteriadiparma.com

Allergens list available (reg. CE N.1169/2011)