



HOME MADE SAUCES

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

Bread and sauce at choice (cover charge) 1,00 €



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	25,00	17,50	11,00	6,50
2) Culatello di Zibello PDO 18 months	43,50	30,00	16,00	9,00
3) Culatta di Canossa 16 months	30,50	22,00	12,50	7,50
4) Fiocchetto	25,50	18,00	11,00	6,50
5) Salame di Felino PGI	22,00	16,50	9,50	6,00
6) Spalla di San Secondo	22,00	16,50	9,50	6,00
7) Salame strolghino	21,00	15,50	9,00	5,50
8) Coppa di Parma PGI	19,50	14,00	8,50	5,50
9) Pancetta	17,50	12,00	7,50	5,00
10) Mortadella di Bologna PDO	17,50	12,00	7,50	5,00



Mixed cured meats

	Large (300 gr.) €	Medium (200 gr.) €	Small (100 gr.) €
Il Trionfo full choice of 9 salumi cuts	27,00	19,00	-
Il Poker culatello di Zibello 18 months PDO, culatta, fiocchetto, strolghino	34,50	24,00	14,00
Doppietta classica prosciutto di Parma PDO 24 months, salame di Felino PGI	24,00	17,50	11,00
Tripletta rustica spalla di San Secondo, mortadella PDO, pancetta	18,50	14,50	9,50

COLD DISHES

Il Classico della Salsamentaria Prosciutto di Parma PDO 24 months, Spalla di San Secondo, Mortadella di Bologna PDO, Salame di Felino PGI, Parmigiano PDO 24 months, Pecorino toscano PDO, Caciotta dei Colli di Parma	16,50
Parma e burrata prosciutto di Parma PDO 24 months, burrata, cherry tomatoes, rocket	13,50
Caprese di Parma prosciutto di Parma DOP 24 mesi, mozzarella di bufala DOP, pomodorini, rucola	10,00
Delizia di Parma prosciutto di Parma PDO 24 months, parmigiano PDO, rocket, pepper, oil	10,00
Caprese classica mozzarella di bufala PDO, cherry tomatoes, rocket	9,50
Caprese di burrata Fresh buffalo milk cheese made from mozzarella while inside contains stracciatella and cream, cherry tomatoes, rocket	9,50
Parma e... Prosciutto di Parma PDO 24 mesi with at choice: mozzarella di bufala PDO, stracchino or parmigiano PDO 24 months	9,50

CHEESES

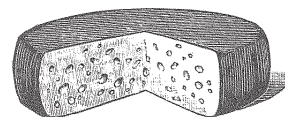
Platter

Parmigiano PDO 24 months with balsamic cream	6,50
Gorgonzola PDO with walnuts	6,50
Caciotta dei colli di Parma with clementine sauce	5,50
Pecorino toscano PDO with figs sauce	5,50
Mozzarella di bufala PDO with rocket	5,50
Stracchino with rocket	4,50

SFIZI

Bruschetta prosciutto PDO e caciotta	6,00
Bruschetta cherry tomatoes and pesto	6,00
Bruschetta burro e acciughe piccanti	6,00
Polenta frita, gorgonzola PDO e pancetta	7,50
Polenta frita con gorgonzola PDO	6,50
Polenta frita con mariola	6,50
cup of fried polenta	4,50
grilled onions in oil	4,50
Giardiniera	4,50

Mixed cheeses



Gran piatto Reale Burrata, mozzarella PDO, pecorino PDO, parmigiano PDO, gorgonzola PDO e caciotta with assorted sauces and walnuts	26,50
Gran piatto del Casaro Parmigiano PDO, stracchino, pecorino PDO, gorgonzola PDO e caciotta with assorted sauces and walnuts	17,50
Tripletta del Casaro Parmigiano PDO, caciotta e gorgonzola PDO with assorted sauces and walnuts	11,00

SINGLE COURSES

Anolini in brodo <i>stuffed pasta parcels in broth</i>	9,50
Anolini di Zibello <i>stuffed pasta parcels with culatello sauce, cream</i>	10,00
Tortelli d'erbetta <i>ricotta cheese and spinach ravioli, with butter and parmigiano PDO</i>	10,00
Tortelli di zucca <i>pumpkin ravioli, with butter and parmigiano PDO</i>	10,00
Tortelli al tartufo <i>Truffle ravioli, with butter and parmigiano PDO</i>	11,00
Lasagne all'emiliana <i>traditional lasagne with beef ragu and béchamel sauce</i>	10,50
Gnocchi di patate <i>potato dumplings with culatello sauce, with gorgonzola PDO or pesto</i>	9,50
Zuppa del giorno <i>daily soup</i>	8,00

Mixed single courses

Tripletta parmigiana <i>erbetta ravioli, pumpkin ravioli with butter and parmigiano PDO, anolini di Zibello</i>	14,50
Tripletta di tortelli <i>erbetta ravioli, pumpkin ravioli, truffle ravioli with butter and parmigiano PDO</i>	13,50
Doppietta di tortelli <i>erbetta ravioli, pumpkin ravioli with butter and parmigiano PDO</i>	12,50

MAIN COURSES

Shank with baked potatoes	18,50
Pork cheeks <i>stewed in Lambrusco wine served with fried polenta</i>	15,00
Overcooked beef <i>and mashed potatoes</i>	13,00
Roast pork <i>with grilled onions in oil</i>	11,00
Hunter's chicken <i>in a tomato, onion and celery sauce with mashed potatoes</i>	12,00
Strolghino sausage with peperonata	12,50
Roast beef carpaccio <i>with mashed potatoes or padellata di verdure</i>	11,50
Parmigiana di melanzane <i>eggplant parmesan-style</i>	10,50
Mariola con pure' <i>(cotechino from the lower Parma area)</i>	9,50
Bussetana tripe with beans	9,50

Mixed main courses

Porcellata <i>pork cheeks with lambrusco, mariola and mashed potatoes</i>	16,50
Maialata <i>roast pork, mariola, strolghino sausage and mashed potatoes</i>	15,50



SIDE DISHES

Baked potatoes with mushrooms and rosemary	7,50
Padellata di verdure <i>peppers, zucchini, eggplant, onions</i>	5,50
Peperonata	5,50
Roasted potatoes	5,50
Mashed potatoes	4,00
Insalata mista <i>green salad, carrots and cherry tomatoes</i>	6,00

SALADS 10,00 €

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

POLENTA



- ragout	10,50
- mushrooms	10,50
- gorgonzola DOP	10,50
- stracchino	10,50
- pork cheeks stewed in Lambrusco wine	16,00
- stewed beef	15,00

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*
 San Secondo *spalla di San Secondo, caciotta cheese, artichokes sauce*
 Mariolino *mariola, shallot sauce, rocket*

PANFOCACCIA 14,00 €

"Il Duca"
panfocaccia with 24-month PDO Parma ham, Caciotta from the Parma hills. Parmesan PDO 24 months

"La Principessa"
panfocaccia with Mortadella di Bologna PGI, Gorgonzola DOP and walnuts

DESSERTS

Doppietta del goloso <i>torta sbrisolona and chocolate salami with whipped cream</i>	6,50
Torta sbrisolona con crema zabaione <i>dried crumble of almonds and nuts served with zabaione cream</i>	6,00
Home made Tiramisù	6,00
Panna cotta <i>natural or at choice: with mixed berries sauce, chocolate, zabaione</i>	6,00
Chocolate salami with whipped cream	4,50
Apple pie <i>with whipped cream</i>	5,50
Ricotta and macaroon cake <i>with whipped cream</i>	5,50



menu in other languages

shop.salsamenteriadiparma.com

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