SALADS

Insalatona di Cesare — 19,00
mixed salad, breaded chicken, parmesan, grilled bread and sauce césar

Insalatona parmigiana — 16,00
mixed salad, prosciutto di Parma PDO and parmesan

Insalatona bufalina — 16,00
mixed salad and buffalo milk mozzarella

PIZZA E FOCACCIA



”Il Duca” 20,00
Panfocaccia with 24-month PDO Parma ham, Caciotta from the Parma hills. Parmesan PDO 24 months

”La Principessa” 17,50
Panfocaccia with Mortadella di Bologna PGI, Gorgonzola PDO and walnuts

”Margherita” 14,50
Panfocaccia with mozzarella and tomato sauce



DOLCI

Caffè goloso — 8,00
assortment of desserts: coffee (cappuccino or tea with a supplement of €1) salami with chocolate, sbrisolona and ice cream

Home made Tiramisù — 7,00

Torta sbrisolona con crema zabaione — 7,50
Egg yolk and almond biscuit ‘sablé’ style with sabayon

Panna cotta — 6,50
plain or with coulis of your choice: wild berries, chocolate or sabayon

Gelato della casa — 9,00
crema ice cream, dark chocolate, sbrisolona, chocolate sausage, whipped cream

Affogato — 7,00
vanilla ice cream "drowned" in hot espresso

Salame di cioccolato con panna — 6,50
chocolate sausage and whipped cream

SALSAMENTERIA DI PARMA® SALUMI VINI TRATTORIA

menu in other languages

100% ITALIANO

salsamenteriadiparma.com

10/26 Taxes and service included - Allergens list available (reg. CE N.1169/2011)

ENG

SALSAMENTERIA DI PARMA® SALUMI VINI TRATTORIA

CURED MEATS

	Large platter (300 gr.) €	Medium platter (200 gr.) €	Small platter (100 gr.) €	Tasting platter (50 gr.) €
1) Prosciutto di Parma PDO 24 months	35,00	23,00	12,50	7,00
2) Culatello di Zibello PDO 18 months	58,00	37,00	20,00	10,50
3) Culatta di Canossa 16 months	38,50	26,00	14,50	8,00
4) Fiocchetto	30,00	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	24,50	18,00	10,00	5,50
9) Pancetta	24,50	17,00	9,00	5,00
10) Mortadella di Bologna PDO	23,00	17,00	9,00	5,00

MIXED CURED MEATS

	Large platter (300 gr.) €	Medium platter (200 gr.) €	Small platter (100 gr.) €
Il Trionfo *full choice of 9 salumi cuts*	33,00	25,50	-
Il Poker *culatello di Zibello 18 months PDO, culatta, fiocchetto, strolghino*	39,50	29,00	16,00
Gusto emiliano *culatello di Zibello 18 months PDO, mortadella PDO, prosciutto di Parma PDO 24 months, salame di Felino PGI, coppa di Parma PGI*	34,50	26,00	-
Doppietta classica *prosciutto di Parma PDO 24 months, salame di Felino PGI*	31,50	22,50	12,00

IL CONTADINO
Panfocaccia with oil and rosemary
10,00 €

TYPICAL STARTERS

Gran Piatto Imperiale (minimum pour 4 personnes) 65,00
culatello di Zibello 18 months PDO, mortadella PDO, prosciutto di Parma DOP 24 months, salame di Felino PGI, coppa di Parma PGI Parmigiano PDO, mozzarella, pecorino PDO, gorgonzola PDO and caciotta with little sauces, fried polenta

Prosciutto di Parma e burrata *prosciutto di Parma PDO 24 months, burrata, cherry tomatoes, rocket* 23,00

Caprese di Parma *prosciutto di Parma PDO 24 months, mozzarella di bufala PDO, cherry tomatoes, rocket* 18,00

Caprese classica *mozzarella di bufala PDO, cherry tomatoes, rocket* 18,00

Burrata con latte di bufala 200gr. 18,00
Fresh buffalo milk cheese made from mozzarella while inside contains stracciatella and cream, cherry tomatoes, rocket

CHEESES

	Platter
Parmigiano PDO 24 mesi *with balsamic cream*	9,50
Gorgonzola PDO *with walnuts*	7,50
Caciotta dei colli di Parma *fresh artisanal with clementine sauce*	6,50
Pecorino toscano PDO *cow's/sheep's milk, semi-hard dough, with fig sauce*	8,50
Mozzarella di bufala PDO *with rocket*	8,50

SFIZI
appetizers,
ideal to accompany the apéritif

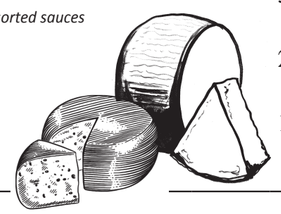
Bruschetta prosciutto PDO and caciotta	7,50
Bruschetta cherry tomatoes and pesto	7,50
Fried polenta, gorgonzola PDO and pancetta	11,00
Fried polenta and gorgonzola PDO	8,00
Cup of fried polenta	5,50

MIXED CHEESES

Gran piatto Reale 37,00
Burrata, mozzarella PDO, pecorino PDO, parmigiano PDO gorgonzola PDO et caciotta with assorted sauces

Gran piatto del Casaro 24,00
Parmigiano PDO, mozzarella, pecorino PDO, gorgonzola PDO et caciotta with assorted sauces

Tripletta del Casaro 14,00
Parmigiano PDO, caciotta e gorgonzola PDO with assorted sauces



SINGLE COURSES

Tagliatelle 19,50
long pasta with meat ragù



Tagliatelle 20,00
long pasta with truffle cream and crispy pieces of pancetta

Anolini di Zibello 17,50
stuffed pasta parcels with tomato sauce, ham ragù, cream

Anolini del casaro 17,50
stuffed pasta parcels with meat and gorgonzola sauce

Tortelli d'erbetta 17,00
ricotta cheese and spinach ravioli, with butter and parmigiano

Tortelli di zucca 17,00
pumpkin ravioli, with butter and parmigiano

Tortelli di tartufo 18,00
ravioli filled with potato and truffle cream

Lasagnes classiques 21,00
traditional lasagne with beef ragu and béchamel sauce

Gnocchi di patate 17,00
with, to choose: ham ragù sauce, gorgonzola sauce, pesto sauce, tomato sauce

Daily soup 13,00

Mixed single courses

Tripletta parmigiana 21,00
Swiss chard ravioli, pumpkin ravioli, meat ravioli with ham or gorgonzola sauce

Tripletta di tortelli 21,00
Swiss chard ravioli, pumpkin ravioli, potato and truffle ravioli

MAIN COURSES

"Stinco" 26,50
Shank of pork with baked potatoes

Joues de porc 18,50
pork cheeks stewed in Lambrusco wine served with warm polenta

"Stracotto" de boeuf 18,50
stewed beef with warm polenta

Carpaccio di roastbeef 18,00
roast beef carpaccio with warm mustard sauces with mashed potatoes, roasted potatoes or green salad

Melanzane alla parmigiana 14,50
eggplant parmesan-style



Cotoletta con patate e salsa Caesar 22,00
Breaded fried chicken with potatoes and Caesar sauce

Trippa alla bussetana con fagioli e sugo 14,50
Tripes with beans and tomato sauce

Mixed main courses

Misto Parma 28,00
pork cheeks stewed in Lambrusco wine and stewed beef served with warm polenta

CONTORNI

Purée de pomme de terre au parmigiano *mashed potatoes* 7,00
Pommes de terre roti *Roasted potatoes* 7,00
Insalata mista *green salad, cherry tomatoes* 8,00