

SALADS

Insalatona di Cesare <i>mixed salad, breaded chicken, parmesan, grilled bread and sauce César</i>	19,00
Insalatona parmigiana <i>mixed salad, prosciutto di Parma PDO and parmesan</i>	16,00
Insalatona bufalina <i>mixed salad and buffalo milk mozzarella</i>	16,00

SFIZI

appetizers, ideal to accompany the aperitif

Bruschetta prosciutto PDO and caciotta	6,50
Bruschetta cherry tomatoes and pesto	6,50
Fried polenta, gorgonzola PDO and pancetta	10,50
Fried polenta and gorgonzola PDO	7,50
Cup of fried polenta	5,50

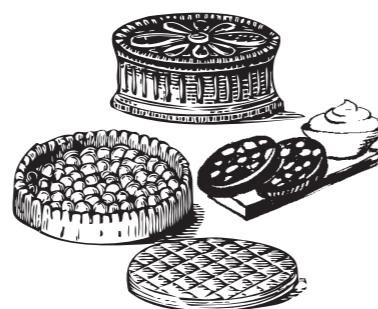
PIZZA E FOCACCIA



"Il Duca" 20,00 <i>Panfocaccia with 24-month PDO Parma ham, Caciotta from the Parma hills. Parmesan PDO 24 months</i>	
"La Principessa" 17,50 <i>Panfocaccia with Mortadella di Bologna PGI, Gorgonzola DOP and walnuts</i>	
"Margherita" Panfocaccia with mozzarella and tomato sauce 14,50	

DOLCI

Caffè goloso <i>assortment of desserts: coffee (cappuccino or tea with a supplement of €1) salami with chocolate, sbrisolona and ice cream</i>	8,00
Torta sbrisolona con crema zabaione <i>Egg yolk and almond biscuit 'sablé' style with sabayon</i>	7,50
Home made Tiramisù	7,00
Panna cotta <i>plain or with coulis of your choice: wild berries, chocolate or sabayon</i>	6,50
Gelato della casa <i>crema ice cream, dark chocolate, sbrisolona, chocolate sausage, whipped cream</i>	9,00
Affogato <i>vanilla ice cream "drowned" in hot espresso</i>	7,00
Salame di cioccolato con panna <i>chocolate sausage and whipped cream</i>	6,50
Torta della casa <i>Home made tart</i>	9,00



menu in other languages



salsamenteriadiparma.com



TYPICAL STARTERS

Gran Piatto Imperiale (minimum pour 4 personnes)	60,00
<i>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</i>	
Prosciutto di Parma e burrata	23,00
<i>prosciutto di Parma PDO 24 months, burrata, cherry tomatoes, rocket</i>	
Caprese di Parma	16,00
<i>prosciutto di Parma PDO 24 months, mozzarella di bufala PDO, cherry tomatoes, rocket</i>	
Caprese classica	18,00
<i>mozzarella di bufala PDO, cherry tomatoes, rocket</i>	
Burrata con latte di bufala 200gr.	17,00
<i>Fresh buffalo milk cheese made from mozzarella while inside contains straciatella and cream, cherry tomatoes, rocket</i>	

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

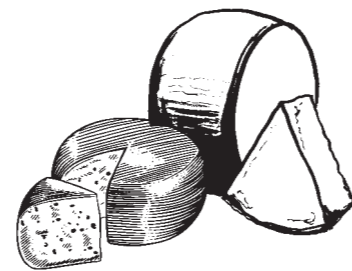
	Large platter (300 gr.) €	Medium platter (200 gr.) €	Small platter (100 gr.) €
Il Trionfo full choice of 9 salumi cuts	33,00	25,50	-
Il Poker culatello di Zibello 18 months PDO, culatta, fiocchetto, strolghino	39,50	29,00	16,00
Gusto emiliano culatello di Zibello 18 months PDO, mortadella PDO, prosciutto 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

CHEESES

Platter

IL CONTADINO
Panfocaccia with
oil and rosemary
10,00 €

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



MIXED CHEESES

Gran piatto Reale <i>Burrata, mozzarella PDO, pecorino PDO, parmigiano PDO gorgonzola PDO et caciotta with assorted sauces</i>	37,00
Gran piatto del Casaro <i>Parmigiano PDO, mozzarella, pecorino PDO, gorgonzola PDO et caciotta with assorted sauces</i>	24,00
Tripletta del Casaro <i>Parmigiano PDO, caciotta e gorgonzola PDO with assorted sauces</i>	14,00

SINGLE COURSES

Tagliatelle <i>long pasta with meat ragù</i>	19,00
Tagliatelle <i>long pasta with truffle cream and crispy pieces of pancetta</i>	20,00
Anolini di Zibello <i>stuffed pasta parcels with tomato sauce, ham ragù, cream</i>	17,50
Anolini del casaro <i>stuffed pasta parcels with meat and gorgonzola sauce</i>	17,50
Tortelli d'erbetta <i>ricotta cheese and spinach ravioli, with butter and parmigiano</i>	16,50
Tortelli di zucca <i>pumpkin ravioli, with butter and parmigiano</i>	16,50
Tortelli di tartufo <i>ravioli filled with potato and truffle cream</i>	18,00
Lasagnes classiques <i>traditional lasagne with beef ragu and béchamel sauce</i>	21,00
Gnocchi di patate <i>with, to choose: ham ragù sauce, gorgonzola sauce, pesto sauce, tomato sauce</i>	16,50
Mixed single courses	
Tripletta parmigiana <i>Swiss chard ravioli, pumpkin ravioli, meat ravioli with ham or gorgonzola sauce</i>	20,00
Tripletta di tortelli <i>Swiss chard ravioli, pumpkin ravioli, potato and truffle ravioli</i>	21,00



MAIN COURSES

"Stinco" <i>Shank of pork with baked potatoes</i>	26,50
Joues de porc <i>pork cheeks stewed in Lambrusco wine served with warm polenta</i>	18,00
Polpette al sugo avec purée de pomme de terre <i>Meatballs in sauce with mashed potatoes</i>	21,00
"Stracotto" de boeuf <i>stewed beef with warm polenta</i>	18,00
Carpaccio di roastbeef <i>roast beef carpaccio with warm mustard sauces with mashed potatoes or padellata di verdure</i>	16,50
Melanzane alla parmigiana <i>eggplant parmesan-style</i>	14,50
Cotoletta con patate e salsa Caesar <i>Breaded fried chicken with potatoes and Caesar sauce</i>	22,00
Mixed main courses	
Misto Parma <i>pork cheeks stewed in Lambrusco wine and stewed beef served with warm polenta</i>	28,00



CONTORNI

Purée de pomme de terre au parmigiano	mashed potatoes	6,50
Pommes de terre roti	Roasted potatoes	6,50
Insalata mista	green salad, cherry tomatoes	7,00

