



## MENU

OUR OLD PEOPLE LIKED WINE IN A BOWL.  
THEY WERE RIGHT. THEN THERE WAS THE TRATTORIA.  
TODAY THERE'S THE SALSAMENTERIA.





Bread and home made sauce at choice (cover charge) € 2,00



SALUMI (cured meats)

|                                   | Big<br>platter | Medium<br>platter | Little<br>platter | Degustation<br>or sandwich |
|-----------------------------------|----------------|-------------------|-------------------|----------------------------|
| Prosciutto di Parma PDO 24 months | 26,00          | 18,50             | 11,50             | 7,50                       |
| Culatta di Canossa 16 months      | 31,50          | 23,00             | 13,00             | 8,50                       |
| Fiocchetto                        | 26,50          | 19,00             | 11,50             | 7,50                       |
| Salame di Felino PGI              | 23,00          | 17,50             | 10,00             | 7,00                       |
| Spalla di San Secondo             | 23,00          | 17,50             | 10,00             | 7,00                       |
| Salame strolghino                 | 22,00          | 16,50             | 9,50              | 6,50                       |
| Coppa di Parma PGI                | 20,50          | 15,00             | 9,00              | 6,50                       |
| Pancetta                          | 18,50          | 13,00             | 8,00              | 6,00                       |
| Mortadella di Bologna PDO         | 18,50          | 13,00             | 8,00              | 6,00                       |

OUR SPECIALITIES

|                                                                                               | Big   | Medium | Little |
|-----------------------------------------------------------------------------------------------|-------|--------|--------|
| <b>Culatello</b><br><i>Culatello di Zibello PDO 18 months, butter curls</i>                   | 44,50 | 31,00  | 16,50  |
| <b>Il Trionfo</b><br><i>full choice of 9 salumi cuts</i>                                      | 28,00 | 20,50  |        |
| <b>Il Poker</b><br><i>culatello di Zibello 18 months PDO, culatta, fiocchetto, strolghino</i> | 36,00 | 25,50  |        |
| <b>Doppietta classica</b><br><i>prosciutto di Parma PDO 24 months, salame Felino PGI</i>      | 25,00 | 19,00  |        |



PIATTI FREDDI (Cold dishes)

|                                 |                                                                                                                                                                            |       |
|---------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Il Classico della Salsamenteria | 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 cheese | 20,50 |
| Parma e burrata                 | prosciutto di Parma PDO 24 months, burrata, cherry tomatoes, rocket                                                                                                        | 16,00 |
| Caprese di Parma                | prosciutto di Parma PDO 24 months, mozzarella di bufala, cherry tomatoes, rocket                                                                                           | 12,50 |
| Delizia di Parma                | prosciutto di Parma PDO 24 months, parmesan flakes, rocket, pepper, oil                                                                                                    | 12,50 |
| Caprese classica                | with mozzarella di bufala, with tomatoes and rocket                                                                                                                        | 12,50 |
| Caprese di burrata              | Burrata with 200gr buffalo milk., cherry tomatoes, rocket                                                                                                                  | 12,50 |

FORMAGGI (cheeses) Platter

|                                                             |      |
|-------------------------------------------------------------|------|
| Parmigiano PDO 24 months<br><i>with balsamic cream</i>      | 8,00 |
| Gorgonzola PDO<br><i>with walnuts</i>                       | 7,50 |
| Caciotta dei colli di Parma<br><i>with clementine sauce</i> | 6,50 |
| Pecorino toscano PDO<br><i>with figs sauce</i>              | 6,50 |

SFIZI (appetizers)

|                                               |                                 |
|-----------------------------------------------|---------------------------------|
| Bruschetta prosciutto PDO and caciotta cheese | 6,50                            |
| Bruschetta cherry tomatoes and pesto          | 6,50                            |
| Bruschetta spiced anchovies and butter        | 8,00                            |
| Polenta frita, gorgonzola PDO and pancetta    | 9,00                            |
| Polenta frita with gorgonzola PDO             | 7,00                            |
| Polenta frita with mariola                    | 8,00                            |
| Fried polenta                                 | 5,00                            |
| Giardiniera                                   | homemade vegetables in oil 5,50 |

|                                                                                                             |                                                                              |       |
|-------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------|-------|
|                                                                                                             | <b>MIXED CHEESES</b>                                                         |       |
| <b>Gran piatto Reale</b>                                                                                    |                                                                              | 29,00 |
| <i>burrata, mozzarella, pecorino, parmigiano, gorgonzola, and caciotta with assorted sauces and walnuts</i> |                                                                              |       |
| <b>Gran piatto del Casaro</b>                                                                               |                                                                              | 20,00 |
| <i>parmigiano, mozzarella, pecorino, gorgonzola and caciotta with assorted sauces and walnuts</i>           |                                                                              |       |
| <b>Tripletta del Casaro</b>                                                                                 | <i>parmigiano, caciotta and gorgonzola, with assorted sauces and walnuts</i> | 14,50 |

**PRIMI (Single courses)**

|                       |                                                                                        |       |
|-----------------------|----------------------------------------------------------------------------------------|-------|
| Anolini in brodo      | <i>stuffed pasta parcels in broth</i>                                                  | 12,00 |
| Anolini di Zibello    | <i>stuffed pasta parcels with meat sauce, cream</i>                                    | 13,00 |
| Tortelli d'erbetta    | <i>ricotta cheese and spinach ravioli, with butter and parmigiano</i>                  | 13,00 |
| Tortelli di zucca     | <i>pumpkin ravioli, with butter and parmigiano</i>                                     | 13,00 |
| Tortelli al tartufo   | <i>truffle ravioli, with butter and parmigiano</i>                                     | 14,50 |
| Lasagne all'emiliana  | <i>traditional lasagne with beef and pork ragu and béchamel sauce</i>                  | 13,50 |
| Tagliatelle           | <i>with selected beef ragù</i>                                                         | 15,50 |
| Zuppa del giorno      | <i>soup of the day</i>                                                                 | 10,00 |
| <b>Mixed platters</b> |                                                                                        |       |
| Tripletta parmigiana  | <i>erbetta ravioli, pumpkin ravioli with butter and parmigiano, anolini di Zibello</i> | 16,50 |
| Tripletta di tortelli | <i>erbetta ravioli, pumpkin ravioli, truffle ravioli with butter and parmigiano</i>    | 15,50 |

**SECONDI (Main courses)**

|                         |                                                                |       |
|-------------------------|----------------------------------------------------------------|-------|
| Guancialini di maiale   | <i>pork cheeks stewed in Lambrusco wine with fried polenta</i> | 17,00 |
| Parmigiana di melanzane | <i>eggplant gratin with mozzarella and parmigiano</i>          | 13,00 |
| Cotoletta di pollo      | <i>Fried chicken escalope with potatoes and Caesar sauce</i>   | 18,00 |
| Carpaccio di roastbeef  | <i>with sauce and mashed potatoes or roasted potatoes</i>      | 15,00 |
| Spezzatino di manzo     | <i>hunder's style beef and mashed potatoes</i>                 | 16,00 |
| Stinco di maiale        | <i>pork shank with roasted potatoes</i>                        | 23,00 |
| Mariola con purè        | <i>(cotechino from Parma area) with mashed potatoes</i>        | 12,50 |
| Trippa alla bussetana   | <i>tripe with beans</i>                                        | 12,50 |
| Suprema di pollo        | <i>Chicken supreme with pepperonata</i>                        | 15,50 |
| Porcellata              | <i>pork cheeks with lambrusco, mariola and mashed potatoes</i> | 19,50 |

**CONTORNI (side dishes)**

|                 |                                                 |      |
|-----------------|-------------------------------------------------|------|
| Peperonata      | <i>stewed peppers</i>                           | 5,50 |
| Patate al forno | <i>roasted potatoes</i>                         | 6,50 |
| Purè di patate  | <i>mashed potatoes</i>                          | 6,00 |
| Insalata mista  | <i>mixed salad, carrots and cherry tomatoes</i> | 7,00 |

**INSALATE (salads)** 12,00 €

Insalatona di Cesare *mixed salad, chicken fillet, parmesan PDO, grilled bread and Caesar sauce*  
Insalatona parmigiana *mixed salad, prosciutto di Parma PDO and parmesan PDO*  
Insalatona bufalina *mixed salad and buffalo milk mozzarella PDO*  
Insalatona di roastbeef *mixed salad, roastbeef carpaccio, parmigiano PDO*

**POLENTA WITH...**



- selected beef ragù 11,50
- gorgonzola DOP 11,50
- Pork Cheeks with Lambrusco Sauce 16,00
- overcooked beef 16,00

**HOT SANDWICHES** 9,00 €  
**Monday to Friday**

Parmigiano *prosciutto di Parma PDO 24 months, Caciotta 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**

- ”Il Duca” 15,00  
*panfocaccia with 24-month PDO Parma ham, Caciotta from the Parma hills. Parmesan*
- ”La Principessa” 15,00  
*panfocaccia with Mortadella di Bologna PGI, Gorgonzola PDO and walnuts*
- ”Il Contadino” 8,00  
*panfocaccia with oil and rosmery*

**DESSERTS**

- Doppietta del goloso 6,50  
*torta sbrisolona and chocolate salami with whipped cream*
- Torta sbrisolona *dried crumble of almonds and nuts served with zabaione cream* 6,50
- Homemade Tiramisù 6,50
- Panna cotta *Served plain or with two toppings of your choice: berries or zabaglione* 6,50
- Salame di cioccolato *Chocolate salami with whipped cream* 5,50
- Homemade cake 6,00



menu in other languages

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



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[salsamenteriadiparma.com](http://salsamenteriadiparma.com)