



MENU

OUR FOREFATHERS ENJOYED THEIR WINE IN A CUP.
THEY WERE QUITE RIGHT. IN THOSE DAYS IN A TAVERN.
TODAY THERE'S THE SALSAMENTERIA.





*In Parma, as in Italy, we never renounce at the appetizer.
Here it is the proposal to taste the specialities of Parma
and travel by eating...*



Bread and sauce at choice (cover charge)

€ 2,00

SALSINE PARMIGIANE (Home made sauces)

Parmesan sauce
Artichokes sauce
Sweet pepper sauce



Parsley and anchovies sauce
Scallion sauce
Mixed vegetable sauce

*It takes days in winter,
cold and foggy;
it takes farmhouses,
large warm kitchens of fireplaces;
it takes man's ingenuity
and his peasant culture,
to transform into a masterpiece
the simple things of nature.*



SALUMI (cured meats)

	Big platter	Medium platter	Little platter	Degustation or sandwich
Prosciutto di Parma PDO 24 months	25,00	17,50	11,00	7,00
Culatta di Canossa 16 months	30,50	22,00	12,50	8,00
Fiocchetto	25,50	18,00	11,00	7,00
Salame di Felino PGI	22,00	16,50	9,50	6,50
Spalla di San Secondo	22,00	16,50	9,50	6,50
Salame strolghino	21,00	15,50	9,00	6,00
Coppa di Parma PGI	19,50	14,00	8,50	6,00
Pancetta	17,50	12,00	7,50	5,50
Mortadella di Bologna PDO	17,50	12,00	7,50	5,50

OUR SPECIALITIES

	Big	Medium
Culatello <i>Culatello di Zibello PDO 18 months, butter curls</i>	43,50	30,00
Il Trionfo <i>full choice of 9 salumi cuts</i>	27,00	19,00
Il Poker <i>culatello di Zibello 18 months PDO, culatta, fiocchetto, strolghino</i>	35,00	24,50
Doppietta classica <i>prosciutto di Parma PDO24 months, salame Felino PGI</i>	24,00	17,50
Tripletta rustica <i>spalla di San Secondo, mortadella PDO, pancetta</i>	18,50	14,50

TIGELLE
*TRY THEM
with our
cured meats
and cheeses*
4,00 €

Tradition has it that the meat is eaten directly by the chopping board, but if you want a dish, ask the staff for it!

PIATTI FREDDI (Cold dishes)

Il Classico della Salsamenteria <i>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</i>	18,50
Parma e burrata <i>prosciutto di Parma PDO 24 months, burrata, cherry tomatoes, rocket</i>	14,50
Caprese di Parma <i>prosciutto di Parma PDO 24 months, mozzarella di bufala, cherry tomatoes, rocket</i>	11,00
Delizia di Parma <i>prosciutto di Parma PDO 24 months, parmesan cheese, rocket, pepper, oil</i>	11,00
Caprese classica <i>with mozzarella di bufala, with tomatoes and rocket</i>	11,50
Caprese di Burrata <i>Burrata with 200gr buffalo milk., cherry tomatoes, rocket</i>	11,50
Caprese di stracciatella <i>with stracciatella, cherry tomatoes, rocket</i>	11,50
Parma e Melone <i>prosciutto di Parma PDO 24 months and fresh seasonal melon</i>	11,50

FORMAGGI (Cheeses)

	Platter
Parmigiano de 24 meses PDO <i>with balsamic cream</i>	7,50
Gorgonzola PDO <i>with walnuts</i>	7,00
Caciotta dei colli di Parma <i>with clementine sauce</i>	6,00
Pecorino toscano PDO <i>with figs sauce</i>	6,00
Mozzarella di bufala PDO <i>with rocket</i>	6,00



Mixed cheeses

Gran piatto Reale <i>burrata, mozzarella, pecorino, parmigiano, gorgonzola, and caciotta with assorted sauces and walnuts</i>	28,00
Gran piatto del Casaro <i>parmigiano, stracchino, pecorino, gorgonzola and caciotta with assorted sauces and walnuts</i>	19,00
Tripletta del Casaro <i>parmigiano, caciotta and gorgonzola, with assorted sauces and walnuts</i>	12,00



SFIZI (apéritifs)

Bruschetta prosciutto PDO e caciotta	6,00
Bruschetta cherry tomatoes and pesto	6,00
Bruschetta spicy anchovies and butter	7,50
Polenta frita, gorgonzola PDO e pancetta	8,50
Polenta frita with gorgonzola PDO	6,50
Cup of fried polenta	4,50
Home made Giardiniera	5,00

PANINI CALDI (Hot sandwiches)

Parmigiano <i>prosciutto di Parma 24 months, cheese, parmesan sauce</i>	8,50
Bolognese <i>mortadella, gorgonzola</i>	
Roastbeef <i>roastbeef, rocket, parmesan sauce and flakes</i>	
San Secondo <i>spalla di San Secondo, caciotta cheese, artichokes sauce</i>	



First and second courses are only a part of the journey!



PRIMI (Single courses)

Anolini di Zibello <i>stuffed pasta parcels with culatello sauce, cream</i>	11,00
Tortelli d'erbetta <i>ricotta cheese and spinach ravioli, with butter and parmigiano PDO</i>	11,00
Tortelli di zucca <i>pumpkin ravioli, with butter and parmigiano PDO</i>	11,00
Tortelli al tartufo <i>truffle ravioli, with butter and parmigiano PDO</i>	12,50
Lasagne all'emiliana <i>traditional lasagne with beef and pork ragu and béchamel sauce</i>	11,50
Gnocchi di patate <i>potato dumplings served with 4 sauces of your choice: Culatello stew with cream; Pesto; Tomato sauce ; pistachio and straciatella</i>	10,50
Tagliatelle <i>with Chianina sauce</i>	13,50
Tagliatelle <i>tomato sauce</i>	11,00

MIXED PLATTERS

Tripletta parmigiana <i>erbetta ravioli, pumpkin ravioli with butter and parmigiano PDO, anolini di Zibello</i>	16,00
Tripletta di tortelli <i>erbetta ravioli, pumpkin ravioli, truffle ravioli with butter and parmigiano PDO</i>	15,00
Doppietta di tortelli <i>erbetta ravioli, pumpkin ravioli with butter and parmigiano PDO</i>	14,00

PANFOCACCIA



"Il Duca" 14,00

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

"La Principessa" 14,00

panfocaccia with Mortadella di Bologna PGI, Gorgonzola DOP and walnuts

"Il Contadino" 8,00

panfocaccia, oil and rosemary



...you are traveling! don't give up anything,
the portions of our dishes are designed for this reason...



SECONDI (Main courses)

Stinco con patate al forno <i>Shank with baked potatoes</i>	19,00
Guancialini di maiale <i>pork cheeks stewed in Lambrusco wine with fried polenta</i>	16,00
Loin carpaccio <i>with caramelized onion, 24 month PDO parmesan, vinegar cream Modena balsamic, cherry tomatoes and rocket</i>	12,50
Porcello Tonnato, rocket and crunchy capers	12,50
Roastbeef carpaccio <i>parmesan style with rocket, lemon and parmesan flakes PDO 24 months</i>	11,00
Chicken supreme with peperonata	15,50
Roastbeef carpaccio <i>with warm mustard sauces with mashed potatoes or padellata di verdure</i>	12,50
Parmigiana di melanzane <i>eggplant parmesan-style</i>	11,00
Cotoletta di pollo con patate e salsa Caesar <i>Chicken cutlet with potatoes and Caesar sauce</i>	17,00

CONTORNI (side dishes)

Peperonata	5,00
Padellata di verdure <i>peppers, zucchini, eggplant, onions</i>	5,50
Patate al forno <i>Roasted potatoes</i>	5,50
Purè di patate <i>Mashed potatoes</i>	4,00
Insalata mista <i>green salad, carrots and cherry tomatoes</i>	6,00

INSALATE (salades)

Insalatona di Cesare <i>mixed salad, chicken fillet, parmesan PDO, grilled bread and cèsar 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 roastbeef <i>mixed salad, roastbeef carpaccio, parmigiano PDO</i>	
Insalatona di salmone affumicato <i>Mixed salad, lemon, smoked salmon, grilled bread</i>	





What a pity leave without a dessert!

DESSERT

Doppietta del goloso <i>torta sbrisolona and chocolate salami with whipped cream</i>	6,50
Torta sbrisolona <i>dried crumble of almonds and nuts served with zabaione cream</i>	6,50
Home made Tiramisù	6,50
Ice cream "Crema Antica di Parma" with Madagascar vanilla aroma and Erba Luigia perfume Served plain or with 4 toppings of your choice: berries, Rocher chocolate sauce, eggnog or fresh strawberries	5,50
Ice cream della casa <i>"Crema Antica di Parma" ice cream, rock chocolate sauce, sbrisolona, chocolate salami, cream</i>	6,50
Panna cotta <i>Served plain or with 4 toppings of your choice: berries, Rocher chocolate sauce, eggnog or fresh strawberries</i>	6,50
Salame di cioccolato <i>Chocolate salami with whipped cream</i>	5,50
Cup of melon	5,50
Fresh strawberries <i>with lemon or whipped cream</i>	5,50



MILANO

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