



IN PARIS SINCE 2015
#salsamenteriaparis

MENU

IN THE DAYS OF THE TRATTORIA, OUR ANCESTORS
DRANK WINE FROM A BOWL.
TO PERPETUATE THIS TRADITION,
WE CREATED THE SALSAMENTERIA.

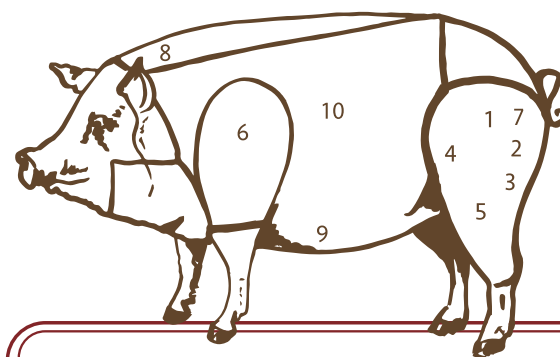


ANTIPASTI

Antipasti, a pure Italian gastronomic tradition, literally means "before the main courses," but cannot be translated as "starters" in English. They set the scene, highlight the flavors, and whet the appetite.

SALUMI (Our charcuterie platters)

| | Tasting € | Little € | Medium € | Big € |
|---|--------------|-------------|-------------|----------|
| 1) Prosciutto di Parma 24 month Aged for 24 months, naturally for exceptional smoothness. All the expertise and passion of the Ferrari brothers. | 7,50 | 14,00 | 25,00 | 34,00 |
| 2) Culatello di Zibello 18 month A prestigious product to savor for lovers of authentic products. An enchanting aroma and a pure expression of our terroir on the palate. | 10,00 | 19,00 | 35,00 | 49,00 |
| 3) Culatta di Canossa 16 month Cured in brine for 14 months, this is a rare and sought-after cut. The perfect marriage of Culatello and Parma Ham. | 8,00 | 15,00 | 27,00 | 39,00 |
| 4) Fiocchetto The front part not used for the production of Culatello or Culatta. A tender and slightly spicy version. | 7,50 | 14,00 | 25,00 | 36,00 |
| 5) Salame di Felino Felino does indeed mean feline, but it's actually a sausage made from pork. Originating from the town of Felino, it's very aromatic. | 7,00 | 13,50 | 24,00 | 32,00 |
| 6) Spalla di San Secondo Literally cooked shoulder. Giuseppe Verdi's favorite cut. A masterpiece of craftsmanship resulting in a pronounced and unique flavor. | 7,00 | 13,50 | 24,00 | 32,00 |
| 7) Salame strolghino Young sausage made from the finest byproducts of working the Culatello. Best enjoyed very fresh, just 20 days after production. | 6,50 | 13,00 | 23,50 | 29,00 |
| 8) Coppa di Parma A must-try and famous cured meat from Northern Italy. The Parmesan cheese-making process requires a 90-day aging period. | 5,50 | 10,50 | 19,00 | 26,00 |
| 9) Pancetta It is the folding of the pancia (the belly) over itself that gives this charcuterie its characteristic appearance. Not as fatty as it looks, it offers itself above all to the palate with a very delicate aroma. | 5,50 | 10,50 | 19,00 | 26,00 |
| 10) Mortadella di Bologna Slow cooking of this large sausage gives it its pinkish color and incomparable flavor. A true expression of our Emilian countryside. | 6,00 | 11,50 | 22,00 | 28,00 |



SFIZI (our snacks)

| | € |
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| Polenta fries | 5,50 |
| Fried polenta* with gorgonzola DOP | 8,50 |
| * gorgonzola DOP and spalla di S.Secondo | 12,00 |
| * gorgonzola DOP and pancetta | 11,50 |
| White Focaccia | 17,00 |
| Gorgonzola DOP, mozzarella, walnuts, rosemary (with mortadella +4 €) | |
| Red Focaccia | 17,00 |
| cherry tomatoes, basil, bufala mozzarella DOP (with prosciutto di Parma 24 month +5€) | |

Our assortments

| | Little € | Medium € | Big € |
|---|----------|----------|-------|
| Il Trionfo All our charcuterie on one platter. A complete tour of the "Emilia-Romagna" terroir. | - | - | 32,00 |
| Il Poker Culatello, Culatta, Fiocco di Culatello, Strolghino. A selection around the king "Culatello" | 15,50 | 29,50 | 39,00 |
| Doppietta classica Prosciutto di Parma 24 months, salame di Felino. A 100% parmesan combination | 13,50 | 24,00 | 32,00 |
| Tripletta rustica Mortadella, pancetta, salame di Felino. A glimpse into our ancestral farming know-how. | 11,50 | 21,00 | 27,50 |

Our cheeses

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| Gran Piatto del Casaro - assortment of 4 cheeses: gorgonzola, pecorino, 24-month parmesan, mozzarella di Bufala | 25,50 |
| Tasting of Parmesan 24 mois - perfect, delicate and balanced maturation | 8,00 |
| Tasting of Gorgonzola Extra | 8,00 |
| Tasting of Pecorino Toscano (Hard cheese, "tomme" type, made from cow's and sheep's milk.) | 8,00 |

15,50 €

Parma e burrata 24-month aged prosciutto di Parma, 1/2 burrata, cherry tomatoes, rocket

Burrata con misto sott'olio ½ burrata, marinated grilled vegetables

Caprese di Parma prosciutto di Parma 24 months, bufala, cherry tomatoes, rocket

Caprese Classica Bufala mozzarella, cherry tomatoes, rocket

Roastbeef alla parmigiana thin slices of roast beef, arugula and parmesan shavings



I NOSTRI PIATTI CALDI

The logical continuation of the Antipasti are the Primi (at the Salsamenteria often fresh and handmade ravioli) and/or the Secondi, main courses with or without meat.

PRIMI (our fresh pasta)

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| Tortelli d'erbetta ravioli filled with ricotta, chard and parmesan | 17,00 |
| Tortelli di zucca ravioli filled with pumpkin, amaretti and parmesan | 17,00 |
| Tortelli di tartufo Ravioli filled with potato, parmesan and truffle | 18,00 |
| Tripletta di tortelli assortment of our 3 tortelli | 18,00 |
| Anolini in brodo small meat ravioli in a steaming broth, an iconic Parmesan dish | 15,50 |
| Gnocchi di patate al gorgonzola, noci e mostarda di fichi Potato gnocchi, gorgonzola sauce and fig confit mustard, walnuts | 19,00 |
| Tagliatelle fresche al pesto Fresh tagliatelle with pesto sauce | 16,50 |
| Tagliatelle fresche al ragù di chianina Fresh tagliatelle with Bolognese sauce (Chianina beef breed) | 19,00 |
| Lasagne di verdure e pesto alla genovese Vegetable lasagna with Genoese pesto | 18,00 |

SECONDI (our dishes)

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| Guancialini di maiale al lambrusco con polenta fritta Pork cheeks simmered in Lambrusco 'Burgundy style' and fried polenta | 18,00 |
| Parmigiana di melanzane eggplant gratin with mozzarella and parmesan | 16,50 |
| Mariola con pure' Cooked sausage of the "Lyonnaise" or "cotechino" type, typical of the Parmesan plains, served with mashed potatoes au gratin with Parmesan cheese. | 16,50 |
| Tripes du Maestro tripe in tomato sauce and "Borlotti" beans | 16,50 |

Our Trattoria also offers a selection of generous and tasty composed salads.

INSALATONE (the basics with mesclun and carrots)

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| Mista with cherry tomatoes | 9,00 |
| Cesare with sun-dried tomatoes, grilled chicken, toasted bread, parmesan cheese, homemade Caesar dressing, za'atar | 19,00 |
| Festival with cherry tomatoes, black olives, celery, cucumber, anchovies, tuna, radishes, grilled and marinated artichoke | 19,00 |
| Contadina with cherry tomatoes, cooked shoulder of lamb, pecorino cheese, polenta fries | 17,00 |

In case of food allergies, and in compliance with European decree no. 1169/2011, the list of ingredients indicating the presence of allergens in our dishes is available at the checkout.

OUR DESSERTS

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| Caffè goloso assortment of desserts: coffee (cappuccino supplement of €2), chocolate salame, sbrisolona and crema ice cream | 9,00 |
| Sbrisolona e zabaione A typical Parma almond biscuit and intense sabayon coulis | 8,00 |
| Salsamisù homemade tiramisu | 8,00 |
| Salame di cioccolato con panna chocolate sausage and whipped cream | 6,50 |
| Panna cotta al frutti di bosco Panna cotta with wild berry coulis | 6,50 |

OUR ICE CREAM

A selection of ice cream flavors from our Turin-based artisan, "Peppino." The crema (pastry cream/vanilla) serves as the base for our three blends. The timeless Sorbetto and the Coppa Louisa will delight purists.

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| Coppa Louise Sicilian pistachio ice cream, Bronte pistachio pieces (PDO), whipped cream | 8,00 |
| Affogato A bowl of "crema" ice cream, drowned in a strong espresso. | 8,00 |
| Gelato della casa Ice cream sundae with "Crema" flavor, sbrisolona crumbs (almond cookies), whipped cream | 7,50 |
| Sorbetto lemon sorbet with milk and limoncello | 7,00 |

..and to accompany your desserts

| | Bottle |
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| Malvasia Colli di Parma Doc "Talete" - Cerdelli | 25,00 |
| Our digestives : Limoncello, Grappa, Sambuca, Amaretto, Bargnolino (our specialty), Nocino | shot 6cl 6,50 |



PARIS - 40, rue Saint-Georges (9ème arrondissement) +33 (0) 1 48 24 58 94

salsamenteriadiparma.com