



salsamenteriadiparma.com



SCAN THE QR CODE
TO VIEW
THE MENU IN
YOUR LANGUAGE.

MENU

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





In Parma, as everywhere in Italy, there is never a shortage of aperitifs... let your taste buds awaken!



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



SALUMI (cured meats)

	Big platter	Medium platter	Little platter	Degustation or sandwich
1) Prosciutto di Parma PDO 24 mesi	26,00	18,50	11,50	7,50
2) Culatta di Canossa 16 mesi	31,50	23,00	13,00	8,50
3) Fiocchetto	26,50	19,00	11,50	7,50
4) Salame di Felino IGP	23,00	17,50	10,00	7,00
5) Spalla di San Secondo	23,00	17,50	10,00	7,00
6) Salame strolghino	22,00	16,50	9,50	6,50
7) Coppa di Parma IGP	20,50	15,00	9,00	6,50
8) Pancetta	18,50	13,00	8,00	6,00
9) Mortadella di Bologna PDO	18,50	13,00	8,00	6,00

To accompany our cured meats! **TORTA FRITTA** *Parma-style fried dough* 5,00 €

PROSCIUTTO DI PARMA PDO

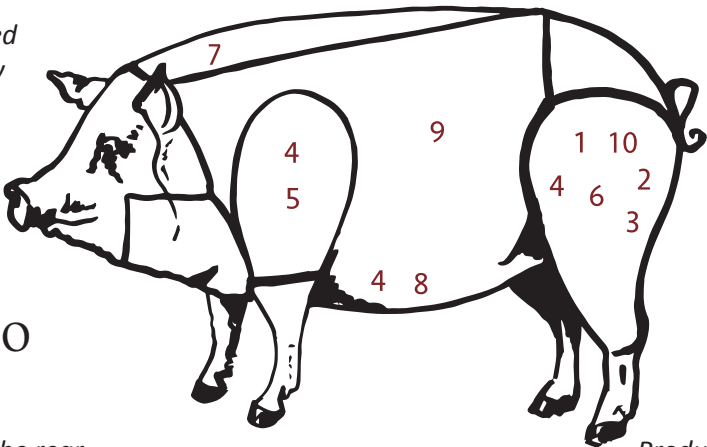


Prized cured ham from Langhirano aged for about 24 months, characterized by sweetness, tenderness, and natural curing.

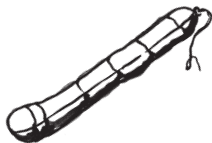


CULATELLO DI ZIBELLO PDO

The "King of cold cuts", obtained from the rear thigh muscle of the pig, aged for 16-18 months in the foggy Bassa Parmense area.



SALAME FELINO IGP



A cold cut made from finely minced pure lean pork, flavored and aged for at least 2 months.



COPPA DI PARMA IGP

Produced from pork neck muscles, flavored and stuffed, with a curing period varying between 60 and 90 days.

OUR SPECIALITIES

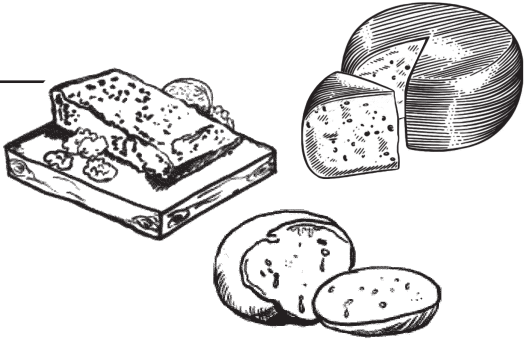
	Big	Medium	little
10) Culatello di Zibello PDO 18 mesi, butter curls	44,50	31,00	16,50
Il Trionfo Large assortment of 9 cured meats	28,00	20,50	
Il Poker Culatello di Zibello PDO 18 mesi, culatta, fiocchetto, strolghino	36,00	25,50	
Doppietta classica Prosciutto di Parma PDO 24 mesi, salame di Felino IGP	25,00	19,00	

PIATTI FREDDI (Cold dishes)

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

CHEESES

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

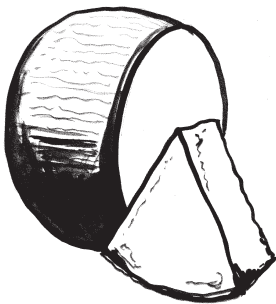


MIXED CHEESES

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

PARMIGIANO
REGGIANO PDO

The famous Italian hard cheese, made from local milk and subjected to a natural curing period of 24 months or more.



APPETIZERS

Bruschetta <i>prosciutto PDO and caciotta cheese</i>	6,50
Bruschetta <i>cherry tomatoes and pesto</i>	6,50
Bruschetta <i>with butter and Rizzoli anchovies in sauce</i>	8,00
Polenta frita <i>gorgonzola PDO and pancetta</i>	9,00
Polenta frita <i>gorgonzola PDO</i>	7,00
Polenta frita <i>with Mariola</i>	8,00
Bowl of fried polenta	5,00
Homemade vegetables in oil	5,50



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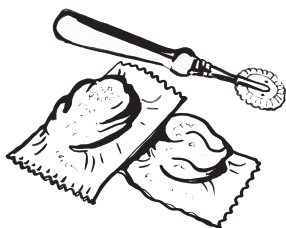
The dish should be hot. The Parmesan cheese should be generous.



The pasta must be homemade for all the appetizers at Salsamenteria.

PRIMI (Single courses)

Tripletta parmigiana	<i>erbetta ravioli, pumpkin ravioli with butter and parmigiano, anolini di Zibello</i>	16,50
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
Timballo di riso	<i>Rice timbale with beef ragù</i>	15,50
Lasagne	<i>traditional lasagne with beef and pork ragu and béchamel sauce</i>	13,50
Tagliatelle	<i>with selected beef ragu</i>	15,50
Zuppa del giorno	<i>Soup of the day</i>	10,00



**TORTELLI
D'ERBETTE**

Typical Parma's fresh pasta filled with ricotta cheese and chard, traditionally dressed with plenty of grated Parmigiano and melted butter.



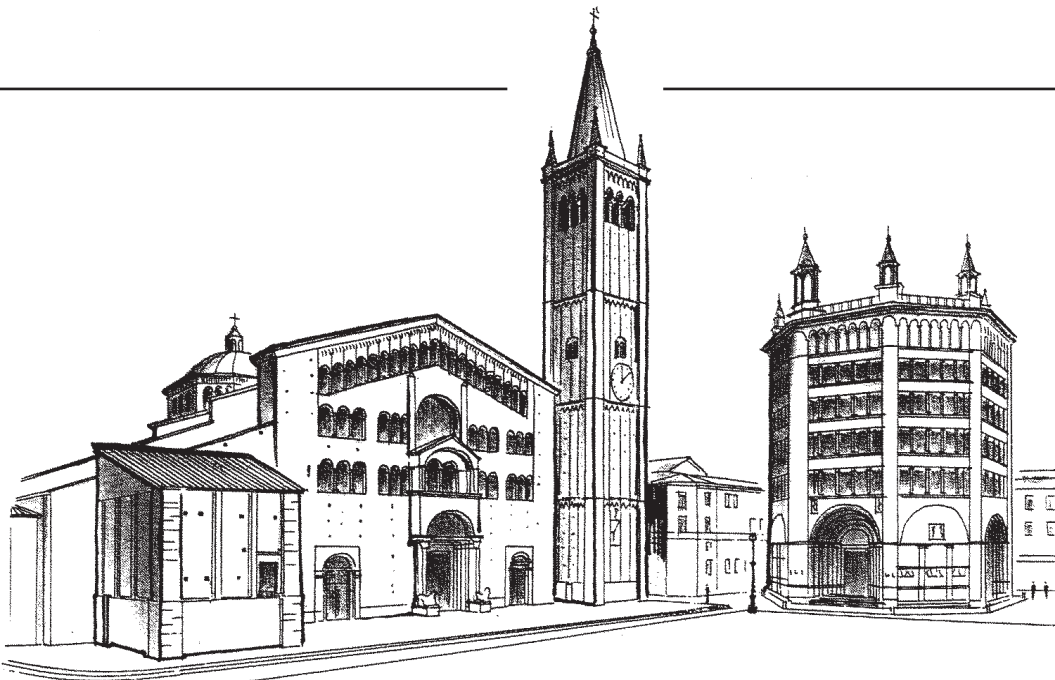
**TORTELLI
DI ZUCCA**

A traditional first course featuring a sweet-and-savory filling made of pumpkin, amaretti cookies, and mostarda.



ANOLINI

Small discs of fresh egg pasta filled with braised beef stew and Parmigiano Reggiano, traditionally served in a characteristic meat broth.



SECONDI (Main courses)

Guancialini	<i>pork cheeks stewed in Lambrusco wine with fried polenta</i>	17,00
Parmigiana di melanzane	<i>eggplant parmesan-style</i>	13,00
Cotoletta di pollo	<i>fried chicken escalope with roasted potatoes and Caesar sauce</i>	18,00
Carpaccio di roastbeef	<i>with warm mustard sauces with 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	<i>(cotechino from Parma area) with mashed potatoes</i>	12,50
Trippa alla bussetana	<i>tripe with beans and sauce</i>	12,50
Suprema di pollo	<i>Chicken fillet with peperonata</i>	15,50
Porcellata	<i>pork cheeks with lambrusco, mariola and mashed potatoes</i>	19,50



TRIPPA ALLA
BUSSETANA

Offal cooked for a long time and flavored with a soffritto, tomato sauce, and the optional addition of beans.



MARIOLA

A rustic and irregular cured sausage obtained from leftover pork coppa and shoulder meats, slow-cooked after drying

CONTORNI (accompagnements)

Stewed peppers	5,50
Roasted potatoes	6,50
Mashed potatoes	6,00
Insalata mista	<i>salad, carrots and cherry tomatoes</i> 7,00



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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

PIZZA and FOCACCIA

PIZZA GOURMET 16,00

24-month PDO Parma ham and stracciatella

IL DUCA 15,00

24-month PDO Parma ham, Caciotta from the Parma hills, Parmesan

LA PRINCIPESSA 15,00

Mortadella di Bologna PGI, Gorgonzola PDO and walnuts

IL CONTADINO 8,00

oil and rosemary

OURS IS A GENEROUS LAND.

The undisputed capital of this land of flavors—renowned since Roman times for its cured meats, cheeses, and stuffed pastas—is the ancient city of Parma. It is the birthplace of world-famous specialties such as Prosciutto di Parma, Culatello, and Parmigiano Reggiano; signature first courses like tortelli di zucca, tortelli d’erbetta, and anolini; as well as legendary desserts like sbrisolona and chocolate salami. Equal care is devoted to the wines served at the trattoria. The Emilia-Romagna region is celebrated for its vineyards planted across the Po Valley plains—home to Lambrusco and Malvasia—whose bright, crisp bubbles perfectly complement the products of the rich and varied Emilian terroir.



What a shame to leave without a sweet memory!

DOLCI

Doppietta del goloso	6,50
<i>torta sbrisolona and chocolate salami with whipped cream</i>	
Torta sbrisolona	6,50
<i>dried crumble of almonds and nuts served with zabaione cream</i>	
Home made Tiramisù	6,50
Gelato "Crema Antica di Parma"	5,50
<i>vanilla ice cream, flavored with lemon verbena.</i>	
<i>Served plain or with your choice of three toppings: red berries, zabaglione, nuggets chocolate</i>	
Gelato della casa	6,50
<i>"Crema Antica di Parma" ice cream, sabayon, crumble, chocolate salami, whipped cream</i>	
Panna cotta	6,50
<i>Served plain or with your choice of three toppings: red berries, zabaglione, nuggets chocolate</i>	
Salame di cioccolato	5,50
<i>Chocolate salami with whipped cream</i>	
Torte della casa	6,00
<i>Homemade cakes</i>	

CAFFETTERIA

Espresso	1,90
Coffee with cream	2,50
Shaken coffee	4,00
Decaf coffee	2,20
Barley / ginseng coffee	piccolo 2,20 / grande 2,50
Cappuccino	2,50
Soy cappuccino	2,80
Marocchino coffee	3,00
American coffee	2,20
Double coffee	3,30
Latte macchiato	3,30
Tea, chamomile, herbal teas	4,50
Hot chocolate	4,50 / with cream 5,00

SALSAMENTERIA, THE PARMA-STYLE OSTERIA TODAY



Salsamenteria di Parma is a trattoria,
a place for wine and cured meats.

It is **Prosciutto di Parma** sliced to order,
carefully selected **Parmigiano Reggiano**, salami, coppa, and
spalla cotta—served just as they are in authentic local shops.

It is **traditional cuisine**: tortelli d'erbetta,
anolini in broth, and pasta **handmade fresh every day**.

It is **Lambrusco served in a bowl**.

It is the local wines that grace the table and spark
conversation, the light that comes on
when the curtain falls, a glass that prolongs
the emotion of an opera aria just heard.

It is a long Sunday lunch and and
evening spent with friends.

It is **Parma singing, talking, and coming together**.

Salsamenteria di Parma preserves **the quality of
tradition** and renews, day after day,
the tradition of quality.

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