



salsamenteriadiparma.com

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!



SALSINE PARMIGIANE (Home made sauces)

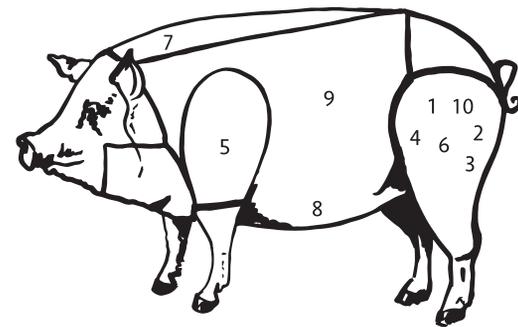
Parmesan sauce, Artichokes sauce, Sweet pepper sauce, Parsley and anchovies sauce, Scallion sauce, Mixed vegetable sauce

Bread and sauce at choice (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



OUR SPECIALITIES

	Grand	Medium
10) Culatello <i>Culatello di Zibello PDO 18 mesi, boucles de beurre</i>	44,50	31,00
Il Trionfo <i>Choix complet de 9 coupes de salami</i>	28,00	20,50
Il Poker <i>Culatello di Zibello 18 mesi PDO, culatta, fiocchetto, strolghino</i>	36,00	25,50
PDOpietta classica <i>Prosciutto di Parma PDO 24 mesi, salame di Felino IGP</i>	25,00	19,00
Tripletta rustica <i>spalla di San Secondo, mortadella PDO, pancetta</i>	20,50	17,00



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 cheese</i>	20,50
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

Platter

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
Mozzarella di bufala PDO <i>with rocket</i>	6,50

APPETIZERS

Bruschetta <i>prosciutto PDO and caciotta cheese</i>	6,50
Bruschetta <i>cherry tomatoes and pesto</i>	6,50
Polenta fritta , <i>gorgonzola PDO and pancetta</i>	9,00
Polenta fritta <i>gorgonzola PDO and pancetta</i>	7,00
Polenta fritta <i>with mariola</i>	8,00
Bowl of fried polenta	5,00
Giardiniera della casa <i>homemade vegetables in oil</i>	5,50

MIXED CHEESES

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





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)

Anolini di Zibello <i>stuffed pasta parcels with meat sauce, cream</i>	13,00
Anolini in brodo <i>stuffed pasta parcels in broth</i>	12,00
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
Gnocchi di patate <i>potato dumplings served with 3 sauces of your choice: meat stew with cream; pesto; gorgonzola sauce</i>	12,50
Tagliatelle <i>with Chianina sauce</i>	15,50
Tagliatelle <i>with truffle cream</i>	15,50
Tagliatelle <i>with Porcini mushroom sauce</i>	15,00
Zuppa di cavolo nero <i>black cabbage and cannellini bean soup</i>	10,00



Mixed platters

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)

Stinco di maiale con patate al forno <i>pork shank with roasted potatoes</i>	23,00
Guancialini di maiale <i>pork cheeks stewed in Lambrusco wine with fried polenta</i>	17,00
Stracotto di manzo e purè <i>overcooked beef and mashed potatoes</i>	16,00
Suprema di pollo con peperonata <i>Chicken fillet with peperonata</i>	15,50
Carpaccio di roastbeef <i>with warm mustard sauces with mashed potatoes or roasted potatoes</i>	15,00
Parmigiana di melanzane <i>eggplant parmesan-style</i>	13,00
Mariola con pure? <i>(cotechino from Parma area) with mashed potatoes</i>	12,50
Trippa alla bussetana <i>tripe with beans</i>	12,50
Cotoletta di pollo <i>fried chicken escalope with roasted potatoes and Caesar sauce</i>	18,00
Polpette di maiale al sugo <i>Pork meatballs in sauce with mashed potatoes</i>	17,50
Porcellata <i>pork cheeks with lambrusco, mariola and mashed potatoes</i>	19,50



CONTORNI (accompagnements)

stewed peppers (5,50) - roasted potatoes (6,50) - mashed potatoes (6,00) - mixed salad, carrots and cherry tomatoes (7,00)

	POLENTA AVEC...	
	- Chianina Beef sauce	11,50
	- Gorgonzola DOP	11,50
	- Pork Cheeks with Lambrusco Sauce	16,00
	- Beef Stew	15,00
	- Porcini Mushroom Sauce	13,50
- Truffle Cream	13,50	



PANFOCACCIA

"Il Duca" 15,00
<i>24-month PDO Parma ham, Caciotta from the Parma hills, Parmesan</i>
"La Principessa" 15,00
<i>Mortadella di Bologna PGI, Gorgonzola PDO and walnuts</i>
"Il Contadino" 8,00 <i>oil and rosmery</i>

INSALATE (salads)

12,00 €

Insalatona di Cesare <i>mixed salad, chicken fillet, parmesan PDO, grilled bread and Caesar 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>

What a shame to leave without a sweet memory!

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
Panna cotta <i>Served plain or with your choice of 2 toppings: with mixed berries sauce or zabaione</i>	6,50
Salame di cioccolato <i>Chocolate salami with whipped cream</i>	5,50
Apple pie with whipped cream	5,50
Homemade cakes	6,00

CAFETERIA

Espresso	1,90
Coffee with cream	2,50
Shaken coffee	4,00
Decaf coffee	2,20
Barley/Ginseng coffee	2,20/2,50
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/with cream	4,50/5,00



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



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menu in other languages