



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

## MENU

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





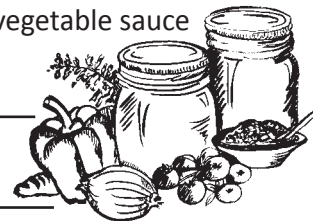
*In Parma, as everywhere in Italy, there is never a shortage of aperitifs... let your taste buds awaken!*



## SALSINE PARMIGIANE (Home made sauces)

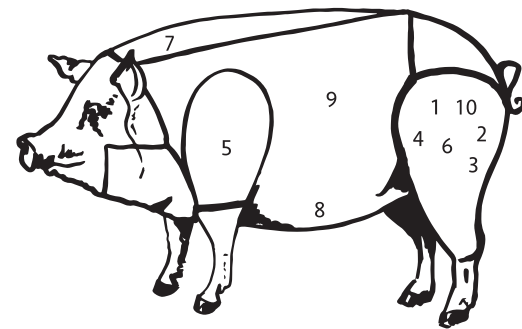
Parmesan sauce, Artichokes sauce, Sweet pepper sauce, Parsley and anchovies sauce, Scallion sauce, Mixed vegetable sauce

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



## PIATTI FREDDI (Cold dishes)

<b>Il Classico della Salsamenteria</b> <i>Prosciutto di Parma PDO 24 months, Spalla di San Secondo, Mortadella di Bologna PDO, Salame di Felino IGP, Parmigiano PDO 24 months, Pecorino toscano PDO, Caciotta cheese</i>	20,50
<b>Parma e burrata</b> <i>prosciutto di Parma PDO 24 months, burrata, cherry tomatoes, rocket</i>	16,00
<b>Caprese di Parma</b> <i>prosciutto di Parma PDO 24 months, mozzarella di bufala, cherry tomatoes, rocket</i>	12,50
<b>Delizia di Parma</b> <i>prosciutto di Parma PDO 24 months, parmesan flakes, rocket, pepper, oil</i>	12,50
<b>Caprese classica</b> <i>with mozzarella di bufala, with tomatoes and rocket</i>	12,50
<b>Caprese di burrata</b> <i>Burrata with 200gr buffalo milk., cherry tomatoes, rocket</i>	12,50
<b>Caprese di stracciatella</b> <i>stracciatella with tomatoes and rocket</i>	
<b>Parma e melone</b> <i>prosciutto di Parma PDO 24 months, melon</i>	

### CHEESES

Platter

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

### APPETIZERS

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

## MIXED CHEESES

### Gran piatto Reale

*burrata, mozzarella, pecorino, parmigiano, gorgonzola, and caciotta with assorted sauces and walnuts*

29,00

### Gran piatto del Casaro

*parmigiano, mozzarella, pecorino, gorgonzola and caciotta with assorted sauces and walnuts*

20,00

### Tripletta del Casaro

*parmigiano, caciotta and gorgonzola, with assorted sauces and walnuts*

14,50





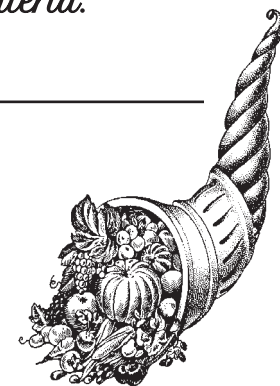
*The dish should be hot. The Parmesan cheese should be generous.*



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

## PRIMI (Single courses)

<b>Anolini di Zibello</b> <i>stuffed pasta parcels with meat sauce, cream</i>	13,00
<b>Tortelli d'erbetta</b> <i>ricotta cheese and spinach ravioli, with butter and parmigiano</i>	13,00
<b>Tortelli di zucca</b> <i>pumpkin ravioli, with butter and parmigiano</i>	13,00
<b>Tortelli al tartufo</b> <i>truffle ravioli, with butter and parmigiano</i>	14,50
<b>Lasagne all'emiliana</b> <i>traditional lasagne with beef and pork ragu and béchamel sauce</i>	13,50
<b>Gnocchi di patate</b> <i>potato dumplings served with 3 sauces of your choice: meat stew with cream; pesto ; pistacchio e stracciatella</i>	12,50
<b>Tagliatelle</b> <i>with selected beef ragu</i>	15,50



## Mixed platters

<b>Tripletta parmigiana</b> <i>erbetta ravioli, pumpkin ravioli with butter and parmigiano, anolini di Zibello</i>	16,50
<b>Tripletta di tortelli</b> <i>erbetta ravioli, pumpkin ravioli, truffle ravioli with butter and parmigiano</i>	15,50

## SECONDI (Main courses)

<b>Stinco di maiale con patate al forno</b> <i>pork shank with roasted potatoes</i>	23,00
<b>Guancialini di maiale</b> <i>pork cheeks stewed in Lambrusco wine with fried polenta</i>	17,00
<b>Carpaccio di lonza</b> <i>Pork loin carpaccio with caramelized onions, 24-month Parmigiano PDO, balsamic vinegar cream from Modena, cherry tomatoes and rocket.</i>	13,00
<b>Porcello Tonnato</b> <i>with tuna sauce, rocket and crispy capers</i>	13,00
<b>Suprema di pollo</b> <i>Chicken fillet with peperonata</i>	15,50
<b>Carpaccio di roastbeef</b> <i>with warm mustard sauces with mashed potatoes or roasted potatoes</i>	15,00
<b>Carpaccio di roastbeef alla parmigiana</b> <i>with rocket, lemon and shavings of 24-month aged Parmigiano PDO</i>	13,00
<b>Parmigiana di melanzane</b> <i>eggplant parmesan-style</i>	13,00
<b>Cotoletta di pollo</b> <i>fried chicken escalope with roasted potatoes and Caesar sauce</i>	18,00

## CONTORNI (accompagnements)

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



## PANFOCACCIA

**"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 rosmery*

## 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*

*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
Gelato "Crema Antica di Parma" <i>Madagascar vanilla ice cream, flavored with lemon verbena. Served plain or with your choice of three toppings: red berries, zabaglione, or fresh strawberries.</i>	5,50
Gelato della casa "Crema Antica di Parma" <i>ice cream, sabayon, crumble, chocolate salami, whipped cream</i>	6,50
Panna cotta <i>Served plain or with two toppings of your choice: berries or zabaglione</i>	6,50
Salame di cioccolato <i>Chocolate salami with whipped cream</i>	5,50
Bowl of melons	5,50
Fragole fresche <i>Fresh strawberries, plain or with whipped cream</i>	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)



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



menu in other languages