

ENGLISH MENU



Customers who wish to consume allergen-free food are kindly requested to inform our staff before ordering.

Cross contamination cannot be fully excluded during food preparation in the kitchen. Our dishes may contain the following allergenic substances:

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fish and fish-based products



eggs and egg-based products



molluscs and mollusc-based products



soy and soy-based products



milk and milk-based products



sulphur dioxide and sulphites



cereals containing gluten



lupin beans and lupin-based products



nuts



sesame seeds and sesame- based products



shellfish and shellfish-based products



mustard and mustard-based products



peanuts and peanut-based products



celery and celery-based products





Some of the raw materials used may be frozen or deep frozen, depending on the season and their availability.



Beef tartare, roasted aubergine cream, goat cheese, confit tomatoes and thyme breadcrumbs (14) $@ \& @ \pounds & \checkmark$

Crispy millefeuille with mountain ricotta, marinated courgettes, courgette cream and its flower in batter (10)

Back Loin (fillet) of natural Norwegian salmon, sour cream, avocado and poppy seed foam (14)





Basket of Fried dough to be paird with cured meat and cheese platters (3,5)

Culatello Zibello PDO, Massimo Spigaroli (18)

Over 24-month Parma ham PDO by Prosciuttificio Leporati (12)

Spalla cruda Silvano Romani selection, minimum ageing 24 months (13)

Baked Spalla di San Secondo by Fratelli Grossi, served hot and with giardiniera side dish (12) 👘

NORCINO (serves 1) (16)

Culatello Zibello PDO by Massimo Spigaroli, 24 months raw shoulder Silvano Romani selection, Strolghino salami by Massimo Spigaroli, seasoned loin

KM90 (serves 1) (14)

Over 24-month Parma ham PDO by Prosciuttificio Leporati, Strolghino salami by Massimo Spigaroli, Mortadella Bologna PGI by Due Torri Alcisa, 24-month Parmigiano Reggiano PDO cheese

VIA FRANCIGENA (serves 1) (13)

Over 24-month Parma ham PDO by Prosciuttificio Leporati, reserve Pancetta Piacenza PDO, Coppa Parma PGI by Ferrari Cav. Bruno, long-ageing Salame Felino salami PGI Silvano Romani selection

FIDENZA (serving 2) (23)

Over 24-month Parma ham PDO by Prosciuttificio Leporati, Culatta reale, long-ageing Salame Felino salami PGI Silvano Romani selection, 24-month Parmigiano Reggiano PDO cheese

SUPER MAGNUM (serving 4) (46)

Over 24-month Parma ham PDO by Prosciuttificio Leporati, Culatello Zibello PDO by Massimo Spigaroli, reserve Pancetta Piacenza PDO, long-ageing Salame Felino salami PGI Silvano Romani selection, Coppa Parma PGI by Ferrari Cav. Bruno, Mortadella Bologna PGI by Due Torri Alcisa

PARMIGIANO REGGIANO AND ITS FOUR IDENTITIES (10) $\stackrel{\circ}{\sqcup}$

Parmigiano Reggiano cheese, aged at least 24 months, made with milk from 4 different breeds:

frisona pezzata, pezzata rossa italiana, bruna, rossa reggiana

24-month Parmigiano Reggiano PDO cheese tasting (3)

Artisanal Giardiniera Silvano Romani Selection (6) 🚀

Ciccioli (pork cracklings) (3,5)

Battipaglia buffalo mozzarella (9) 🔓

Selection of goat cheeses from the az. Agricola Capriss (Alseno PC) with fruits Mustard (12) 🔓 🖉 🔗

FRESHLY MADE PASTA AND PASTA DISHES

Swiss chard and ricotta cheese tortelli, dressed with organic butter from red cow's milk Reggiana and Alpine Brown of Az. Agricola La Villa (Urzano - PR) and 24-month Parmigiano Reggiano PDO cheese (12)



Pumpkin tortelli, dressed with organic butter from red cow's milk Reggiana and Alpine Brown of Az. Agricola La Villa (Urzano - PR) and 24-month Parmigiano Reggiano PDO cheese (12)

Tortelli selection (Swiss chard and pumpkin), dressed with organic butter from red cow's milk Reggiana and Alpine Brown of Az. Agricola La Villa (Urzano - PR) and 24-month Parmigiano Reggiano PDO cheese (12)



Broth with anolini Parma style (stuffed with stewed meat and Parmigiano Reggiano PDO cheese) (12)

Broth with anolini Fidenza style (stuffed with Parmigiano Reggiano PDO cheese) (12)

Nettle tagliatelle with white farmyard ragù (rabbit, pheasant, chicken, turkey) (14)

Emilian tortellini, copper tomato gazpacho, basil pesto and flakes of Parmigiano Reggiano PDO aged 24 months (13)

Blueberry risotto (Carnaroli Riserva San Massimo rice), goat blue cheese fondue,

crispy breech powder (14)

Spiralotti of organic Senatore Cappelli wheat (Monograno Felicetti), octopus ragout, potato cream and Taggiasca olive coral (14)

MEAT DISHES

Selection of traditional boiled beef and sauces (19)

Horse fillet (served rare) from Macelleria Equina Da Saulle dal 1950 (Fidenza),

light pepper and tabasco sauce, baked carrots and potato rosti (22)

The framework of the former

Guinea fowl breast, grilled spring onion and salted zabaglione (18) $\bigcirc \bigcirc \bigcirc \bigcirc$

Tomato salad (colored cherry, datterino, auburn, ribbed), herb yoghurt dip, poppy seeds and cereal bread wafer (10)

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GRILLED MEAT SELECTION BY ROBERTO TRABUCCHI

Heifer rib eye tagliata steak with baked potatoes (20)

Scottona Fiorentina with baked potatoes $(6,5 \in / hg)$

Black Angus heifer Tomahawk with baked potatoes $(6 \in / hg)$

Horse ribs and diaphragm according to weekly availability of the Macelleria Equina Da Saulle dal 1950 (Fidenza)



Baked potatoes / sauteed catalogna / Mashed potatoes / Mixed salad (5)



Our homemade ice cream with ancient cream with

salted caramel almonds and saba (6)

Our homemade ice cream with ancient cream with fresh fruit (6)

Our homemade zabaione ice cream with sbrisolona crumbs (6)

Sbrisolona e zabaione (6) $\bigcirc \bigcup_{\mathcal{F}} \mathscr{A} \cong \mathscr{A}$

Tiramisù di Casa Romani (6) $\bigcirc \bigcup_{\text{Fremento}} \mathscr{O} \Leftrightarrow \bigoplus_{\text{Fremento}} \mathscr{O}$

Zuppa Inglese (6) $\bigcirc \bigcirc \bigcirc \swarrow \oslash \oslash \oslash \oslash$

fresh fruit salad (5)



DESSERTS AND END OF MEAL WINES

	Bottle	Glass
EMILIA IGT MOSCATO - LAMORETTI - PR Fragrant and light: tastes like a summer late afternoon. Little alcohol, lots of fun.	(18)	(4)
EMILIA IGT MALVASIA PASSITA VINO DEL VOLTA - LA STOPPA - PC	(38)	(7)

Overripe and sun dried Malvasia. Natural vinification in barrels. Great wine, intense and complex.



33 cl BOTTLES Chica - Blonde Ale (5)

Calumet - American Pale Ale (5)

Bianca Spina - Blanche Ale (5)

Pasha' - Indian Pale Ale (5)

Grall - Belgian Strong Ale (6)

75 cl BOTTLES Chica - Blonde Ale (12)

Calumet - American Pale Ale (12)



Natural still / carbonated water, PLOSE 75 cl (2,5)



DRINKS PLOSE organic artisan drinks (4)

CAFFE' TOASTED BY TORREFAZIONE LADY CAFFÈ - SAN SECONDO - PARMA

San Rafael Tarrazu (Costa Rica)

served with the original organic Ferrara tenerina from the historic Cioccolateria Rizzati (2)

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Bread and service (2)