

**il RISTORANTE**  

---

**EMILIANO** **KM9m**

**ENGLISH MENU**



# LIST OF ALLERGENS

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:



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.



Gustav Klimt - Faggeto I - 1902 - olio su tela

---



## STARTERS

Beef tartare, cream of Taggiasca olives and ricotta, basil pesto and confit cherry tomatoes (14)



Crunchy millefeuille with mountain ricotta, marinated courgettes,  
cream of courgettes and its flower in batter (12)



Seared salmon fillet, apricot chutney, toasted pine nuts and robiola (14)





# PLATTERS

## SILVANO ROMANI SELECTION

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



Culatello di Zibello Oro PDO, Massimo Spigaroli (19)

Over 24-month Parma ham PDO by Prosciuttificio Leporati (12,5)

Spalla cruda Silvano Romani selection, minimum ageing 24 months (13,5)

Baked Spalla di San Secondo by Fratelli Grossi, served hot and with giardiniera side dish (13) 

NORCINO (serves 1) (16,5)

Culatello di Zibello Oro DOP, Massimo Spigaroli, 24 months raw shoulder Silvano Romani selection,  
Stroghino salami by Massimo Spigaroli, artisanal mountain coppa from the upper Nure Valley (PC)

KM90 (serves 1) (15)  

Over 24-month Parma ham PDO by Prosciuttificio Leporati, Stroghino salami by Massimo Spigaroli,  
mortadella "Simona" Artigianquality, 24-month Parmigiano Reggiano PDO cheese

VIA FRANCIGENA (serves 1) (14)

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) (24) 

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) (48) 

Over 24-month Parma ham PDO by Prosciuttificio Leporati, Culatello di Zibello Oro DOP, Massimo Spigaroli,  
reserve Pancetta Piacenza PDO,  
long-ageing Salame Felino salami PGI Silvano Romani selection,  
Coppa Parma PGI by Ferrari Cav. Bruno, mortadella "Simona" Artigianquality

PARMIGIANO REGGIANO AND ITS FOUR IDENTITIES (10)  

4 kinds of Parmigiano Reggiano PDO, aged for a minimum of 24 months:  
holstein-freisian cow, brown, Reggio Emilia red and Italian red spotted cows (organic, mountain, produced in the Reggio Emilia Apennines)

24-month Parmigiano Reggiano PDO cheese tasting (3) 

Crafted Silvano Romani Selection Giardiniera (6) 

Ciccioli (pork cracklings) (3,5)

Buffalo mozzarella (Campana PDO or Battipaglia buffalo milk mozzarella, according to daily availability) (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 Reggiana red and Alpine Brown cow's milk of Az. Agricola La Villa (Urzano - PR) and 24-month Parmigiano Reggiano PDO cheese (12)



Pumpkin tortelli, dressed with organic butter from Reggiana red and Alpine Brown cow's milk 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 Reggiana red and Alpine Brown cow's milk 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)



Emilian tortellini, fondue and Parmigiano Reggiano DOP wafer (13)



Tagliatelle with nettles and white farmyard ragù (duck, turkey, rabbit) (14)



Three tomato risotto (Riso Carnaroli Riserva San Massimo), smoked buffalo mozzarella, black lemon powder and basil oil (14)



Potato gnocchi with octopus ragù, aubergines and Taggiasca olive coral (14)





## MEAT DISHES

Boiled meats and their sauces (19)



Horse fillet (served rare) from Macelleria Equina Da Saulle dal 1950 (Fidenza),  
purple carrots, pepper sauce and mashed potatoes (22)



Young duck breast (pink cooking), sautéed nectarine, red fruit sauce and  
raspberry mustard Le Tamerici (MN) (19)



Pork ribs cooked at low temperature with baked potatoes (15)

Seared tuna cubes, celeriac, capers and spinach (18)



Spinach salad, rabbit in oil, annurca apple and honey dressing (13)



## GRILLED MEAT

SELECTION BY ROBERTO TRABUCCHI

always accompanied by our baked potatoes

Sliced rib-eye beef steak (22)

Picanha Scottona (19)

Fiorentina from Scottona (6,8€ / hg)

Scottona Black Angus Tomahawk (6,5€ / hg)

Horse rib from the Equina da Saulle butcher shop since 1950 (Fidenza) *according to weekly availability* (5,5€ / hg)

Horse diaphragm from the Equina da Saulle butcher shop since 1950 (Fidenza) *according to weekly availability* (16)



## SIDE DISHES

Baked potatoes / Sauteed Catalogna / Mashed potatoes / Mixed salad (5)







## DESSERTS

Our homemade ice cream with ancient cream with salted caramel almonds and saba (6)



Our homemade zabaglione ice cream with sbrisolona crumbs (6)



Our artisanal ice cream with ancient cream and fresh fruit (6)



Sbrisolona e zabaione (6)



Tiramisù di Casa Romani (6)



Zuppa Inglese (6)

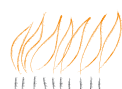


Fresh fruit salad (5)

Cakes from the cupboard with zabaglione (to share) (8)



## DESSERTS AND END OF MEAL WINES



### PARTIALLY FERMENTED MUST (low alcohol, unfermented sugar)

EMILIA IGT MALVASIA E MOSCATO

*Partially fermented must, light and very fragrant.*

CARRA

*Parma*

*Bottiglia Calice*

(16)

EMILIA IGT MOSCATO

*Fragrant and light: tastes like a summer late afternoon. Little alcohol, lots of fun.*

LAMORETTI

*Parma*

(18)

EMILIA IGT ZOE

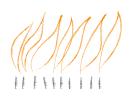
*Malvasia as it was before the industry: little alcohol, a hint of residual sugar, lots of flavour.*

CAMILLO DONATI

*Parma*

(20)

(4)



### SUN DRIED GRAPES WINES

EMILIA IGT MALVASIA PASSITA VINO DEL VOLTA

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

LA STOPPA

*Piacenza*

(38)

(7)

EMILIA IGT PASSITO ROSSO VINO DEL CAMPO

*Late harvest barrel fermented Bonarda . Rich and enveloping.*

LAMORETTI

*Parma*

(38)

EMILIA IGT MALVASIA PASSITA STRADORA

*Late harvest, sun dried Malvasia, lightly macerated. Natural producer. Full and rich, but very fresh.*

QUARTICELLO

*Reggio Emilia*

(36)



# CRAFTED ALES

## BIRRIFICIO FARNESE - FONTEVIVO - PR



33 cl BOTTLES Chica - Blonde Ale {5}

Calumet - American Pale Ale {5}

Bianca Spina - Blanche Ale {5}

Pasha' - Indian Pale Ale {5}

Graal - Belgian Strong Ale {6}

75 cl BOTTLES Chica - Blonde Ale {12}

Calumet - American Pale Ale {12}



# WATER

Natural still / carbonated water, PLOSE 75 cl {2,5}



# DRINKS

PLOSE organic artisan drinks {4}



# CAFFÈ'

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}



Bread and service {2}