

**il RISTORANTE**  

---

**EMILIANO** 

**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.



Claude Monet - I quattro alberi, 1891, Metropolitan Museum of Art



## STARTERS

Beef tartare, buffalo milk ricotta, confit tomatoes, fried capers

and burnt wheat crumble (14)



Crispy millefeuille with ricotta from the dairy, marinated courgettes and yogurt cream (13)



Scottish salmon, marinated cucumbers, avocado (14)





# PLATTERS

## SILVANO ROMANI SELECTION

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



Soft gorgonzola (4) 

Culatello Riserva Oro, Massimo Spigaroli (19)

Over 24-month Parma ham PDO by Prosciuttificio Leporati (13)

Spalla cruda Silvano Romani selection, minimum ageing 24 months (14)

Spalla cotta di San Secondo Silvano Romani selection, served hot and with giardiniera side dish  (13,5)

NORCINO (serves 1) (17)

Culatello Riserva Oro, Massimo Spigaroli, 24 months spalla cruda Silvano Romani selection,  
Strolghino salami by Massimo Spigaroli, coppa di Parma IGP Ferrari Cav. Bruno

KM90 (serves 1) (16)  

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

VIA FRANCIGENA (serves 1) (15)

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) (25) 

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 Riserva Oro, Massimo Spigaroli,  
reserve Pancetta Piacenza PDO,  
long-ageing Salame Felino salami PGI Silvano Romani selection,  
Coppa Parma PGI by Ferrari Cav. Bruno, mortadella "Galliani" 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) 

Artisanal giardiniera Silvano Romani Selection (6) 

Ciccioli (pork cracklings) (3,5)

Buffalo mozzarella (Campana PDO or Battipaglia buffalo milk mozzarella, according to daily availability) (9) 

Silvano Romani artisanal cheese selection (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 (13)



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 (13)



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 (13)



Broth with anolini Parma style (stuffed with stewed meat and Parmigiano Reggiano PDO cheese) (13)



Broth with anolini Fidenza style (stuffed with Parmigiano Reggiano PDO cheese) (13)



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



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



Risotto (Carnaroli Rice Riserva San Massimo), roasted eggplant cream, smoked burrata, sun-dried tomato and pistachio pesto, black lemon powder (14)





## MEAT DISHES

Horse fillet (served rare) from Macelleria Equina Da Saulle dal 1950 (Fidenza),  
Purple carrot mayonnaise, baked endive, and mustard dressing (22)



Traditional boiled meats with sauces (19)



Young duck breast (pink-cooked), creamed peppers, spring onions  
and Taggiasca olives crumble (19)



Seared tuna cubes, bok choy, chickpea hummus, and soy caramel (18)



Tomato salad (cherry, date, copper, and ribbed),  
herb yogurt sauce, poppy seeds, and a whole-grain bread wafer (10)



## GRILLED MEAT

SELECTION BY ROBERTO TRABUCCHI  
always accompanied by our baked potatoes

Sliced rib-eye beef steak (23)

Pork Tomahawk, green sauce (22)

Fiorentina from Scottona (7€ / hg)

Scottona Black Angus Tomahawk (7€ / hg)

Horse rib from the Equina da Saulle butcher shop since 1950 (Fidenza) *according to weekly availability* (6€ / hg)

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

Buffalo rib-eye steak and Florentine steak from Il Girasole Farm (Borzano di Albinea - RE),  
aged for at least 30 days *according to weekly availability* (7,5€ / hg)



## SIDE DISHES

Baked potatoes / Sautéed chicory / Mashed potatoes / Mixed salad (5)





## DESSERTS

Our artisanal fiordilatte ice cream with white chocolate chips and fresh strawberry coulis (6)



Our homemade zabaglione ice cream with sbrisolona crumbs (6)



Our artisanal fiordilatte ice cream with fresh fruit (6)



Sbrisolona cake with zabaione (6)



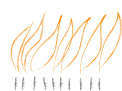
Tiramisù di Casa Romani (6)



Home made Cakes served 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

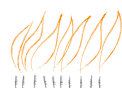
*Malvasia as it was before the industry: little alcohol, a hint of residual sugar, lots of flavour.*

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)

50 cl BOTTLES Level 0,5 - Low Alcohol (7,5)

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

ROASTED 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 cover charge (2)