

SALADS 14,00 €

Insalatona di Cesare *mixed salad, grilled chicken, parmesan, grilled bread and yogurt sauce*
 Insalatona parmigiana *mixed salad, prosciutto di Parma PDO and parmesan PDO*
 Insalatona bufalina *mixed salad and buffalo milk mozzarella*
 Insalatona contadina *mixed salad, tomatoes, artichokes and caciotta*

POLENTA WITH...



- ragout	14,50
- mushrooms	14,50
- gorgonzola DOP	14,50

PANFOCACCIA (crispy pizza)

"Il Duca" 19,50

with 24-month PDO Parma ham, Caciotta from the Parma hills. Parmesan PDO 24 months

"La Principessa" 17,00

with Mortadella di Bologna PGI, Gorgonzola DOP and walnuts

"Il Contadino" 10,00

with oil and rosemary



DOLCI

Caffè goloso <i>assortiment de desserts: café (cappuccino ou thé supplément de 1€) salame au chocolat, sbrisolona et glace à la crema</i>	6,50
Torta sbrisolona con crema zabaione <i>biscuit au jaune d'oeuf et aux amandes façon 'sablé' avec sabayon</i>	7,50
Tiramisù della Salsamenteria	6,50
Panna cotta <i>nature ou avec coulis au choix: fruits des bois, chocolat ou sabayon</i>	5,50
Gelato della casa <i>crème glacée à la crema, chocolat fondant, sbrisolona, saucisson au chocolat, crème fouettée</i>	8,00
Salame di cioccolato con panna <i>saucisson au chocolat et crème fouettée</i>	6,00



menu in other languages

salsamenteriadiparma.com





SALSINE PARMIGIANE

(Home made sauces, first portion is offered)

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

Taxes and service included



TYPICAL STARTERS

Parma e burrata <i>prosciutto di Parma PDO 24 months, burrata, cherry tomatoes, rocket</i>	20,00
Caprese di Parma <i>prosciutto di Parma PDO 24 months, mozzarella di bufala PDO, cherry tomatoes, rocket</i>	14,50
Delizia di Parma <i>prosciutto di Parma PDO 24 months, parmesan cheese PDO, rocket, pepper, oil</i>	14,50
Caprese classica <i>mozzarella di bufala PDO, cherry tomatoes, rocket</i>	17,00
Burrata con latte di bufala 200gr. <i>Fresh buffalo milk cheese made from mozzarella while inside contains stracciatella and cream, cherry tomatoes, rocket</i>	15,50

CURED MEATS

	Large platter €	Medium platter €	Small platter €	Tasting platter or sandwich €
1) Prosciutto di Parma PDO 24 months	35,00	23,00	12,50	7,00
2) Culatello di Zibello PDO 18 months	58,00	37,00	20,00	10,50
3) Culatta di Canossa 16 months	38,50	26,00	14,50	8,00
4) Fiocchetto	30,00	22,00	12,00	7,50
5) Salame di Felino PGI	26,50	19,50	11,50	7,00
6) Spalla di San Secondo	26,50	19,50	11,50	7,00
7) Salame strolghino	26,50	19,50	11,50	6,50
8) Coppa di Parma PGI	24,50	18,00	10,00	5,50
9) Pancetta	24,50	17,00	9,00	5,00
10) Mortadella di Bologna PDO	23,00	17,00	9,00	5,00



Mixed cured meats

	Large platter (300 gr.) €	Medium platter (200 gr.) €	Small platter (100 gr.) €
Il Trionfo <i>full choice of 9 salumi cuts</i>	32,00	24,50	-
Il Poker <i>culatello di Zibello 18 months PDO, culatta, fiocchetto, strolghino</i>	39,00	28,50	15,00
Gusto emiliano <i>culatello di Zibello 18 months PDO, mortadella PDO, prosciutto di Parma PDO 24 months, salame di Felino PGI, coppa di Parma PGI</i>	34,00	25,00	
Doppietta classica <i>prosciutto di Parma PDO 24 months, salame di Felino PGI</i>	31,00	22,00	11,50

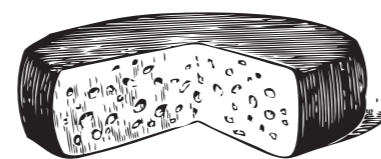


CHEESES

	Assiette
Parmigiano PDO 24 mesi <i>with balsamic cream</i>	9,50
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>	8,50
Mozzarella di bufala PDO <i>with rocket</i>	8,50

SFIZI Appetizers

Carciofi di Parma <i>artichokes with melt cheese and cooked ham</i>	12,00
Bruschetta <i>prosciutto PDO e caciotta</i>	5,50
Bruschetta <i>cherry tomatoes and pesto</i>	5,50
Polenta frite, <i>gorgonzola PDO e pancetta</i>	10,00
Polenta frite <i>with gorgonzola PDO</i>	7,00
Cup of fried polenta	4,50



Mixed cheeses

Gran piatto Reale <i>Burrata, mozzarella PDO, pecorino PDO, parmigiano PDO gorgonzola PDO et caciotta with assorted sauces</i>	36,00
Gran piatto del Casaro <i>Parmigiano PDO, mozzarella, pecorino PDO, gorgonzola PDO et caciotta with assorted sauces</i>	23,00
Tripletta del Casaro <i>Parmigiano PDO, caciotta e gorgonzola PDO with assorted sauces</i>	13,00

SINGLE COURSES

Tagliatelle <i>long pasta with meat ragù</i>	17,00
Anolini in brodo <i>stuffed pasta parcels in broth</i>	17,00
Anolini di Zibello <i>stuffed pasta parcels with culatello sauce, cream</i>	17,00
Anolini del casaro <i>stuffed pasta parcels with gorgonzola sauce, cream</i>	17,00
Tortelli d'erbetta <i>ricotta cheese and spinach ravioli, with butter and parmigiano</i>	16,00
Tortelli di zucca <i>pumpkin ravioli, with butter and parmigiano</i>	16,00
Tortelli di tartufo <i>truffle ravioli, with butter and parmigiano</i>	17,00
Lasagnes classiques <i>traditional lasagne with beef ragu and béchamel sauce</i>	20,00
Gnocchi di patate <i>with, of your choice: culatello sauce, gorgonzola or pesto</i>	16,00
Risotto Champignons <i>with prosciutto</i>	18,50
Daily soup	12,00
Mixed single courses	
Tripletta parmigiana <i>ricotta cheese and spinach ravioli, pumpkin ravioli, with butter and parmigiano, stuffed pasta parcels with culatello sauce and cream or stuffed pasta parcels with gorgonzola sauce and cream</i>	19,50
Tripletta di tortelli <i>ricotta cheese and spinach ravioli, pumpkin ravioli, truffle ravioli, with butter and parmigiano PDO</i>	19,50

MAIN COURSES

"Stinco" <i>Shank of pork with baked potatoes</i>	26,00
Joues de porc <i>pork cheeks stewed in Lambrusco wine served with warm polenta</i>	17,50
"Stracotto" de boeuf <i>stewed beef with warm polenta</i>	17,50
Carpaccio di roastbeef <i>roast beef carpaccio with warm mustard sauces with mashed potatoes or padellata di verdure</i>	16,00
Melanzane alla parmigiana <i>eggplant parmesan-style</i>	14,00
"Mariola" <i>cotechino from the lower Parma area with mashed potatoes</i>	16,50
Trippa alla bussetana <i>Bussetana tripe with beans</i>	13,00
Suprema di pollo, olive, capperi, acciughe e pomodoro <i>Chicken fillet with olives, capperi, anchovies, tomato</i>	17,50
Mixed main courses	
Misto Parma <i>pork cheeks stewed in Lambrusco wine and stewed beef served with warm polenta</i>	27,00
Porcellata <i>pork cheeks with lambrusco, mariola and mashed potatoes</i>	25,50



CONTORNI

Padellata di verdure <i>peppers, zucchini, eggplant, onions</i>	6,50
Purée de pomme de terre au parmigiano <i>mashed potatoes</i>	6,50
Pommes de terre roti <i>Roasted potatoes</i>	5,50
Insalata mista <i>green salad, cherry tomatoes</i>	7,00