



MENU

OUR FOREFATHERS ENJOYED THEIR WINE IN A CUP.
THEY WERE QUITE RIGHT. IN THOSE DAYS IN A TAVERN.
TODAY THERE'S THE SALSAMENTERIA.





*In Parma, as in Italy, we never renounce at the appetizer.
Here it is the proposal to taste the specialities of Parma
and travel by eating...*



Bread and sauce at choice (cover charge)

€ 2,00

SALSINE PARMIGIANE (Home made sauces)

Parmesan sauce
Artichokes sauce
Sweet pepper sauce



Parsley and anchovies sauce
Scallion sauce
Mixed vegetable sauce

*It takes days in winter,
cold and foggy;
it takes farmhouses,
large warm kitchens of fireplaces;
it takes man's ingenuity
and his peasant culture,
to transform into a masterpiece
the simple things of nature.*



SALUMI (cured meats)

	Big platter	Medium platter	Little platter	Degustation or sandwich
Prosciutto di Parma PDO 24 months	25,00	17,50	11,00	7,00
Culatella di Canossa 16 months	30,50	22,00	12,50	8,00
Fiocchetto	25,50	18,00	11,00	7,00
Salame di Felino PGI	22,00	16,50	9,50	6,50
Spalla di San Secondo	22,00	16,50	9,50	6,50
Salame strolghino	21,00	15,50	9,00	6,00
Coppa di Parma PGI	19,50	14,00	8,50	6,00
Pancetta	17,50	12,00	7,50	5,50
Mortadella di Bologna PDO	17,50	12,00	7,50	5,50

Our specialities

	Big	Medium
Culatello <i>Culatello di Zibello PDO 18 months, butter curls</i>	43,50	30,00
Il Trionfo <i>full choice of 9 salumi cuts</i>	27,00	19,00
Il Poker <i>culatello, culatta, fiocchetto, strolghino</i>	34,50	24,00
Doppietta classica <i>prosciutto di Parma 24 months, salame di Felino</i>	24,00	17,50
Tripletta rustica <i>spalla di San Secondo, mortadella, pancetta</i>	18,50	14,50



Tradition has it that the meat is eaten directly by the chopping board, but if you want a dish, ask the staff for it!

PIATTI FREDDI (Cold dishes)

Il Classico della Salsamenteria <i>Prosciutto di Parma PDO 24 months, Spalla di San Secondo, Mortadella di Bologna PDO, Salame di Felino PGI, Parmigiano PDO 24 months, Pecorino toscano PDO, Caciotta dei Colli di Parma</i>	16,50
Parma e burrata <i>prosciutto di Parma PDO 24 months, burrata, cherry tomatoes, rocket</i>	14,50
Caprese di Parma <i>prosciutto di Parma PDO 24 months, mozzarella di bufala, cherry tomatoes, rocket</i>	11,00
Delizia di Parma <i>prosciutto di Parma PDO 24 months, parmesan cheese, rocket, pepper, oil</i>	11,00
Caprese classica <i>with cherry tomatoes and rocket</i>	10,50
Caprese di burrata <i>with 200gr buffalo milk with cherry tomatoes and rocket</i>	10,50

FORMAGGI (Cheeses)

	Platter
Parmigiano de 24 meses PDO <i>with balsamic cream</i>	7,50
Gorgonzola PDO <i>with walnuts</i>	7,00
Caciotta dei colli di Parma <i>with clementine sauce</i>	6,00
Pecorino toscano PDO <i>with figs sauce</i>	6,00
Mozzarella di bufala PDO <i>with rocket</i>	6,00



Mixed cheeses

Gran piatto Reale <i>burrata, mozzarella, pecorino, parmigiano, gorgonzola, and caciotta with assorted sauces and walnuts</i>	27,50
Gran piatto del Casaro <i>parmigiano, stracchino, pecorino, gorgonzola and caciotta with assorted sauces and walnuts</i>	19,00
Tripletta del Casaro <i>parmigiano, caciotta and gorgonzola, with assorted sauces and walnuts</i>	12,00



SFIZI (apéritifs)

Bruschetta prosciutto di Parma e caciotta (<i>cheese</i>)	6,00
Bruschetta pesto e pomodorini / <i>cherry tomatoes and pesto</i>	6,00
Bruschetta spicy anchovies and butter	7,50
Polenta frita, gorgonzola e pancetta	8,50
Polenta frita con mariola	7,50
Polenta frita con gorgonzola	6,50
Cup of fried polenta	4,50
Grilled onions	4,50
Giardiniera	4,50

PANINI CALDI or PIADINA (Hot sandwiches)

Parmigiano <i>prosciutto di Parma 24 months, cheese, parmesan sauce</i>	8,50
Bolognese <i>mortadella, gorgonzola</i>	
Roastbeef <i>roastbeef, rocket, parmesan sauce and flakes</i>	
San Secondo <i>spalla di San Secondo, caciotta cheese, artichokes sauce</i>	
Mariolino <i>mariola, scallion sauce, roket</i>	



First and second courses are only a part of the journey!



PRIMI (Single courses)

Anolini di Zibello <i>stuffed pasta parcels with culatello sauce, cream</i>	11,00
Anolini in brodo <i>stuffed pasta parcels in broth</i>	11,00
Tortelli d'erbetta <i>ricotta cheese and spinach ravioli, with butter and parmigiano PDO</i>	11,00
Tortelli di zucca <i>pumpkin ravioli, with butter and parmigiano PDO</i>	11,00
Tortelli al tartufo <i>truffle ravioli, with butter and parmigiano PDO</i>	12,00
Lasagne all'emiliana <i>traditional lasagne with beef ragu and béchamel sauce</i>	11,50
Gnocchi di patate <i>potato dumplings served with 4 sauces of your choice: Culatello stew with cream; Pesto; Tomato sauce ; gorgonzola sauce</i>	10,50
Tagliatelle <i>with Chianina sauce</i>	13,50
Tagliatelle <i>sauce tomato</i>	11,00
Black Cabbage and Cannellini Bean Soup	9,00

Mixed platters

Tripletta parmigiana <i>erbetta ravioli, pumpkin ravioli with butter and parmigiano PDO, anolini di Zibello</i>	16,00
Tripletta di tortelli <i>erbetta ravioli, pumpkin ravioli, truffle ravioli with butter and parmigiano PDO</i>	15,00
Doppietta di tortelli <i>erbetta ravioli, pumpkin ravioli with butter and parmigiano PDO</i>	14,00



POLENTA WITH...

- ragù di chianina	11,50
- mushrooms	11,50
- gorgonzola DOP	11,50
- pork cheeks with Lambrusco	16,00
- beef stracotto	15,00



PANFOCACCIA

"Il Duca" 14,00

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

"La Principessa" 14,00

panfocaccia with Mortadella di Bologna PGI, Gorgonzola DOP and walnuts

"Il Contadino" 8,00

panfocaccia, oil and rosemary



...you are traveling! don't give up anything,
the portions of our dishes are designed for this reason...



SECONDI (Main courses)

Stinco con patate al forno <i>Shank with baked potatoes</i>	19,00
Guancialini di maiale al lambrusco con polenta frita <i>pork cheeks stewed in Lambrusco wine served with fried polenta</i>	16,00
Stracotto di manzo e purè <i>beef stracotto with mashed potatoes</i>	14,00
Arrosto di maiale con cipolline alla brace sott'olio <i>Roast pork with grilled onions in oil</i>	11,00
Suprema di pollo olive, capperi, acciughe e pomodoro <i>Chicken fillet with olives, capers, anchovies and tomato</i>	14,00
Salsiccia di strolghino con peperonata <i>Strolghino sausage with peperonata</i>	12,50
Carpaccio di roastbeef con sugo e pure' o padellata di verdure <i>roast beef carpaccio with warm mustard sauces with mashed potatoes or padellata di verdure</i>	12,50
Parmigiana di melanzane <i>eggplant parmesan-style</i>	11,00
Mariola con pure' <i>mariola with mashed potatoes</i>	10,50
Trippa alla bussetana con fagioli <i>Bussetana tripe with beans</i>	10,50

Assorted dishes

Porcellata <i>pork cheeks simmered with lambrusco 'Burgundy style', mariola and parmigiano mashed potatoes</i>	18,00
Maiolata <i>Roast pork, mariola, strolghino sausage and parmigiano mashed potatoes</i>	17,00

CONTORNI (side dishes)

Padellata di verdure <i>peppers, zucchini, eggplant, onions</i>	5,50
Patate al forno <i>Roasted potatoes</i>	5,50
Purè di patate <i>Mashed potatoes</i>	4,00
Insalata mista <i>green salad, carrots and cherry tomatoes</i>	6,00

INSALATE (salades) 11,00

Insalatona di Cesare <i>mixed salad, chicken fillet, parmesan PDO, grilled bread and yogurt sauce</i>
Insalatona parmigiana <i>mixed salad, prosciutto di Parma PDO and parmesan PDO</i>
Insalatona bufalina <i>mixed salad and buffalo milk mozzarella PDO</i>
Insalatona di tonno <i>mixed salad, tuna and grilled onions in oil</i>
Insalatona di roastbeef <i>mixed salad, roastbeef carpaccio, parmigiano PDO</i>





What a pity leave without a dessert!

DESSERT

Doppietta del goloso <i>torta sbrisolona and chocolate salami with whipped cream</i>	6,50
Torta sbrisolona con crema zabaione <i>dried crumble of almonds and nuts served with zabaione cream</i>	6,50
Home made Tiramisù	6,50
Panna cotta <i>Served plain or with your choice of 3 toppings: berries, chocolate, eggnog</i>	6,50
Salame di cioccolato con panna <i>Chocolate salami with whipped cream</i>	5,50
Apple cake with whipped cream	5,50



MILANO

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