



## *Tasting menus*

### Traditional Tasting Menu

**A sampler of Parma's best cured meat:  
Parma Prosciutto, Coppa, Salame  
served with traditional fried dough and Parmigiano Reggiano <sup>(1,6)</sup>**

**Sampler of our "Tortelli"  
(Ricotta cheese & swiss chard stuffing Tortelli and pumpkin stuffing Tortelli) <sup>(1,2,6)</sup>**

**"Duchessa di Parma"- Rolled turkey breast, stuffed with Parmigiano Reggiano  
and Parma ham with Marsala sauce and baked thyme flavored potato pie <sup>(2,6)</sup>**

53 € per person

### Land Tasting Menu

**Spinach flan served with Parmesan cheese fondue and "grano arso" crumble <sup>(1,2,6)</sup>  
Cabbage "Gnocchetti", potato cream, crispy bacon and balsamic vinegar reduction <sup>(13)</sup>  
Chestnut honey lacquered pork belly, wine reduction and sautéed cabbage <sup>(13)</sup>**

**Babà soaked with rum, orange creamy mousse and milk sauce <sup>(1,2,6)</sup>**

58 € per person

### Sea Tasting Menu

**Diced octopus with chickpeas sauce, fennel and orange gel <sup>(8,10)</sup>**

**Ink squid "Tagliolini" pasta, squid and fermented lemon <sup>(1,2,10)</sup>**

**Turbot fish with romanesco cauliflower sauce, thyme flavored oil,  
celery root and caramelized onion <sup>(6)</sup>**

**Cinnamon flavored panna cotta, salted caramel and amaretti cookies <sup>(6,7)</sup>**

65 € per person



# *A' la carte Menu*

## **Appetizers**

<b>Cured meat sampler</b>	18 €
Prosciutto di Parma aged 30 months “Leporati”	
Coppa di Parma IGP “Ferrari Cavalier Bruno”	
Salame Felino IGP	
<b>Prosciutto di Parma aged 30 months “Leporati”</b>	18 €
<b>Culatello di Zibello DOP</b>	20 €
<b>Salame Felino IGP</b>	12 €
<b>Torta fritta, traditional fried dough <sup>(1,6)</sup></b>	5 €
<b>“Giardiniera”, traditional sweet and sour vegetable mix <sup>(8,13)</sup></b>	6 €
<b>Parmigiano Reggiano aged 30 months</b> served with seasonal fruit jam	11€
<b>Spalla cotta di San Secondo</b>	17€
<b>Spinach flan served with Parmesan cheese fondue and “grano arso” crumble <sup>(1,2,6)</sup></b>	17€
<b>“Cotechino”, pork sausage, served with jerusalem artichoke cream, “salsa verde” and tomato sauce <sup>(1,2,13)</sup></b>	17€
<b>Braised pork cheek and roasted colyflower purée <sup>(8,13)</sup></b>	17€
<b>Scallops with parsnip sauce, coral mayonnaise and yuzu <sup>(2,10)</sup></b>	20 €
<b>Diced octopus with chickpeas sauce, fennel and orange gel <sup>(8,10)</sup></b>	19 €



## First courses

<b>Ricotta cheese and swiss chard stuffing “Tortelli”</b> with butter and Parmigiano Reggiano <sup>(1,2,6)</sup>	14€
<b>Pumpkin stuffing “Tortelli”</b> with butter and Parmigiano Reggiano <sup>(1,2,6)</sup>	14€
<b>“Tortelli” sampler (ricotta cheese tortelli and pumpkin tortelli)</b> with butter and Parmigiano Reggiano <sup>(1,2,6)</sup>	14€
<b>“Anolini” filled with Parmigiano Reggiano and braised meat</b> served in a beef and capon broth <sup>(1,2,7,8)</sup>	18€
<b>Cabbage “Gnocchetti” served with potato cream, crispy bacon</b> and balsamic vinegar reduction <sup>(13)</sup>	17€
<b>“Carnaroli” risotto with beetroot, “bufala” milk ricotta cheese and dill <sup>(6)</sup></b>	19€
<b>Ink squid “Tagliolini” pasta, squid and fermented lemon <sup>(1,2,10)</sup></b>	20 €
<b>“Calamarata” pasta with turnip cream and sea urchin sauce <sup>(1,10)</sup></b>	20 €



## Second courses

<b>“Duchessa di Parma”</b>	20 €
<b>Rolled turkey breast, stuffed with Parmigiano Reggiano and Parma ham</b> with Marsala sauce and baked thyme flavored potato pie <sup>(2,6)</sup>	
<b>Caramelized foie gras escalopes with pomegranate,</b> orange gel and brioche bread <sup>(1,6)</sup>	24€
<b>Chestnut honey lacquered pork belly, wine reduction</b> and sautéed cabbage <sup>(13)</sup>	19€
<b>Monkfish and bacon served with pumpkin sauce</b> and chestnut mousse <sup>(6)</sup>	22€
<b>Turbot fish with romanesco cauliflower sauce, thyme flavored oil</b> celery root and caramelized onion <sup>(6)</sup>	22€

## Side Dishes

<b>Mixed salad, radish, carrot and fennel</b>	6€
<b>Sautéed escarole and taggiasche olives</b>	6€

## Drinks

<b>Water (70cl)</b>	3,00€
<b>Soft Drinks</b>	5,00€

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<b>Service</b>	3,00€
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### *Allergen list*

1. Gluten	2. Egg	3. Fish	4. Peanuts
5.Soy	6. Milk	7. Nuts	8. Celery
9.Sesame	10.Mollusks	11. Mustard	12.Shellfish
13. Sulfur Dioxide	14.Lupini beans		



## *Dessert menus*

<b>White chocolate ice-cream, creamy milk chocolate mousse and dark chocolate crumbles</b> <sup>(2,6)</sup>	10€
<b>Babà soaked with rum and orange creamy mousse and milk sauce</b> <sup>(1,2,6)</sup>	10€
<b>Cinnamon flavored panna cotta, salted caramel and amaretti cookies</b> <sup>(6,7)</sup>	9€
<b>“Parrozzo” with soft berry heart and licorice sauce</b> <sup>(2,6,7,13)</sup>	10€
<b>Blackcurrent sorbet</b>	8€

## *Dessert wines*

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<b>Moscato di Pantelleria – Sicilia</b>	by the glass	7€
<b>Passito di Pantelleria – Sicilia</b>	by the glass	7€
<b>Passito di Pantelleria Ben Ryè – Sicilia</b>	by the glass	11€
<b>Malvasia Passito – Emilia Romagna</b>	by the glass	8€

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