



Tasting menù

Traditional Tasting Menù

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

**Sampler of our "Tortelli"
(Ricotta cheese & swiss chard stuffing Tortelli and Potato stuffing Tortelli) ^(1,2,6)**

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

55 € per person

Land Tasting Menù

Zucchini flan served with yogurt cream and toasted bread ^(2,6,13)

"Fregola" pasta with Robiola cheese and herbs ^(1,,6,8)

Duck breast served with red bell pepper, smoked peach jelly and sautéed baby spinach

Strawberry parfait with sweet vanilla crumble and ricotta mousse ^(2,6)

60 € per person

Sea Tasting Menù

Marinated and smoked amberjack, cucumber juice, raspberry and creme fraiche ^(3,6)

"Tagliolini" pasta with shrimps ragù, rocket pesto and lemon ^(1,2,7,12)

Cuttlefish salad served with lettuce cream and mixed vegetables ^(8,10)

Pavlova with citrus fruit flavoured pastry cream, chocolate cream and fresh fruit ^(2,6)

68 € per person



A' la carte Menu

Appetizers

Cured meat sampler	18 €
Prosciutto di Parma aged 30 months “Leporati”	
Coppa di Parma IGP “Ferrari Cavalier Bruno”	
Salame Felino IGP	
Prosciutto di Parma aged 30 months “Leporati”	18 €
Culatello di Zibello DOP	20 €
Salame Felino IGP	12 €
Torta fritta, traditional fried dough ^(1,6)	5 €
“Giardiniera”, traditional sweet and sour vegetable mix ^(8,13)	6 €
Parmigiano Reggiano aged 30 months	11€
served with seasonal fruit jam	
Zucchini flan served with yogurt cream and toasted bread ^(2,6,13)	17€
Fassona beef tartare, rocket, green apple, soft yolk and hazelnut ^(1,2,3,7)	19€
Spalla cotta served with sweet and sour eggplant and mini sweet bread loaf ^(1,13)	19€
Sliced squid served with lemon caviar, ink squid powder and mint ⁽¹⁰⁾	19 €
Marinated and smoked amberjack, cucumber juice, raspberry and creme fraiche ^(3,6)	19 €



First courses

Ricotta cheese and swiss chard stuffing “Tortelli” with butter and Parmigiano Reggiano ^(1,2,6)	14€
Potato stuffing “Tortelli” with butter and Parmigiano Reggiano ^(1,2,6)	14€
“Tortelli” sampler (ricotta cheese tortelli and potato tortelli) with butter and Parmigiano Reggiano ^(1,2,6)	14€
“Anolini” filled with Parmigiano Reggiano and braised meat served in a beef and capon broth ^(1,2,7,8)	18€
“Fregola” pasta served with Robiola cheese and herbs ^(1,6,8)	17€
“Carnaroli”risotto with three tomatoes types , Provola cheese fondue and basil sauce ^(6,8)	19€
“Tagliolini” pasta with shrimps ragù, rocket pesto and lemon ^(1,2,7,12)	20 €
“Cavatelli” pasta with yellow cherry tomatoes, mullet bottarga and almonds ^(1,3,7)	20 €



Second courses

“Duchessa di Parma”	20 €
Rollad turkey breast, stuffed with Parmigiano Reggiano and Parma ham with Marsala sauce and baked thyme flavored potato pie ^(2,6)	
Caramelized foie gras escalopes with confit apricot, wine reduction, pistachio and brioche bread ^(1,6,7,13)	24€
Duck breast served with red bell pepper, smoked peach jelly and sautéed baby spinach	20€
Mediterranean style seabass fillet ^(3,8)	22€
Cuttlefish salad served with lettuce cream and mixed vegetables ^(8,10)	22€

Side Dishes

Mixed salad, radish, carrot and fennel	6€
Ligurian style green beans	6€

Drinks

Water (70cl)	3,00€
Soft Drinks	5,00€

Service	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

Strawberry parfait with sweet vanilla crumble and ricotta mousse ^(2,6)	10€
Pavlova with citrus fruit flavoured pastry cream, chocolate cream and fresh fruit ^(,2,6)	10€
Tiramisù ^(1,2,6)	9€
Cardamom rice pudding with honey, mixed dried fruit and caramel ^(6,7)	10€
Watermelon sorbet	8€

Dessert wines

Moscato di Pantelleria – Sicilia	by the glass	7€
Passito di Pantelleria – Sicilia	by the glass	7€
Passito di Pantelleria Ben Ryè – Sicilia	by the glass	11€

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