

## Traditional Platter

### The best way to taste our platters

	2 pezzi	4 pezzi
GNOCCO FRITTO	2,50 €	3,50 €
ARTISANAL TIGELLE	2,50 €	4,00 €
LITTLE FRIED CRISPY PCS OF POLENTA	4,50 €	

	(1 Porzione)	(2 Porzioni)
Emilia platter <i>The best of our selection of PDO and PGI cured meats</i>	14,50 €	22,00 €
Culatello of Zibello PDO platter <i>With curls of butter from Parmigiano Reggiano PDO</i>	16,50 €	23,00 €
Tagliere di Crudo di Parma DOP e Culatello di Zibello DOP <i>Con riccioli di burro da affioramento del Parmigiano Reggiano DOP</i>	14,50 €	21,00 €
Parma Ham PDO platter	12,50 €	20,00 €
Parma Ham PDO and Buffalo Mozzarella	16,50 €	
Addition of Parmigiano Reggiano PDO <i>For plate</i>	4,50 €	
Parmigiano Reggiano 24 months PDO	8,00 €	

**Small taste of Parmigiano Reggiano 24 months** 8,00 €  
*With glaze of PGI Modena balsamic vinegar*

**A taste of Parmigiano Reggiano 24 months PDO** 11,00€  
*With glaze of PGI Modena balsamic vinegar, cranberry sauce, honey, and fruit mustard*

**A taste of PDO Parmigiano Reggiano  
seasoned 24,30, 36 months** 15,00€  
*with PDO Parmesan cheese Paté, glaze of PGI balsamic vinegar of Modena, cranberry sauce, honey, and fruit mustard*

**A taste of traditional cheeses** 15,00€  
*with PDO Parmesan cheese Paté, glaze of PGI balsamic vinegar of Modena, cranberry sauce, honey and fruit mustard*

**A taste of mixed PDO Parmesan cheese Paté** 7,00 €

In the case of ALLERGIES and INTOLERANCES, please inform the room staff before ordering, our ingredients book is always available.

## Home made fresh Pasta

<b>Ricotta cheese and Spinach* Ravioli</b> <i>With melted butter, sage and PDO Parmesan cheese</i>	12,50 €
<b>Pumpkin* Ravioli</b> <i>With melted butter, minced amaretti and PDO Parmesan cheese</i>	12,50 €
<b>Bis of Ravioli (Ricotta cheese and Spinach*, Pumpkin*)</b> <i>With melted butter and PDO Parmesan cheese</i>	13,00 €
Baked green lasagna in Emiliana style	11,00 €
Spaghetti with fresh tomato and basil For child dish 6,00€	10,00 €
Homemade fresh Tagliatelle with Ragout	12,50 €
<b>First course of the day</b> 10,00 € Parmamenù offer every day the best of Emilian tradition, ask the room staff for the tasty proposal of today!	

### Specials with... Culatello of Zibello PDO

**SPAGHETTI CARBONARA WITH CULATELLO OF  
ZIBELLO PDO**  
14,50 €

**RIGATONI AMATRICIANA WITH CULATELLO OF  
ZIBELLO PDO AND PARMA HAM PDO**  
14,50 €

### Pizza

Margherita Classica <i>Tomato and milky cream mozzarella</i>	10,00 €
Al Cotto <i>Tomato, milky cream mozzarella, natural cooked ham</i>	12,00 €
Parma Ham PDO <i>Tomato, milky cream mozzarella and 24 months Parma Ham PDO</i>	13,50 €
The Parma Delight <i>Tomato, milky cream mozzarella, 24 months Parma Ham PDO and stracchino</i>	14,50 €
The Parma Duchess <i>Tomato, milky cream mozzarella, 24 months Parma Ham PDO, flakes of Parmigiano Reggiano 24 months PDO and rocket</i>	14,50 €

\* Parma Menu offers you the Emilian tradition every day. For this reason, in certain periods of the year, depending on seasonality and market availability, we use high quality frozen ingredients

## Something Fresh

Roastbeef slow and low oven cooked <i>With misticanza, tomato and EVO oil</i>	17,00 €
Bresaola della Valtellina PGI <i>with rocket, flakes of Parmigiano Reggiano PDO 24 months,</i>	15,00 €
Marinated thinly sliced raw IGP Chianina beef <i>breeding with arugula and PDO Parmesan cheese shavings</i>	16,50 €
The crispy Culatello PDO Salad <i>With misticanza, flakes of Parmigiano Reggiano PDO 24 months, carrots, celery, Culatello di Zibello PDO</i>	13,50 €
Caprese salad <i>Coppered tomato, EVO oil and milky cream mozzarella</i>	12,00 €
The delicious Bufala PDO Salad <i>With Buffalo Mozzarella PDO, songino, rocket, tomato, basil and fennel</i>	13,00 €
Bufala PDO Caprese salad <i>With Campania Buffalo Mozzarella PDO, tomato, EVO oil and basil</i>	13,00 €
Portion of Grilled Vegetables	9,50 €

**CHIANINA CROCKBURGER** 16,00€  
*IGP Chianina beef hamburger with lettuce, tomato, tartare sauce, red onion sauce and toasted bread, CRISPY CULATELLO DI ZIBELLO DOP, and Parmigiano Reggiano PDO*  
Our burgers are served with Fries of oven cooked potatoes

**Main course of the day** 10,00 €  
Parmamenù offer every day the best of Emilian tradition, ask the room staff for the tasty proposal of today!

### Vegetables

Fries	5,00 €
Oven cooked potatoes	5,00 €
Grilled Vegetables	6,00 €

### Dessert

House cakes and tarts <i>Albicocca, Amarena, Prugna e Nutella</i>	5,00 €
Ciocolatina	5,00 €
Sbrisolona	5,00 €
Oven baked raviolo with jam	3,00 €
Fresh Fruit Macedonia	5,00 €
Yogurt Cream	5,00 €
Coffee Cream	5,00 €

## Le Specialità della Casa

Antica ricetta di Famiglia

### MALATEMPORA, Vermouth made in Parma!

Malatempora is from an ancient Emilio Carpanese's recipe, a grocer in 60's Salsomaggiore Terme.

Lambrusco and Parma Malvasia, precious bitter botanical and only 17% of alcoholic percentage give Malatempora the ideal digestive proprieties for the typical emiliana recipes pairing.

**Malatempora (drink) 4,00€**

Try it with an ice cube and a lemon peel, for the typical Italian aperitif

In exclusive cocktails:

**Negroni 7,00€**

(3 cl bitter Campari, 3 cl Gin, 3 cl Vermouth Rosso Malatempora, Orange ½ slice)

**Negroni Sbagliato 7,00€**

(3 cl spumante, 3 cl bitter Campari, 3 cl Vermouth Rosso Malatempora, Orange ½ slice)

**American 7,00€**

(3 cl spumante, 3 cl bitter Campari, 3 cl Vermouth Rosso Malatempora, Orange ½ slice)



## Classics

**Aperol Spritz 6,50€**

(Prosecco, Bitter Aperol, Tonic Water)

**Campari Spritz 6,50€**

(Prosecco, Bitter Campari, Tonic Water)

**Parma Spritz 6,50€**

(Lambrusco, Bitter Aperol, Tonic Water)

**Malatempora Spritz 6,50€**

(Prosecco, Malatempora Vermouth Rosso, Tonic Water)

## Drinks

### Water and soft drinks

Natural or sparkling water 0,50 L 1,80 €  
Soft drinks 3,50 €

### Coffee bar

Caffè	1,70€	Marocchino	2,50€
Caffè Decaffeinated	1,70€	Barley small	1,70€
Caffè with alcohol	2,50€	Barley big	2,00€
American coffee	2,50€	Ginseng small	1,70€
Cappuccino	2,50€	Ginseng big	2,00€
Milk	2,50€	Hot tea / Camomilla /	
Milk with coffee	2,50€	Herbal tea	4,00 €

## Craft Beers

### Birrificio Del Farnese

Chica, Blond Ale	6,00 €
Hops Site, Hoppy Lager	6,00 €
Dea, Imperial Pils	6,00 €

### Birrificio Del Ducato

Viaemilia, Italian Pilsner	6,00 €
Afo, American Pale Ale	6,00 €
White Riot, Blanche citrusy	6,00 €

<b>Tap Beers</b>	small 4,00 €	medium 5,50€
<b>No-alcoholic beer</b>	Moretti Zero 33cl	4,50 €

## Our wines selection

### Lambrusco

	Bottiglia	Calice
<b>Otello Nero di Lambrusco 1813, Ceci</b>	15,00 €	4,50 €
100% Lambrusco		
<b>Marcello Gran Cru IGP, Ariola</b>	15,00 €	4,50 €
100% Lambrusco Maestri		

### Red Wines

	Bottiglia	Calice
<b>Gutturnio Frizzante, Luretta</b>	18,50 €	4,50 €
70% Barbera, 30% Bonarda		
<b>Pantera, Luretta</b>	22,00 €	6,00 €
40% Barbera, 30% Bonarda, 30% Cabernet		
<b>A'S Arturo's rosso IGT, Ceci</b>	15,00 €	5,00 €
Selezione delle migliori uve rosse dell'Emilia		
<b>Rosso DOC, Monte delle Vigne</b>	19,00 €	5,00 €
70% Barbera, 30% Bonarda		

### In 0,375 l bottles

<b>Otello Nero di Lambrusco 1813, Ceci.</b>	8,50 €
100% Lambrusco	
<b>Rosso DOC, Monte delle Vigne</b>	9,00 €
70% Barbera, 30% Bonarda	



## Menù



Butchers in Parma since 1966

**DID YOU LIKE OUR PECIALITY? TAKE US HOME WITH YOU!!**  
**YOU CAN FIND ALL THE PRODUCTS YOU ENJOYED IN OUR STORES AND OUR E-COMMERCE:**

[parmamenu.it/ecommerce](http://parmamenu.it/ecommerce)



### White Wines

	Bottiglia	Calice
<b>Otello Malvasia Frizzante, Ceci</b>	14,00 €	4,50 €
100% Malvasia di Candia Aromatica		
<b>Poem Malvasia Ferma, Monte delle Vigne</b>	22,00 €	5,00 €
100% Malvasia di Candia Aromatica		

### Spakling wines

	Bottiglia	Calice
<b>Otello Rosè 1813, Ceci</b>	17,00 €	5,00 €
100% Pinot Nero, Spumante Rosè Metodo Martinotti		
<b>"Bruno e Le Rose" Cantine Ceci</b>	18,00 €	5,00 €
Lambrusco IGT Emilia e Pinot Nero, Spumante Rosè Metodo Martinotti		
<b>"Servo Suo" Prosecco Colsaliz</b>	18,00 €	5,00 €
100% di uve Glera in Metodo Charmat lento		
<b>Franciacorta DOCG Brut, La Montina</b>	32,00 €	-
Blending Pinot Nero 15% e Chardonnay 85% spumantizzato in Metodo Classico		

### Special wine oh tap

Half liter red or white, sparkling	9,00 €
Quarter liter red or white, sparkling	6,00 €