

Our Paninì

	Panino	Focaccia Piadina
Culatello of Zibello PDO	7,00 €	8,00 €
Parma Ham PDO	5,50 €	6,50 €
Natural Cooked Ham	5,00 €	6,00 €
Bresaola of Valtellina PGI	6,50 €	7,50 €
Coppa of Piacenza PDO	5,00 €	6,00 €
Mortadella of Bologna PGI	4,50 €	5,50 €
Salame of Piacenza PDO	5,00 €	6,00 €
Mandola Ham Salame	5,00 €	6,00 €
Vegetarian	7,00 €	
<i>Tomatoes, mozzarella, grilled aubergines and oregano</i>		
Summer	7,50 €	
<i>Cooked ham, mozzarella, salad and tomato</i>		
Spring	7,50 €	
<i>Parma ham, mozzarella, salad and tomato</i>		
Giant Toast	6,00 €	
<i>American bread *, cooked ham and cheese</i>		
Piadina "La Classica"	8,00 €	
<i>Parma ham, stracchino, tomato and rocket</i>		

Have you made your choice?

*Make it even more tasty with one of
the additions created with
the products you find on our shelves*

The Ducal	3,00 €
<i>Addition of flakes of Parmigiano Reggiano 24 months PDO and glaze of balsamic vinegar of Modena PGI</i>	
The Emilia House	2,00 €
<i>Addition of Parmigiano Reggiano PDO 24 months paté</i>	
The Sumptuous	3,00 €
<i>Addition of flakes of Parmigiano Reggiano 24 months DOP e artichokes in oil</i>	
The Tender	2,00 €
<i>Addition of creamy stracchino and rocket</i>	
The Autumn	2,50 €
<i>Addition of walnuts, local ricotta cheese and honey</i>	
The Buffalo Mozzarella	2,50 €
<i>Addition of buffalo mozzarella DOP</i>	
The Mozzarella	1,50 €
<i>Addition of mozzarella</i>	
The Traditional	1,00 €
<i>Addition of curls of butter from Parmigiano Reggiano PDO</i>	

The Specials

*Our focaccia are produced fresh every day
directly by our cooks*

The Pork Butcher Sandwich	8,50 €
<i>Hot toasted bread, steaming cotechino with green sauce and glaze of balsamic vinegar of Modena PGI</i>	
The Second to None	9,50 €
<i>hot cooked San Secondo pork shoulder and sauce to choose from mustard, spicy fruit mustard or green sauce of our production</i>	
The Tasty	9,50 €
<i>Seven cereals focaccia with Culatello of Zibello PDO and buffalo mozzarella PDO</i>	
Verdi's Focaccia	9,50 €
<i>Traditional EVO oil Focaccia with Parma Ham PDO, Parmigiano Reggiano PDO paté, tartar sauce and lettuce</i>	

I Taglierì

The Casket of the Carpanese Family	21,00 €
<i>Culatello of Zibello Dallatana PDO, Parma Ham Ruliano, Coppa of Piacentina PDO, Pancetta of Piacentina PDO, Salame gentile PDO, Strolghino of Culatello, flakes of Parmigiano Reggiano 36 months Red Cows.</i>	
<i>All accompanied by Parmigiano Reggiano PDO paté, acacia honey, mustard, Modena balsamic glaze PGI and cranberry sauce</i>	

	Classic (1 Portion)	Big (2 Portions)
Emilia platter	15,00 €	23,00 €
<i>The best of our selection of PDO and PGI cured meats</i>		
Culatello of Zibello PDO platter	13,50 €	23,00 €
<i>With curls of butter from Parmigiano Reggiano PDO</i>		
Parma Ham PDO and Culatello of Zibello PDO platter	12,00 €	21,00 €
<i>With curls of butter from Parmigiano Reggiano PDO</i>		
Parma Ham PDO platter	11,00 €	20,00 €
	2 Pezzi	4 Pezzi
Empty artisan tigelle	2,00 €	3,50 €
Addition of Parmigiano Reggiano PDO	3,50 €	6,00 €
<i>For plate</i>		
Parma Ham PDO and Buffalo Mozzarella PDO	15,00 €	
Parmigiano Reggiano 24 months PDO	7,00 €	

From our kitchen

Emilian Lasagna by Nonna Giuly	10,00 €
Gramigna with strolghino of Culatello ragout	10,00 €
Emilian Beef meatballs in red sauce	13,50 €
<i>With green peas and mashed potatoes</i>	
Cotechino di Mariola	14,50 €
<i>With green sauce, mashed potatoes and stewed lentils</i>	
The Chianina Cheeseburger PGI	15,00 €
<i>Chianina burger, lettuce, tomato, tartar sauce and stringy cheese</i>	
The Emilian	15,00 €
<i>Strolghino burger, Parmigiano Reggiano PDO paté, sautéed savoy cabbage, tomato jam, lettuce</i>	
The Classic Caesar Salad	13,00 €
<i>Assembled in bastardella with Roman lettuce, grilled and Bio chicken cooked at low temperature, flakes of Parmigiano Reggiano PDO, croutons of bread and Caesar sauce</i>	
Caprese salad	12,00 €
<i>Coppered tomato, EVO oil and buffalo mozzarella PDO</i>	

Dessert

Homemade Crostate	5,00 €
<i>Apricot, cherry, plum and nutella</i>	
Chocolate cake	5,00 €
Sbrisolona/Susanna	5,00 €
Tortello with jam	3,00 €
Nutella biscuit	3,50 €
Tigella with Nutella	2,00 €
Service	2,00 €

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

* 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 vegetables

Drinks

Water and soft drinks

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

Coffee bar

Italian Espresso	1,50 €
Decaffeinated coffee	1,60 €
Coffee with alcohol	2,50 €
Shaken coffee	3,00 €
American coffee	2,00 €
Cappuccino	2,00 €
Marocchino	1,90 €
Latte Bianco	2,00 €
Latte Macchiato	2,50 €

Small Barley / Ginseng	1,50 €
Big Barley / Ginseng	2,00 €
Hot Tea / Chamomile / Herbal tea	3,50 €
Hot chocolate	3,50 €
Hot Chocolate with whipped cream	4,00 €

Beers

Craft Beer of the Farnese Brewery	5,00 €
See the Beer Card	

"Cantine Ceci" selection wines

Red wines of the territory

	Bottle	Glass
"Otello Oro" Lambrusco	14,00 €	4,50 €
"Otellino Oro" Lambrusco bottle of 0,375 cl.		8,50 €
"A'S Arturo's" Red IGT	15,00 €	5,00 €

Whites wines of the territory

"Otello" Malvasia	14,00 €	4,50 €
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Sparkling wines of the territory

"Nani" Chardonnay Brut	17,00 €	5,00 €
"Otello Rosè 1813" Pinot Nero	17,00 €	5,00 €

**DID YOU LIKE US?
TAKE US HOME WITH YOU!!**

**YOU CAN FIND ALL
THE PRODUCTS
THAT YOU HAVE ENJOYED
IN OUR BOTTEGA**

*A casa di Emilia è un sogno ambizioso,
rinnire sotto lo stesso tetto*

*quelle Famiglie di Artigiani del Gusto
che con il loro lavoro
hanno reso questa terra unica e magica.*

*Benvenuti quindi in un mondo di sapori e tradizioni
dove il gusto è un'esperienza da ripetere
ogni giorno, anche a casa vostra.*

Perché non c'è piacere se non c'è condivisione.

Piacere, Emilia

Menù



**The best of our tradition:
Culatello of Zibello PDO from Dallatana,
Parma Ham PDO from Ruliano,
Salumi of Piacenza PDO from Peveri,
Parmigiano Reggiano PDO from
Gennari**

