villano

A GREAT ITALIAN RESTAURANT

VILLANO MENU'

winter edition 2018

VILLANI APPETIZERS

LOCAL COLD CUTS
N°1 Massimo Pezzani "ANTICA ARDENGA"

- Parma Ham
- Coppa Piacentina
- Pancetta
- Strolghino (salami)

Standard tasting 18 Euros
Large tasting 22 Euros

WHAT ABOUT MORTADELLA? A FAIRY TALE 9 Euros

30 month - aged Parma Ham 18 Euros

Zibello Culatello Ham (Slow Food presidium) 22 Euros

Strolghino (short - matured salami) 7 Euros

LARGE LOCAL COLD CUTS TASTING
Served on a cutting board (to share - 3/4 people)

- Culatello Ham
- Local cold cuts mix
- Parmesan tasting
- Giardiniera - Mixed pickled vegetables

42 Euros

"ERBUCCHIO" ORGANIC GIARDINIERA
mixed pickled vegetables

A tasty organic giardiniera with vegetables and seasonal wild herbs (4 versions each year) in EVO from Oleificio Pasquinoni - Coriano (Rimini)

Giardiniera TASTE IT! standard 5 Euros large 7 Euros

VILLANO'S SPECIALTIES

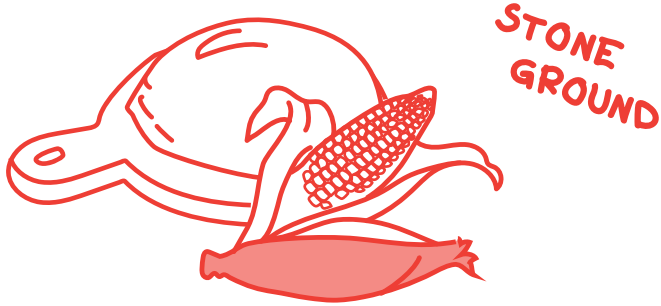
San Secondo Spalla cotta served lukewarm with giardiniera	14 Euros
Nebbione "Antica Ardenga" *It's name reminds the fog (nebbia), typical in the low parmesan area*	19 Euros
Cotechino, made from selected italian meats, served with lentil sauce	12 Euros

PARMIGIANO REGGIANO

24 month - aged Reggiano Parmesan and our typical fruit compote	12 Euros
Parmesan Cream served with slices of toasted bread	6 Euros
ASK US IF THE GORGONZOLA CHEESE IS AVAILABLE	6 Euros

POLENTA

Butter from the Appennino and Parmesan	8 Euros
Mushrooms ragu	12 Euros
Melted cheese fondue	10 Euros
Strolghino sausage	12 Euros



VEGETABLES

SALADS

Nord - Sud (North- South) — 10 Euros
Misticanza salad, smoked salmon, feta, oranges, cherry tomatoes and almonds

Villano — 10 Euros
Radicchio, Golden apples, walnuts, carrots, pumpkin seeds, Parmigiano Reggiano

Caprese — 12 Euros
Cherry tomatoes, italian tomatoes cuore di bue, buffalo mozzarella, rosemary sauce

LIGHT DISHES

Salad of the day — 9 Euros

Pureed soup of the day — 9 Euros

Plate of seasonal vegetables (fresh upon availability) — 6 Euros

OTHER DISHES

GLUTEN FREE

Gnocchi with carrott and ginger cream — 12 Euros

Spinach and ricotta cannelloni — 12 Euros

VEGAN

Whole wheat Strigoli, beetroot cream and pine nut — 12 Euros

Soy and flaxseeds burger served with seasonal vegetables — 12 Euros

OUR HOMEMADE PASTA

We take 8 eggs, then we add 7 egg yolk
and knead them with 0,5 kg of durum wheat
and 0,5 of whole wheat flour.
We let the dough rest for 3 hours,
then we make it out at the moment
of your order. Daily made.
Like our grandmothers used to make.

Do you want to make a good impression with your hosts?
Buy our pasta and cook it at home.

FIRST COURSES

HOMEMADE PASTA (Cooked - to - order)

Tortelli with herbs filling	14 Euros
Tortelli with potatoes and truffle filling	14 Euros
Tortelli with pumpkin filling	14 Euros
Tortelli of the day (just on Saturdays and Sundays)	14 Euros

OUR FIRST COURSES

Anolini in brodo alla fidentina (with broth)	12 Euros
Lasagne with Bolognese sauce	10 Euros
Homemade Tagliolini with guinea - fowl sauce and chestnuts	14 Euros
Spinach gnocchi with cheese fondue and sausage	12 Euros
Pappardelle with Appennino's mushrooms sauce	12 Euros

SPAGHETTI

Monograno "Felicetti" Selection

Alla carbonara - bacon and eggs (upon the recipe of its inventor chef Renato Gualandi) TOP ↑	12 Euros
Al cacio e pepe - pecorino cheese and pepper sauce (original recipe)	12 Euros
Al pomodorino del Piennolo e la stracciatella di Andria cherry tomatoes and mozzarella cheese	12 Euros

MAIN DISHES

Sliced beef with rosemary flavoured EVO
served with seasonal vegetables 18 Euros — 18 Euros

Pork cheek lard with red wine sauce and fried polenta — 14 Euros

Guinea - fowl chest, orange and cinnamon sauce, head cabbage — 14 Euros

LOW TEMPERATURE COOKING

Up stream salmon with fennel cream and crunchy fennels — 16 Euros

upstream
il salmone di Claudio Cerati

SPECIAL! The brontosaurus steak! Tomahawk rib
(from 900gr to 1100 gr - for two people) — 5,8 Euros/hg

For a perfect cooking you need to wait 20 minutes.

Just be patient to taste it at its best!

Our meats are selected directly from trusted suppliers!

DESSERTS

"When it's time for desserts,
hunger comes back…"

Tiramisù	5 Euros
Three Chocolate Mousse	5 Euros
Zuppa inglese	5 Euros

YUMMY!

LE TORTE DI CREDENZA

Organic jam tart	4 Euros
Morbidi millegusti cake (local speciality)	4 Euros
Chocolate cake	4 Euros
Sbrisolona	4 Euros

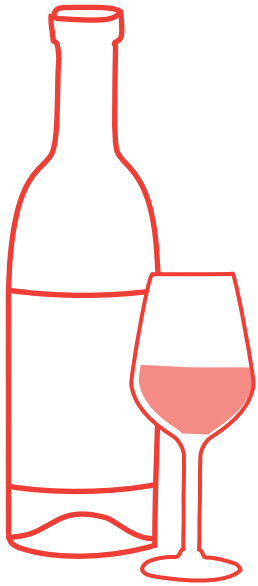
FRESH FRUIT SALAD 5 Euros

SEASONAL

Espresso 2 Euros

100% arabica 1600 mt slm

OUR SELECTION



WINE MENU

REGIONAL WINES

OINOE - Located in the hills of Parma, the winery is surrounded by 32 hectares of land with a terroir (geological texture) and a microclimate that allow the cultivation of high quality vines.

	glass	bottle
Lambrusco Emilia frizzante IGP - 11,5% Intense colour, with reminiscent of violets and aromatic flavour	4 Euros	15 Euros
Lambrusco Bocanegra frizzante IGP - 11,5% Intense purple colour, fruity with hints of berries, soft and enveloping taste	5 Euros	18 Euros
Malvasia frizzante colli di Parma DOP - 11,5% Straw yellow colour, soft and fruity taste characteristic of the grape of origin	4 Euros	15 Euros
Spumante rose' extra dry IGP - 12,5% Light pink colour, fruity with a wild blackthorn, distinct freshness		20 Euros

ITALIAN WHITE WINES

	glass	bottle
Roero Arneis "Bel colle" DOCG - 14,0% Straw yellow colour, dry, delicate, elegant fruity flavour	5 Euros	18 Euros
Gewurztraminer "Klaus lentsch" DOC - 14,5% Bright straw colour, slightly spicy aroma, hints of carnations and roses, lively acidity	6 Euros	22 Euros
Lugana "Le morette" DOC - 12,5% Wine of great elegance of straw colour with greenish reflections, notes of white flowers, fresh and harmonious taste	5 Euros	18 Euros
Trebbiano "Anima" Maramiero DOC - 13,5% Fresh and dry wine, aromatic and fruity notes	5 Euros	18 Euros

ITALIAN RED WINES

	glass	bottle
Dolcetto d'alba "Adriano" DOC - 13,0% Ruby red colour with violet reflections, fragrant bouquet with fruity scents and dry taste	5 Euros	18 Euros
Bardolino classico "Le morette" DOC - 12,5% Ruby red colour, with a slightly vinous bouquet and fruity notes, dry taste, savoury with spicy notes of pepper	5 Euros	18 Euros
Morellino di Scansano "Tore del Moro" S. Lucia DOCG - 13,5% Ruby red colour, complex, intense and fruity bouquet with hints of currant and cherry, full flavour and good structure	6 Euros	21 Euros
Montepulciano d'Abruzzo "Maramiero" DOC - 13,5% Intense ruby red colour, good persistence with references to liquorice, rich, harmonious and full on the palate	5 Euros	18 Euros

WHITE SPARKLING WINES

	glass	bottle
Prosecco Treviso "Sui nui" extra dry millesimato DOC - 11,0% White paper colour, Williams pear perfume, good acidity	5 Euros	18 Euros
Franciacorta "Monzio compagnoni" brut millesimato DOCG - 12,5% Straw yellow colour, scent of bread crust and biscuit, good flavour		38 Euros
Champagne "Maxim" 100% Pinot nero, brut - 13,0% Austere wine, excellent freshness		69 Euros

BEERS

"A sip of culture"

BIRRIFICIO MILANO

La picchiata 5,0%
Amber - coloured, herbaceous and citrus scent

La veloce 4,5%
Golden colour, herbaceous notes, cereals and honey

Otto cubano 7,5%
Amber/brown colour, aroma of whiskey, candied fruit

cl. 33 bottle
5,50 Euros

Draft blond beer

cl. 40 - 5,00 Euros

BECK'S BEERS

Becks original pils 5%
Beck's London Pale Ale 6,3%
Beck's Berlin Golden Bock 7,2%

cl. 33 bottle
4,00 Euros

#VILLANORESTAURANT

buono, vero, semplice, schietto.

STAY TUNED ON
ristorantevillano

VILLANO
Via San Michele Campagna - 43036 Fidenza (PR)