

## Our Panini

	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>		
Emilian Erbazzone	6,00 €	

### 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**

<b>The Tasty</b>	<b>9,50 €</b>
<i>Seven cereals focaccia with Culatello of Zibello PDO and buffalo mozzarella PDO</i>	
<b>Verdi's Focaccia</b>	<b>9,50 €</b>
<i>Traditional EVO oil Focaccia with Parma Ham PDO, Parmigiano Reggiano PDO paté, tartar sauce and lettuce</i>	

## I Taglieri

**The Casket of the Carpanese Family 21,00 €**  
*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.*  
*All accompanied by Parmigiano Reggiano PDO paté, acacia honey, mustard, Modena balsamic glaze PGI and cranberry sauce*

	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 €
<b>Addition of Parmigiano Reggiano PDO For plate</b>	<b>3,50 €</b>	<b>6,00 €</b>
	2 Pezzi	4 Pezzi
Empty artisan tigelle	2,00 €	3,50 €
Parma Ham PDO and Buffalo Mozzarella PDO	15,00 €	
Parmigiano Reggiano 24 months PDO	7,00 €	

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

## From our kitchen

Emilian Lasagna by Nonna Giuly	10,00 €
Tortelli * with Herbs and Ricotta cheese	11,00 €
<i>With melted butter and PDO Parmigiano Reggiano 24 months</i>	
Our Proposal of the Day	9,50 €

## Second courses

Carpaccio of smoked beef	16,00 €
<i>with grilled vegetables</i>	
Roast beef	16,00 €
<i>with rocket, flakes of Parmigiano Reggiano PDO 24 months and cherry tomatoes</i>	
Bresaola della Valtellina IGP	15,00 €
<i>with rocket, flakes of Parmigiano Reggiano PDO 24 months, cherry tomatoes and glaze of balsamic vinegar of Modena PGI</i>	

## Salads

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>	
The crispy Culatello PDO Salad	13,50 €
<i>With misticanza, flakes of Parmigiano Reggiano PDO 24 months, carrots, celery, Culatello di Zibello PDO and pumpkin seeds</i>	
The delicious Bufala PDO Salad	12,00 €
<i>With Buffalo Mozzarella PDO, songino, rocket, tomato, basil and fennel</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 €
<b>Tigella with Nutella</b>	<b>2,00 €</b>

Service 2,00 €

\* 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

## 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,  
rinnovare 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**

