

villano

A GREAT ITALIAN RESTAURANT

VILLANO MENU

spring | summer edition 2019

ALLERGENS

Please note that some products may be frozen or underwent cooling process. Our foods may contain allergens, **for more information ask our staff.**

Allergens legend:

a - gluten; b - milk; c - eggs; d - shell fruit; e - fish;
f - sulphites; g - crustaceans and clams
h - peanuts, soy, lupin beans and sesame; i - celery; l - mustard

APPETIZERS

I SALUMI DEL TERRITORIO

Parma ham		
Coppa Piacentina	standard tasting	18 Euros
Pancetta	large tasting	22 Euros
Strolghino salami		

**WHAT ABOUT MORTADELLA?
A FAIRY TALE** 9 Euros

30 month-aged Parma ham		18 Euros
Strolghino salami		8 Euros

LARGE LOCAL COLD CUTS tasting served on a cutting board To shared with friends - max 4

Parma ham served on a cutting board		
Local cold cuts served on a cutting board		
Parmigiano cheese tasting		42 Euros
Mixed pickled vegetables		

“ERBUCCHIO” ORGANIC MIXED PICKLED VEGETABLES

Mixed pickled vegetables	standard	5 Euros	large	7 Euros
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TASTE IT!

IL PARMIGIANO REGGIANO

24 month-aged Parmigiano Reggiano and our typical fruit compote 12 Euros

Parmesan cream cheese with bread 7 Euros

**ASK US IF THE GORGONZOLA
CHEESE IS AVAILABLE** 6 Euros

SALADS & VEGETABLES

SALADS

Nord and sud salad 12 Euros

Green salad, smoked salmon, feta cheese, orange, cherry tomatoes and almond

Caprese salad 10 Euros

Tomatoes with buffalo mozzarella and basil cream

Ceasar salad 10 Euros

Lettuce salad, parmesan cheese, yogurt, chicken, crispy bread

Greek salad 10 Euros

Mix salad, tomatoes, feta cheese, onion, olives and cucumbers

LIGHT COURSES

Cold pasta | rice | cereals 9 Euros

Seasonal vegetables 6 Euros

Salmon tartare with orange and olives 14 Euros

OTHER DISHES

GLUTEN FREE

Legume pasta, vegetables and ricotta sauce	12 Euros
Baked gratin (cannelloni ricotta cheese and spinach)	12 Euros

VEGAN SPECIALITIES

Whole wheat pasta with zucchini cream and curry	12 Euros
Soybean burgers and linen seeds with vegetables	12 Euros



OUR HOMEMADE PASTA

We take 8 eggs, then we add 7 egg yolks
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 the 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

HOME MADE PASTA

Tortelli with herbs and ricotta cheese	14 Euros
Tortelli with salmon	14 Euros
Tortelli with artichokes	14 Euros

PASTA

Eggplant parmigiana	10 Euros
Lasagne with Bolognese sauce	10 Euros
Home made tagliolini with asparagus cream, almonds and raw ham	12 Euros
Nettle gnocchi with rucola pesto and dry tomatoes	12 Euros
Green tagliatelle with meat ragù	12 Euros

SPAGHETTI

Carbonara (bacon and eggs)	12 Euros
Pecorino cheese and pepper sauce	12 Euros
Cherry tomatoes and mozzarella cheese	12 Euros

MAIN COURSES

Sliced beef with EVO oil flavoured with rosemary 18 Euros

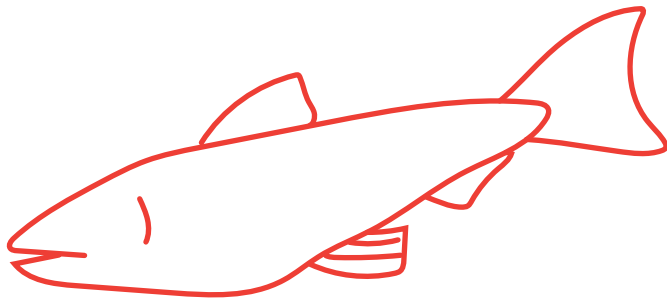
Veal fillet with tuna sauce and caper flower 15 Euros

Row beef meet, berries and ginger mayonnaise 15 Euros

LOW TEMPERATURE COOKING

Salmon with field borage, sweet chili pistils 16 Euros

upstream
il salmone di Claudio Cerati 



Le nostre carni sono selezionate direttamente dai nostri fornitori di fiducia

DESSERTS

“When it’s time for dessert,
hunger comes back...”

OUR DESSERTS OF THE DAY

Tiramisù	5 Euros
Berries yogurt mousse	5 Euros
Chocolate cream, almond with passion	5 Euros

YUMMY!

CAKES AND TARTS

Jam tart	4 Euros
Cheese cake	4 Euros
Coconut and mint cake	4 Euros
Almont cake	4 Euros

FRESH FRUIT SALAD

5 Euros

SEASONAL

Espresso coffee	1,5 Euros
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100% arabica

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 sparkling IGP - 11,5% Intense colour, with reminiscent of violets and aromatic flavour	4 Euros	15 Euros
Lambrusco Bocanegra sparkling IGP - 11,5% Intense purple colour, fruity with hints of berries, soft and enveloping taste	5 Euros	18 Euros
Sparkling Malvasia 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% Vino di grande eleganza, di colore paglierino con riflessi verdognoli, note di fiori bianchi, sapore fresco e armonico	5 Euros	18 Euros
Trebbiano "Anima" Maramiero DOC - 13,5% Fresh and dry wine, aromatic and fruity notes	5 Euros	18 Euros

VINI 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 "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	8 Euros	38 Euros
Champagne "Maxim" 100% Pinot nero, brut - 13,0% Austere wine, excellent freshness		69 Euros

BEERS

BIRRIFICIO MILANO

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

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

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

La virata 4,5%
Amber/brown, coriander, orange and elder aroma

0,33 cl. bottle
5,50 Euros

Draft blond beer

0,40 cl. - 5,50 Euros

BECK'S BEERS

Beck's original pils 5%
Beck's London pale ale 6,3%
Beck's Berlin golden bock 7,2%

0,33 cl. bottle
4,00 Euro

#VILLANORESTAURANT

buono, vero, semplice, schietto.



STAY TUNED ON
ristorantevillano



VILLANO
Via Federico Fellini, 1 - 43036 Fidenza (PR)