

# FIDENZA VILLAGE

## Our territory, our pantry



### Follow the red tractor!

Discover the dishes prepared with the ingredients of our farm and taste the unique flavors of our territory.



### From the old family recipe book!

The recipes handwritten fifty years ago by Nonna Ida.

## ALLERGENS LIST

- |                             |            |                                 |
|-----------------------------|------------|---------------------------------|
| 1 Cereals containing gluten | 6 Egg      | 11 Sulfur dioxide and sulphites |
| 2 Latte                     | 7 Molluscs | 12 Crustaceans                  |
| 3 Soybean                   | 8 Peanuts  | 13 Sesame seeds                 |
| 4 Mustard                   | 9 Fish     | 14 Shells                       |
| 5 Celery                    | 10 Nuts    |                                 |

Internal productions are artisanal in nature: it is therefore not possible to guarantee the total absence of traces of allergens in the finished products, even when not foreseen in the recipe.

In case of allergies and/or intolerances, please inform the dining room staff when ordering.

**Number in superscript: the food contains the allergen** **Number in brackets: the food may contain traces of the allergen**

# DELICATESSEN



## The typical Emilian appetizer

Torta fritta\* <sup>1-2-8-10</sup>

3,50

...in Parma don't call it "Gnocco fritto"!

Artisanal tigelle\*\* (4 pcs) <sup>1-2</sup>

5,00

## Our cutting boards

Our sharing  
platters

### The Treasure Chest of the Carpanese Family...

29,00

Emilian Excellences <sup>1-2-11-13</sup>

Slowly aged Culatello di Zibello PDO, Parma Ham PDO 24 months, sweet Coppa Piacentina PDO, Salame Nostrano, Strolghino, Pancetta, served with flakes of Parmigiano Reggiano PDO 24 months Vacca Rossa, cream of Balsamic Vinegar of Modena PGI Leonardi, honey and breadsticks

Farmer's Cutting Board <sup>1-2-5-11-13 (6-10)</sup>

23,00

Parma Ham PDO 24 months, Mortadella PGI, Coppa Piacentina PDO, Pancetta PDO from Piacenza, Cicciolata, Cracklings, Giardiniera of our production, flakes of Parmigiano Reggiano PDO, cheese, breadsticks and seasonal fruit

Via Emilia Cutting Board

16,00

Parma Ham PDO 24 months, Coppa Piacentina PDO, Salame Nostrano, Mortadella PGI and Pancetta Piacentina PDO

24 month PDO Parma Ham Cutting Board

14,00

Salted and hand massaged like once upon a time

Culatello di Zibello PDO platter <sup>2</sup>

18,00

The King of Italian cured meats. Served with butter curls

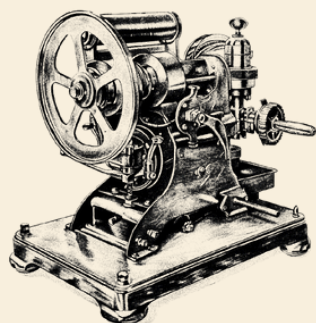
Parma Ham PDO and Culatello di Zibello PDO Cutting Board <sup>2</sup>

16,00

The Valley Meets the Hill. Served with Butter Curls

**Try them with three flakes of Parmigiano Reggiano PDO <sup>2</sup>**

**3,50**



\*Our torta fritta handmade by our chefs, is frozen to preserve its freshness and goodness.

\*\*Every day, Parma Menù brings the Emilian tradition to the table, selecting some high-quality frozen raw materials.

# DELICATESSEN



## Cheesemaker's Cutting Board <sup>1-2-11(6-10)</sup> 14,00

Selection of cheeses accompanied by our Parmigiano Reggiano DOP Paté, served with Leonardi Modena PGI Balsamic Vinegar cream, honey and croutons

## Tasting Parmigiano Reggiano PDO 24-30-36 months <sup>1-2-11</sup> 12,00

Served with Leonardi Modena PGI Balsamic Vinegar cream, honey and croutons

## Make your cutting board unique



## PARMAMENU SELECTION <sup>2-5-11(1-6-10)</sup> 10,00

Flakes of Parmigiano Reggiano PDO 24 months, Parmigiano Reggiano PDO Paté and giardiniera of our production

**Our Parmigiano  
Reggiano PDO  
cream**



## Pate with Parmesan Cheese <sup>1-2-11(6-10)</sup> 5,00

Our original recipe. Served with croutons

## Trio of Parmigiano Reggiano Pâtés <sup>1-2-11(6-10)</sup> 8,00

Classic, with truffle and chilli. Served with croutons

## Tasting of Parmigiano Reggiano PDO 24 months <sup>2-11</sup> 8,00

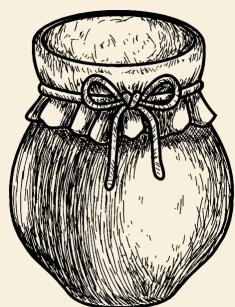
Served with Leonardi Modena PGI Balsamic Vinegar cream

## Tasting of Parmigiano Reggiano PDO 24 months from Red Cows <sup>2-11</sup> 10,00

Served with Leonardi Modena PGI Balsamic Vinegar cream

## Giardiniera of vegetables of our production <sup>5-11(1-6-10)</sup> 6,00

Served with croutons <sup>1</sup>



# FIRST COURSES

*Our pasta, still handmade as per tradition, with flours from our farm*

## Our specialty is Culatello di Zibello

**The most  
loved dish**



### **\*Tagliatelle with Carbonara of Culatello di Zibello PDO<sup>1-2-6</sup>** 14,50

Homage to the recipe proposed by Luigi Veronelli, so with a little fresh cream and lots of Parmigiano. Obviously Culatello instead of guanciale.  
- Luigi Carnacina and Luigi Veronelli, "The Great Kitchen" in 1960

## The Emilian classics



### **\*Anolini with Parmigiano Reggiano PDO<sup>1-2-5-6 (3-4-14)</sup>** 14,00

Traditional anolini, served in a cream of Parmigiano Reggiano PDO and accompanied by a crunchy Parmigiano Reggiano PDO wafer



### **\*Tortelli with herbs<sup>1-2-6 (3-4-14)</sup>** 13,50

An Emilian classic: fresh puff pastry filled with herbs\*\*, seasoned with melted butter, sage and a generous sprinkling of Parmigiano Reggiano PDO



### **\*Tortelli with nettles and confit cherry tomatoes<sup>1-2-6 (3-4-14)</sup>** 13,50

Delicate nettle pasta\*\* filled with lemon-scented Parmigiano Reggiano PDO, accompanied by the sweetness of confit cherry tomatoes



### **\*Tagliatelle with Hostaria ragù<sup>1-2-5-6-11</sup>** 13,50

Fresh tagliatelle of our production wrapped in the traditional historic ragù\*\*, slowly cooked to release the flavour of the most authentic Emilian cuisine

### **\*Lasagna au gratin Bolognese style<sup>1-2-5-6-11</sup>** 13,00

Layers of goodness: egg puff pastry\*\*, ragù\*\* and béchamel meet in this traditional recipe. Baked until they obtain an irresistible crust

\*Our artisanal pasta, handmade by our chefs, is chilled at negative temperatures to preserve its freshness and goodness.

\*\*Every day, Parma Menù brings the Emilian tradition to the table, selecting some high-quality frozen raw materials.

# MAIN COURSES

## From the kitchen



VEGETARIAN

*Our idea of  
Hamburger*

**Sliced beef** <sup>2-11</sup> 22,00

Tender and juicy sliced beef, with flakes of Parmigiano Reggiano PDO and a touch of Leonardi Balsamic Vinegar of Modena PGI, served on a fresh mixed salad

**Roast chicken with herbs\*** 15,00

Slowly cooked in the oven and flavoured with a mix of aromatic herbs, it is served with fresh vegetables

**Veg Hamburger\*: breaded vegetable medallion** 14,00

**filled with stringy scamorza cheese** <sup>1-2-6(3-4)</sup>

Accompanied by salad, tomato and mayonnaise, served with French fries\*

**Romagnola Breed Cheeseburger** <sup>1-2-4-5-6-11-13(9)</sup> 16,00

Hamburger wrapped in a soft bun, garnished with lettuce, tomato, tartar sauce, flakes of Parmigiano Reggiano DOP and the fine touch of crispy Culatello di Zibello DOP

**Fassona Beef Beaten** <sup>1-2-4-11</sup> 17,00

Served with crispy croutons, Parmigiano Reggiano PDO wafer, whole grain mustard and our own red onion compote

**Roast beef cooked at low temperature** <sup>2-5-11</sup> 15,00

Served with rocket, flakes of Parmigiano Reggiano PDO and glaze of Leonardi Balsamic Vinegar of Modena PGI

## The contours

**Baked potatoes with rosemary** 5,00

Crispy on the outside, soft on the inside, with the enveloping scent of rosemary

**French fries\*** 5,00

Crispy and golden, prepared in vegetable oil for a simple and irresistible taste

**Green salad** 5,00

Freshness and lightness to accompany every second course

**Grilled vegetables\*** 6,00

Seasonal grilled vegetable mix



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# MAIN COURSES

## From the delicatessen

**Bresaola from Valtellina PGI** <sup>2-11</sup> 15,00

Served with fresh rocket, flakes of Parmigiano Reggiano PDO and Leonardi Modena PGI Balsamic Vinegar glaze

**Parma Ham PDO and seasonal melon** 15,00

A summer classic with the perfect balance between sweet and savoury: Parma Ham PDO and melon

**Parma Ham PDO and Buffalo Mozzarella PDO** <sup>2</sup> 15,00

Italian flavours in one dish: Parma Ham PDO and Mozzarella di Bufala PDO 125g

**Buffalo Caprese** <sup>2</sup> 12,00

Ripe tomatoes and 125g DOP buffalo mozzarella, for an explosion of Mediterranean flavour

## The salads

**The Crispy Culatello di Zibello PDO** <sup>2-5-10</sup> 15,00

Fresh mixed salad, carrots and celery with Culatello di Zibello PDO and flakes of Parmigiano Reggiano PDO

**Our Emilian Caesar Salad** <sup>1-2-6-9-11(3-4)</sup> 15,00

A great classic revisited with excellent ingredients: crispy lettuce, chicken\* cooked at low temperature, flakes of 24-month Parmigiano Reggiano PDO and Caesar sauce, accompanied by golden baked croutons

**The Delicious Buffalo DOP** <sup>2</sup> 14,00

Crispy lettuce, rocket, tomato and a 125g Mozzarella di Bufala PDO: a light dish but full of flavour

**The Italian Classic** <sup>2-9</sup> 13,00

Simple and genuine ingredients that evoke the flavors of home: lettuce, tuna, tomatoes, corn, mozzarella fiordilatte and crunchy carrots

VEGETARIAN 



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# MALATEMPORA®

*The project born from the raw material grown in our farm, to give voice to the less explored and known Food Valley, that of Spirits*



## Malatempora craft beers<sup>1-11</sup>

	33 cl	75 cl
<b>Vartis (Keller blond)</b> to the ancient grains grown in Parma	6,00	13,00
<b>La Mata (Amber IPA)</b> to the ancient grains grown in Parma	6,00	13,00
<b>La Fragrante (Blanche style)</b> from recycled bread from Parmamenù	6,00	13,00
	<b>Small</b>	<b>Media</b>
<b>Draft beer</b>	4,50	6,00

## Malatempora wines<sup>11</sup>



	Glass	Bottle
<b>Prospera - Sparkling Malvasia IGT</b> Lively and full of life, like the haughty frogs of our streams. Perfect for convivial moments and with appetizers and cured meats	5,00	15,00
<b>Cervasio - Malvasia ferma DOC</b> Calm and young, like the deer of our countryside. Excellent with traditional Emilian fresh pasta first courses	6,00	18,00
<b>Reinardo - Sparkling Lambrusco IGP</b> Lively and sparkling like a clever and chatty fox. Exceptional with fried cake and cooked shoulder, pasta with ragù and lasagna	5,00	15,00
<b>Tetenju - Still Lambrusco DOC</b> The first still Lambrusco DOC from the province of Parma. Excellent with red and sliced meats	6,50	22,00
<b>Volfango - Red Emilia PGI</b> Agile and versatile, like the wolves that live in our forests. Perfect for any Emilian lunch	6,00	18,00

## The Other Spirits<sup>11</sup>

<b>House Vermouth</b> The first Vermouth based on Lambrusco Maestri and Malvasia Aromatica di Candia	5,00
<b>Liqueurs, bitters and grappas</b>	5,00

# CAKES AND SWEETS

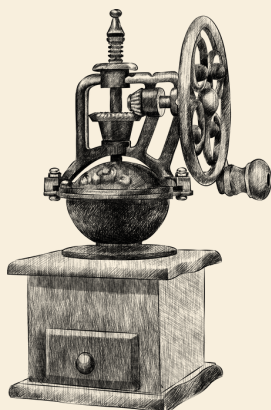
*The Parma dessert  
you will love*



## Homemade sweets

<b>Susanna Cake</b> <sup>1-2-6 (10)</sup>	6,00
Typical dessert of Parma cuisine with ricotta and chocolate	
<b>Homemade Tarts</b> <sup>1-2-6 (3-4-14)</sup>	5,00
Choice of apricot jam, plum jam or Nutella <sup>10</sup>	
<b>Sbrisolona</b> <sup>1-2-6-10 (3-4-14)</sup>	6,00
Our ancient recipe	
<b>Sweet shortcrust pastry tortello</b> <sup>1-2-6 (3-4-14)</sup>	3,50
With plum jam filling	
<b>Chocolate</b> <sup>1-2-3-6-10 (4-14)</sup>	6,00
Low dark chocolate cake	
<b>Cheesecake*</b> <sup>1-2-6</sup>	6,00
Choice of chocolate or berries	
<b>Coffee cream</b> <sup>2 (3-10)</sup>	5,00
For a fresh and lively moment of sweetness	
<b>Fruit salad</b>	5,00
Prepared with seasonal fruit	

# COFFEE AND DRINKS



<b>75cl still/sparkling water</b>	2,50
In this place, microfiltered mains water is supplied in full compliance with the hygiene and health requirements of the law.	
<b>Bibite e Soft drink</b>	4,00
<b>Coffee from an ancient roasting plant in Parma</b>	2,20

**Cover charge €3.00**  
**All prices are indicated in Euros**

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