

DAL 1966
PARMAMENÙ
Famiglia Carpanese
BOTTEGA, OSTERIA & AZIENDA AGRICOLA

FIDENZA VILLAGE

ParmaMenu is also a farm.

We have planted native species to preserve biodiversity and protect the traditions of our territory, producing wine, oil, wheat, and honey. Genuine and authentic products that we offer every day in our Restaurants and Shops.

ALLERGEN LIST

- | | | | | | |
|----|--|---|----|---|--|
| 1 |  | Cereals containing gluten:
wheat, barley, spelt, rye, oats, kamut, and hybrids. | 2 |  | Milk |
| 3 |  | Soy | 4 |  | Mustard |
| 5 |  | Celery | 6 |  | Eggs |
| 7 |  | Shellfish | 8 |  | Peanuts |
| 9 |  | Fish | 10 |  | Nuts:
almonds, hazelnuts, walnuts, pecans, Brazil nuts, cashews, and pistachios. |
| 11 |  | Sulfur dioxide and sulphites | 12 |  | Crustaceans |
| 13 |  | Sesame seeds | 14 |  | Lupin |

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

How to read allergens

Trio of Parmesan Paté

1-2-11³(3-4-10)

Numbers in parentheses:
The food may contain traces of these allergens

Superscript numbers:
The food contains these allergens

In case of allergies and/or intolerances, please inform the staff when placing your order

Scan the QR code to download the menu in English, French, Spanish and Chinese



THE DELICATESSEN



The typical Emilian appetizer

	SMALL	BIG
Fried bread ¹⁻²⁻⁸⁻¹⁰	3,00	5,00
Tigelle ¹⁻²	2,50	5,00

Our platters

The Treasure of the Carpanese Family...

Emilian Excellence ²⁻¹¹ 29,00

Slow-aged Culatello di Zibello DOP, 30-month-aged Prosciutto di Parma DOP, sweet Coppa Piacentina DOP, Nostrano Salami, Strolghino, Pancetta, served with shavings of 24-month-aged Parmigiano Reggiano DOP from Red Cows, Leonardi Balsamic Vinegar of Modena IGP cream, honey

CLASSIC LARGE

Mixed Cured Meats Platter, our Excellence 16,00 26,00
24-month-aged Prosciutto di Parma DOP, Coppa Piacentina DOP, Nostrano Salami, Mortadella IGP, and Pancetta DOP from Piacenza

24-month-aged Prosciutto di Parma DOP Platter 14,00 23,00
salted and hand-massaged

30-month-aged Prosciutto di Parma DOP Platter 17,00 27,00
an exclusive selection

Culatello di Zibello DOP Platter 21,00 32,00
served with curls of butter

24-month-aged Prosciutto di Parma DOP and Culatello di Zibello DOP Platter 16,00 25,00
served with curls of butter

Cooked Shoulder of San Secondo Platter 15,00 24,00
the favorite cured meat of Maestro Giuseppe Verdi

Addition of 24-month-aged Parmigiano Reggiano DOP shavings ² 4,00



THE DELICATESSEN

Make your platter unique

Parma Menu Selection ²⁻⁵⁻¹¹		
shavings of Parmigiano Reggiano DOP, Parmigiano Reggiano DOP paté, giardiniera, red sauce		11,00
Our Homemade Sauces ⁵⁻¹¹		8,00
giardiniera, red sauce, and green sauce		
	SMALL	LARGE
Our Homemade Vegetable Giardiniera ⁵⁻¹¹	4,00	7,00
Homemade Onion Compote ¹¹	4,00	7,00
Parmigiano Reggiano DOP Paté ¹⁻²⁻¹¹	6,00	8,00
served with crostini		
Trio of Parmigiano Reggiano DOP Paté ¹⁻²⁻¹¹⁽³⁻⁴⁻¹⁰⁾		12,00
classic, truffle, and chili, served with crostini		

Do you know Parmigiano Reggiano?

Tasting of 24-month-aged Parmigiano Reggiano DOP ²⁻¹¹		8,00
with Leonardi Balsamic Vinegar of Modena IGP cream		
Tasting of 24-month-aged Parmigiano Reggiano DOP from Brown Cows ²⁻¹¹		10,00
with Leonardi Balsamic Vinegar of Modena IGP cream		
Tasting of 24-month-aged Parmigiano Reggiano DOP from Red Cows ²⁻¹¹		12,00
with Leonardi Balsamic Vinegar of Modena IGP cream		

Our tastings

Parmigiano Reggiano DOP Tasting ²⁻¹¹		17,00
24, 30, 36 months Leonardi Balsamic Vinegar of Modena IGP cream, honey, fig sauce with Leonardi Balsamic Vinegar of Modena IGP		
24-month-aged Parmigiano Reggiano DOP Tasting ²⁻¹¹		21,00
from Red Cows, Brown Cows, and Friesian Cows Leonardi Balsamic Vinegar of Modena IGP cream, honey, fig sauce with Leonardi Balsamic Vinegar of Modena IGP		
Tasting of Our Selected Fine Cheeses ²⁻¹¹		19,00
Pecorino, goat cheese, caciotta, Parmigiano Reggiano paté, served with Leonardi Balsamic Vinegar of Modena IGP cream, honey, fig sauce with Leonardi Balsamic Vinegar of Modena IGP		









FIRST COURSES




Our Fresh Pasta

prepared daily with flour from our own farm

The Emilian Classics

- Ricotta and Spinach Tortelli** ¹⁻²⁻⁶  13,50
tossed with melted butter, sage, and Parmigiano Reggiano DOP
- Fresh Tagliatelle with our Ragù*** ¹⁻²⁻⁵⁻⁶⁻¹¹  13,50
- Bolognese-style Gratinated Lasagna** ¹⁻²⁻⁵⁻⁶⁻¹¹  13,00
- Spaghetti with Tomato and Fresh Basil** ¹⁽³⁻⁴⁾  12,00
semolina pasta with tomato and the fragrance of fresh basil
- Parmesan Risotto** ¹⁻²⁻⁵⁻⁶⁻¹¹ 14,50
creamed with 24-month-aged Parmigiano Reggiano DOP
- Caserecce with Eggplant in Sauce and Oregano** ¹⁽³⁻⁴⁾  14,00
semolina pasta with seasonal eggplant
- Pisarei e Fasò** ¹⁻⁵⁽³⁻⁴⁻¹⁴⁾  12,00
bread dumplings with an ancient sauce of tomatoes and borlotti beans

Our Specialties with Culatello di Zibello





- Tagliatelle Carbonara with Culatello di Zibello DOP** ¹⁻²⁻⁶  14,50
a tribute to the recipe proposed by the great Luigi Veronelli, with a bit of fresh cream and plenty of Parmigiano. Of course, Culatello instead of guanciale.
Luigi Carancina and Luigi Veronelli, "La Grande Cucina" in 1960
- Rigatoni Amatriciana with Culatello di Zibello DOP** ¹⁻¹¹ 14,50
Parma's reinterpretation of a great Italian classic, with Culatello di Zibello DOP and Prosciutto di Parma DOP
- Risotto with Culatello di Zibello DOP** ¹⁻²⁻⁵⁻⁶⁻¹¹ 15,50
Carnaroli risotto creamed with butter and Parmigiano, enriched with petals of Culatello di Zibello DOP and served with a Parmigiano wafer and a delicate rose of Culatello



*Parma Menu offers you the Emilian tradition every day. For this reason, during certain times of the year, depending on seasonality and market availability, we use high-quality frozen ingredients

SECOND COURSES

From the kitchen

Sliced Beef ²⁻¹¹	22,00
with mixed greens, shavings of Parmigiano Reggiano DOP, and Leonardi Balsamic Vinegar of Modena IGP	
Romagnola Breed Cheeseburger ¹⁻²⁻⁴⁻⁵⁻⁶⁻¹¹⁻¹³⁽⁹⁾	15,00
with lettuce, tomato, tartar sauce, toasted bread, crispy Culatello di Zibello DOP, and shavings of Parmigiano Reggiano DOP	
Fassona Tartare ¹⁻²⁻⁴⁻¹¹	17,00
served with crostini, Parmigiano Reggiano wafer, red onion compote, and mustard	
Eggplant Parmesan ²⁻¹¹ 	15,00
layers of baked eggplant, seasoned with a tasty tomato and basil sauce, enriched with mozzarella and Parmigiano Reggiano DOP	
Hamburger with Breaded Vegetable Patty Filled with Melting Scamorza ¹⁻²⁻⁶⁽³⁻⁴⁾ 	14,00
accompanied by salad, tomato, and mayonnaise, served with French fries	
Round Zucchini Stuffed with Potatoes and Stracchino ¹⁻²⁻⁶ 	13,00
Couscous with Lemon and Mint Marinated Zucchini, Cherry Tomatoes, and Chickpeas 	14,00

From the Delicatessen

Bresaola della Valtellina IGP ²⁻¹¹	16,50
<ul style="list-style-type: none">• with arugula, shavings of Parmigiano Reggiano DOP, and Leonardi Balsamic Vinegar of Modena glaze• with Goat Cheese, Honey, and Walnuts	
Prosciutto Crudo di Parma DOP and Seasonal Melon ²⁻¹⁰	16,50
Prosciutto Crudo di Parma DOP and Buffalo Mozzarella DOP ²	17,00
with 125g buffalo mozzarella	








SECOND COURSES

Side Dishes

Roasted Potatoes with Rosemary	6,00
French Fries in Vegetable Oil* ⁸⁻¹⁰	6,00
Green Salad	6,00
Grilled Vegetables	6,00
Our Homemade Red Sauce ¹¹	3,00
Our Homemade Green Sauce ⁵⁻¹¹	3,00
Our Homemade Giardiniera ⁵⁻¹¹	7,00
Our Homemade Onion Compote ¹¹	4,00

Salads

The Crunchy with Culatello di Zibello DOP ²⁻⁵⁻¹⁰ <i>mixed greens, carrots, celery, Culatello di Zibello DOP, shavings of Parmigiano Reggiano DOP</i>	15,00
Caesar Salad with Shavings of Parmigiano Reggiano DOP ¹⁻²⁻⁶⁻⁹⁻¹¹⁽³⁻⁴⁾ <i>with lettuce, grilled and slow-cooked chicken, shavings of 24-month-aged Parmigiano Reggiano DOP, Caesar dressing, and croutons</i>	15,00
The Delicious with Buffalo Mozzarella DOP ¹⁻²  <i>lettuce, arugula, tomato, fennel, and 125g Buffalo Mozzarella DOP</i> <i>a vegetarian alternative to mozzarella is available upon request</i> ¹⁻⁸⁻¹⁰ 	14,50
The Classic Italian ²⁻⁹ <i>lettuce, tuna, tomatoes, corn, fiordilatte mozzarella, and fennel</i>	12,00
The Fragrant ¹  <i>lettuce, carrots, tomatoes, and fennel, served with croutons</i>	10,00
Caprese with Buffalo Mozzarella ¹⁻²  <i>tomatoes and 180g Buffalo Mozzarella DOP</i> <i>a vegetarian alternative to mozzarella is available upon request</i> ¹⁻⁸⁻¹⁰ 	14,00



*Parma Menu offers you the Emilian tradition every day. For this reason, during certain times of the year, depending on seasonality and market availability, we use high-quality frozen ingredients

DESSERTS

Our Desserts



House Tarts ¹⁻²⁻³⁻⁶⁻¹⁰ with apricot, plum, sour cherry, or Nutella jam	6,00
Sbrisolona ¹⁻²⁻⁶⁻¹⁰ our family recipe	6,00
Torta Susanna ¹⁻²⁻⁶⁽¹⁰⁾ a typical dessert from Parma with ricotta and chocolate	6,00
Cheesecake ¹⁻²⁻⁶ creamy dessert with cheese and biscuits	5,00
Ciocolatina ¹⁻²⁻³⁻⁶⁻¹⁰ a low chocolate cake with dark chocolate	6,00
Tiramisù ¹⁻²⁻⁶ a spoon dessert with mascarpone and coffee	6,00
Seasonal Fruit	6,50
Coffee or Pistachio Cream ²⁽³⁻⁶⁻¹⁰⁾	5,00
Sweet Tortelli with Plum Jam ¹⁻²⁻⁶⁽¹⁰⁾	3,50

DRINKS

Still/sparkling water 3,00
microfiltered water, 75 cl
In this establishment, network microfiltered water is served in full compliance with legal hygiene and health requirements

Caffè e digestivi

Coffee/Macchiato ²	2,00
Decaffeinated Coffee	2,00
Coffee with a shot of liquor ¹¹	3,50
Liqueurs, Bitters, Grappa ¹¹	5,00

Our House-Brewed Beers¹⁻¹¹

Vartis (blonde keller)
La Mata (amber IPA)
La Fragante (blanche style)
from recycled bread

On tap

Beverages and Soft Drinks 4,50
Fruit Juices 4,50

Small Barley Coffee Large	2,00
Barley Coffee Double	2,50
Espresso	2,50
House Vermouth ¹¹ from Lambrusco and Malvasia	5,00

	33 cl	75 cl
	6,00	15,00
	6,00	15,00
	6,00	15,00
	SMALL	MEDIUM
	4,00	6,00

Cover and service 3.00€
All prices are indicated in euros