

FIDENZA VILLAGE

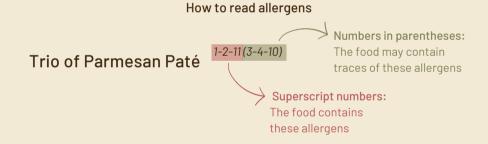
ParmaMenu is also a farm.

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



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

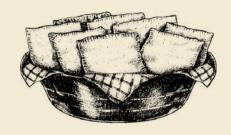


In case of allergies and/or intolerances, please inform the staff when placing your order

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



THE DELICATESSEN



i ne typicai Emilian appetizer		
	SMALL	BIG
Fried bread ¹⁻²⁻⁸⁻¹⁰	3,00	5,00

2,50

5,00

4,00

Our platters

Tigelle 1-2

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 24-month-aged Prosciutto di Parma DOP, Coppa Piacentina DOP, Nostrano Salami, Mortadella IGP, and Pancetta DOP from Piacenza	16,00	26,00
24-month-aged Prosciutto di Parma DOP Platter salted and hand-massaged	14,00	23,00
30-month-aged Prosciutto di Parma DOP Platter an exclusive selection	17,00	27,00
Culatello di Zibello DOP Platter served with curls of butter	21,00	32,00
24-month-aged Prosciutto di Parma DOP and Culatello di Zibello DOP Platter served with curls of butter	16,00	25,00
Cooked Shoulder of San Secondo Platter the favorite cured meat of Maestro Giuseppe Verdi	15,00	24,00

Addition of 24-month-aged Parmigiano

Reggiano DOP shavings²



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 GiardinieraOur 5-11 Homemade Onion Compote ¹¹	4,00 4,00	7,00 7,00
Parmigiano Reggiano DOP Paté 1-2-11 served with crostini	6,00	8,00
Trio of Parmigiano Reggiano DOP Paté 1-2-11(3-4-1) classic, truffle, and chili, served with crostini	10)	12,00
Do you know Parmigiano Reggi	iano?	
Tasting of 24-month-aged Parmigiano Reggiano DOP ²⁻¹¹ with Leonardi Balsamic Vinegar of Modena IGP cream		8,00
Tasting of 24-month-aged Parmigiano Reggiano DOP from Brown Cows ²⁻¹¹ with Leonardi Balsamic Vinegar of Modena IGP cream		10,00
Tasting of 24-month-aged Parmigiano Reggiano DOP from Red Cows ²⁻¹¹ with Leonardi Balsamic Vinegar of Modena IGP cream		12,00
Our tastings		
Parmigiano Reggiano DOP Tasting ²⁻¹¹ 24, 30, 36 months Leonardi Balsamic Vinegar of Modena IG honey, fig sauce with Leonardi Balsamic Vinegar of Modena		17,00
24-month-aged Parmigiano Reggiano DOP Ta from Red Cows, Brown Cows, and Friesian Cows Leonardi B Vinegar of Modena IGP cream, honey, fig sauce with Leona Balsamic Vinegar of Modena IGP	Balsamic	21,00
Tasting of Our Selected Fine Cheeses 2-17	,	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



The Emilian Classics

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

bread dumplings with an ancient sauce of tomatoes and borlotti beans

Tagliatelle Carbonara with Culatello di

Our Specialties with Culatello di Zibello

14,50

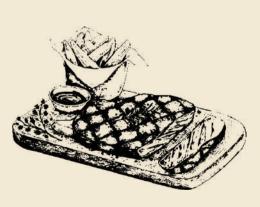
Zibello DOP ¹⁻²⁻⁶	
a tribute to the recipe proposed by the great Luigi Veronelli, with a	
bit of fresh cream and plenty of Parmigiano. Of course, Culatello	
instead of guanciale.	
Luigi Carancina and Luigi Veronelli, "La Grande Cucina" in 1960	
Rigatoni Amatriciana with Culatello di Zibello DOP Parma's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



SECOND COURSES

From the kitchen

From the kitchen	
Sliced Beef ²⁻¹¹ with mixed greens, shavings of Parmigiano Reggiano DOP, and Leonardi Balsamic Vinegar of Modena IGP	22,00
Romagnola Breed Cheeseburger with lettuce, tomato, tartar sauce, toasted bread, crispy Culatello di Zibello DOP, and shavings of Parmigiano Reggiano DOP	15,00
Fassona Tartare ¹⁻²⁻⁴⁻¹¹ served with crostini, Parmigiano Reggiano wafer, red onion compote, and mustard	17,00
Eggplant Parmesan ²⁻¹¹ layers of baked eggplant, seasoned with a tasty tomato and basil sauce, enriched with mozzarella and Parmigiano Reggiano DOP	15,00
Hamburger with Breaded Vegetable Patty Filled with Melting Scamorza ¹⁻²⁻⁶ (3-4) accompanied by salad, tomato, and mayonnaise, served with French fries	14,00
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 with arugula, shavings of Parmigiano Reggiano DOP, and Leonardi Balsamic Vinegar of Modena glaze with Goat Cheese, Honey, and Walnuts 	16,50
Prosciutto Crudo di Parma DOP and Seasonal Melon ²⁻¹⁰	16,50
Prosciutto Crudo di Parma DOP and Buffalo Mozzarella DOP ² with 125g buffalo mozzarella	17,00



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	15,00
mixed greens, carrots, celery, Culatello di Zibello DOP, shavings of	
Parmigiano Reggiano DOP	

Caesar Salad with Shavings of Parmigiano	
Reggiano DOP 1-2-6-9-11(3-4)	15,00

with lettuce, grilled and slow-cooked chicken, shavings of 24-month-aged Parmigiano Reggiano DOP, Caesar dressing, and croutons

The Delicious with Buffalo Mozzarella DOP 1-2 14,50 lettuce, arugula, tomato, fennel, and 125g Buffalo Mozzarella DOP a vegetarian alternative to mozzarella is available upon request 1-8-10



The Fragrant 10,00

lettuce, carrots, tomatoes, and fennel, served with croutons

Caprese with Buffalo Mozzarella ¹⁻²	EGE (4A)	14,00
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tomatoes and 180g Buffalo Mozzarella DOP a vegetarian alternative to mozzarella is available upon request 1-8-10





DESSERTS

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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
Cioccolatina 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 microfiltered water, 75 cl In this establishment, network microfilte served in full compliance with legal hygie health requirements		Beverages and Soft Drinks Fruit Juices	4,50 4,50
Caffè e digestivi			
Coffee/Macchiato 2	2,00	Small Barley Coffee Large	2,00
Decaffeinated Coffee	2,00	Barley Coffee Double	2,50
Coffee with a shot of liquor ¹¹	3,50	Espresso	2,50
Liqueurs, Bitters, Grappa ¹¹	5,00	House Vermouth ¹¹	5,00
		from Lambrusco and Malvasia	
Our House-Brewed Beers 1-11			ee ol
Vartis (blonde keller)		33 cl 6,00	75 cl 15,00
La Mata (amber IPA)		6,00	15,00
La Fragante (blanche style)		6,00	15,00
from recycled bread		SMALL	MEDIUM
		4,00	6,00
On tap		4,00	0,00