

DEGUSTERIA



english menu

Cold Cut Boards

SILVANO ROMANI SELECTION

SINGLE BOARDS

PROSCIUTTO DI PARMA PDO Over 24-months Parma Ham PDO by Prosciuttificio Leparati	€ 12,50
PROSCIUTTO DI PARMA PDO 36 MESI Selected by Silvano Romani, over 36-months old, hand cut	€ 14,50
CULATELLO DI ZIBELLO PDO by Massimo Spigaroli	€ 19,00
SPALLA CRUDA Selected by Silvano Romani, 24 months old	€ 14,00
SPALLA COTTA DI S. SECONDO Selected by Silvano Romani	€ 11,00

MIXED BOARDS

	SINGLE	DOUBLE
BATTISTERO 🍷 Over 24-months Parma Ham PDO by Prosciuttificio Leparati, Culatello di Zibello PDO by Massimo Spigaroli, Strolghino, 24-months Parmigiano Reggiano PDO cheese	€ 14,00	€ 26,00
DUOMO Over 24-months Parma Ham PDO by Prosciuttificio Leparati, Pancetta riserva, Coppa di Parma PGI, Strolghino	€ 13,00	€ 24,00
PILOTTA 🍷 Over 24-months Parma Ham PDO by Prosciuttificio Leparati, Salame Felino PGI Silvano Romani selection, 24-months Parmigiano Reggiano PDO cheese, Caciotta di Parma cheese	€ 14,00	€ 25,00
REGIO 🍷 🍷 Over 24-months Parma Ham PDO by Prosciuttificio Leparati, Culatello di Zibello PDO by Massimo Spigaroli, Salame Felino PGI Silvano Romani selection, Spalla cotta di San Secondo Silvano Romani selection, 24-months Parmigiano Reggiano PDO cheese and Giardiniera	-	€ 26,00
L'AFFUMICATO 🍷 Over 24-months Parma Ham PDO by Prosciuttificio Leparati, burratina affumicata	€ 13,50	-
VERTICALE DI PARMIGIANO REGGIANO PDO 🍷 24 months of Red cows, 30 months of Italian red spotted cow (organic, mountain, produced in the Reggio Emilia Apennines), 60 month of holstein-freisian cow.	€ 10,00	
DEGUSTAZIONE DI FORMAGGI ASSORTITI 🍷 🍷 Crafted hard and soft cheese board paired with fruit mustards	€ 10,00	
Buffalo Mozzarella (Campana DOP Caseificio Barlotti or Battipaglia, according to daily availability) 🍷	€ 9,00	
24-months Parmigiano Reggiano PDO cheese tasting 🍷	€ 3,00	
Basket of fried Polenta 🌿 🍷 🍷	€ 3,50	
Insalata russa 🌿 🍷 🍷 🍷	€ 4,50	
Home made Giardiniera 🍷	€ 4,50	
Pork cracklings	€ 3,50	

Kitchen

PASTA AND SOUPS

PARMA ANOLINI IN BROTH 🌿🍷🍴🍴🍴	€ 12,00
Filled with stewed meat and Parmigiano Reggiano DOP	
TORTELLI DI ERBETTA 🌿🍷🍴🍴🍴	€ 12,00
Hand made pasta filled with fresh ricotta and herbs dressed with organic butter from Az. Agricola La Villa (PR) and Parmigiano Reggiano DOP 24 months	
TORTELLI DI ZUCCA 🌿🍷🍴🍴🍴	€ 12,00
Hand made pasta filled with boiled pumpkin dressed with organic butter from Az. Agricola La Villa (PR) and Parmigiano Reggiano DOP 24 months	
MIXED TORTELLI (erbetta and zucca) 🌿🍷🍴🍴🍴	€ 12,00
Dressed with organic butter from Az. Agricola La Villa (PR) and Parmigiano Reggiano DOP 24 months	
TORTELLINI EMILIANI 🌿🍷🍴🍴🍴🍴🍴	€ 13,00
Parmigiana-style red sauce, mountain ricotta and flakes of Parmigiano Reggiano PDO	
TAGLIATELLE WITH DUCK RAGOUT 🌿🍷🍴🍴🍴🍴🍴🍴	€ 13,00
RISOTTO AL LAMBRUSCO 🍷🍴	€ 13,00
Carnaroli Riserva San Massimo rice, Parmigiano Reggiano DOP fondue, cotechino cubes and crackling powder.	
ROMANI HOME MADE LASAGNE 🌿🍷🍴🍴🍴🍴	€ 10,50
SOUP OF THE DAY 🌿🍷	€ 8,50
(for allergens, please contact the staff)	








MAIN COURSES

TAGLIATA Rib-eye beef with baked potatoes	€ 22,00
PARMA STYLE BOILED MEAT BOARD WITH HOME SAUCE 🍷🍴🍴🍴🍴🍴🍴	€ 17,00
ENGLISH ROASTBEEF with warm sauce and baked potatoes	€ 13,50
HORSE PESTO Horse grinded and raw meat, quintessentially Parma	€ 11,00
HORSE MEATBALL IN A TOMATO SAUCE 🌿🍷🍴🍴🍴🍴	€ 10,50
PUMPKIN FLAN Parmigiano Reggiano PDO and walnut fondue 🌿🍷🍴🍴🍴🍴	€ 11,00
EGGPLANTS PARMIGIANA 🌿🍷🍴🍴🍴	€ 10,50

Salads and side dishes

MANZO Salad, boiled beef, red cabbage, crispy giardiniera, red onion petals and herb mayonnaise 🍷🍴	€ 9,50
CONTADINA Green Salad, grilled chicken, cherry tomatoes, crispy croutons, mustard dressing 🌿🍴🍴🍴🍴🍴	€ 9,50
DEGUSTERIA Mixed salad, cherry tomatoes, PDO Parma ham, stracciatella of burrata cheese 🍷	€ 9,50
MIXED SALAD	€ 4,50
BAKED VEGETABLES	€ 5,00
SAUTÉED BLACK CABBAGE AND BROCCOLI	€ 5,00
BAKED POTATOES	€ 4,50

Desserts & Coffee

TIRAMISU' DI CASA ROMANI 	€ 6,00
ZUPPA INGLESE 	€ 6,00
SBRISOLONA AND ZABAIONE 	€ 6,00
CHOCOLATE CAKE served hot with homemade cream ice cream 	€ 6,00
ARTISAN ICE CREAM with ancient cream with salted caramel almonds and saba 	€ 6,00
CAFFE' San Rafael Tarrazu (Costa Rica) - Torrefazione Lady Caffè  served with the original organic Tenerina from Ferrara from the historic Rizzati chocolate shop	€ 2,00
BARLEY 	€ 2,00
GINSENG	€ 2,00

Beer and Beverage
















	75 CL	33 CL
BIRRIFICIO FARNESE Chica Blonde Ale 	€ 11,00	€ 5,00
BIRRIFICIO FARNESE Pasha IPA 	€ 11,00	€ 5,00
MENABREA Premium Lager 		€ 4,00
WATER still / sparkling (75cl. / 50cl.)	€ 2,50	€ 2,00
PLOSE BIOLOGIC SOFT DRINKS		€ 3,50
COCA COLA / COCA COLA ZERO		€ 3,00

Cover charge € 2,00

ALL PRODUCTS CAN BE BOUGHT AT
LA PROSCIUTTERIA, VIA FARINI 9/C
AND IN SILVANO ROMANI'S SHOPS
silvanoromaniparma.it
shop.silvanoromaniparma.it

Customers who wish to consume allergen-free food are kindly requested to inform our staff before ordering.
Cross contamination cannot be fully excluded during food preparation in the kitchen. Our dishes may contain the following allergenic substances:

ALLERGENS

 fish and fish-based products	 molluscs and mollusc-based products	 milk and milk-based products	 cereals containing gluten	 eggs and egg-based products	 soy and soy-based products	 sulphur dioxide and sulphites	 lupin beans and lupin-based products
 shellfish and shellfish-based products	 peanuts and peanut-based products	 mustard and mustard-based products	 celery and celery-based products	 Depending on the season and availability, frozen or quick frozen raw materials may be used	 sesame seeds and sesame-based products	 nuts	

Cellar

LAMBRUSCO & CO

LAMBRUSCO EMILIA IGT € 13,00

SELEZIONE SILVANO ROMANI (PR)

Maestri, dark and intense, soft and typical.

OTELLO EMILIA IGT € 14,50

CANTINE CECI (PR)

Maestri: full, deep, mellow and creamy.

(37,5cl) € 9,50

I CALANCHI COLLI DI PARMA BIO DOC € 19,50

MONTE DELLE VIGNE (PR)

Maestri: complex and balanced. Rich and intense, about flowers, fruit and spices.

IL MIO LAMBRUSCO EMILIA IGT € 22,00

CAMILLO DONATI (PR)

Camillo is a master of bottle re-fermentation. Dark, intense, deep: the territory in the bottle.

TASSO GRASPAROSSA DI CASTELVETRO DOC € 19,00

FATTORIA MORETTO (MO)

Organic artisanal Grasperossa, fermented with indigenous yeasts. Dry and intense.

RIVE DEI CILIEGI GRASPAROSSA DI CASTELVETRO DOC € 16,50

VEZZELLI (MO)

Artisanal Grasperossa from the hills, soft and creamy, very smooth. Slight residual sugar.

ROSA DEL BORGO EMILIA IGT € 19,00

ALJANO (RE)

The last standing rows of Montericco. A fascinating and pleasant experience. Clear and fresh.

RISERVA DEL FONDATORE SORBARA DOC € 17,00

CHIARLI (MO)

Clear, dry and savoury bottle-refermented Sorbara. Juicy and mouth-watering, a masterpiece.

UNA ROSA E' EMILIA IGT € 19,50

OINOE (PR)

Sparkling Barbera vinified in rosé. Velvety with scents of violets and red fruits.

TRENTASEI LAMBRUSCO ROSE METODO CLASSICO € 29,00

CANTINA DELLA VOLTA (MO)

Sorbara with a classic antique pink colour. Classic method 36 months on the lees. Fine, savoury and creamy

SPARKLING

MALVASIA EMILIA IGT € 13,00

SELEZIONE SILVANO ROMANI (PR)

Tank Method Malvasia. Light, fragrant, aromatic. Pleasant and versatile.

MALVASIA COLLI DI PARMA DOC € 16,50

LAMORETTI (PR)

Fragrant and varietal: flowers, yellow fruit, almond. Flowing and joyful. Tank Method.

IL MIO MALVASIA EMILIA IGT € 22,00

CAMILLO DONATI (PR)

Bottle fermented natural Malvasia. One of a kind, bottled terroir and tradition.

BRINA D'ESTATE COLLI DI SCANDIANO E CANOSSA DOC € 19,00

ALJANO (RE)

Joyful Tank Method Spergola from the Colli Reggiani. Clean, fresh, persistent.

MAGNO SPUMANTE IGT € 17,50

OINOE (PR)

Tank Method Chardonnay and Pinot Blanc. Nice, light-hearted and easygoing bubble.

NONTISCORDARDIME MONTEROSSO VAL D'ARDA DOC € 16,00

IL RINTOCCO (PC)

Over 60 years old single vineyard plants: Ortrugo, Malvasia, Moscato, Marsanne and Sauvignon.

MALVASIA SPUMANTE BRUT NATURE € 21,00

ALDINI (PR)

Undisgorged Malvasia, with yeast and lees. Slightly macerated. Full, intense, rich, unusual.

GHEVION SPUMANTE DOSAGGIO ZERO METODO CLASSICO € 29,00

GALLOSI (PR)

Undosed Chardonnay and Pinot Noir from high altitude Apennines. Fine and mineral. 60 months OTL.

LADY GIO' SPUMANTE ROSE' € 28,00

PODERE PAVOLINI (PC)

Fine and elegant Pinot Noir from the hills of Bacedasco. A resounding Bouzy d'Emilia. 24 months OTL.

PROSECCO VALDOBBIADENE SUPERIORE DOCG EXTRA DRY € 20,00

ROCCAT (TV)

Tank Method. Floral and fruity. 90 days on the lees. 16G/L residual sugar.

ALTA LANGA DOCG PAS DOSE € 40,00

CONTRATTO (AT)

Pinot Noir with 20% Chardonnay, 36 months on the lees, no dosage. A very classy all rounder.

FRANCIACORTA DOCG BRUT € 31,00

FACCHETTI (BS)

100% Chardonnay. 18 months on the lees. No malolactic. 2.5g/L dosage. Classic.

TRENTO BRUT € 36,00

REVI (TN)

Small craft, Chardonnay base, steel tank before bottle fermentation. Smooth and pleasant.

WHITE WINES

CALLAS EMILIA IGT € 33,00

MONTE DELLE VIGNE (PR)

The still Malvasia par excellence: the first, the best. Spherical and textural.

ACQUAPAZZA COLLI PIACENTINI DOC MALVASIA € 22,00

PODERE PAVOLINI (PC)

Mineral, iodized, vertical and very fresh Malvasia. An Emilian Chablis.

IL GROPPOLO VERMENTINO LUNI DOC € 22,00

MONTICELLO (SP)

Lunigiana farm in the hills between the sea and the Apuan Alps. Aromatic herbs, citrus fruits, olive leaves.

WARTH TRENTO DOC TRAMINER AROMATICO € 27,00

MOSER (TN)

Aromatic and spicy. Slight residual sugar. Full bodied and rich.

RED WINES

BREZZA DI MONTE COLLI DI PARMA DOC BARBERA € 27,00

OINOE (PR)

Full and intense, rich and structured. Matured in wood, from old vines in the Val Taro.

ROSSO COLLI DI PARMA DOC € 20,00

MONTE DELLE VIGNE (PR)

(37,5cl) € 14,00

Soft and fruity. Structured and fresh. Barbera and Bonarda vinified in steel.

TERRE DELLA TOSA COLLI PIACENTINI DOC GUTTURNIO € 20,00

LA TOSA (PC)

Tannic, earthy, powerful and intense. Barbera and Croatina vinified in steel. Artisanal.

PREDAPPIO ROMAGNA DOC SANGIOVESE € 23,00

NOELIA RICCI (FC)

Natural vinification in steel: indigenous yeasts, unfiltered. Fruit and flowers, very fresh and juicy.

BRAJE EMILIA IGT € 36,00

STORCHI (RE)

Merlot with Cabernet Franc and Cabernet Sauvignon aged 12 months in barriques. Powerful and rich.

MECZAN ALTO ADIGE DOC € 29,00

HOFSTATTER (BZ)

From the beautiful Mazzon vineyard. Fruity, floral, spicy, varietal. Light and bright.

NEBBIOLO LANGHE DOC € 24,00

ADRIANO (CN)

Classic, solid, tannic, beautifully autumnal. From a small FIVI winery.

CHIANTI CLASSICO DOCG € 24,00

POGGIOLINO (FI)

Old terraced vines in Val di Pesa. Sangiovese in large wooden cask. Juicy and beautiful.

PROFETA TOSCANA MERLOT IGT € 35,00

MACCHION DEI LUPI (LI)

Rare elegance, purity, depth and drinkability. A synthesis of soil, vineyard and human passion.

SORRIDI MONTEPULCIANO D'ABRUZZO DOC € 20,00

PINTO

Only 1,700 bottles of pure pleasure. Young, natural and smiling company. Great wine.

DESSERT WINES

VINO DEL VOLTA MALVASIA EMILIA PASSITA IGT € 38,00

LA STOPPA (PC)

Overripe and sun-dried Malvasia. Natural vinification in barrels. Great wine, intense and complex.

ZOE EMILIA IGT € 20,00

CAMILLO DONATI (PR)

Vin du Pays as before the industry came into action: a pinch of sugar, festive bubbles, little alcohol.