

DEGUSTERIA



Cold Cut Boards

english menu

SILVANO ROMANI SELECTION

SINGLE BOARDS

PROSCIUTTO DI PARMA PDO Over 24-months Parma Ham PDO by Prosciuttificio Leparati	€ 12,50
PROSCIUTTO DI PARMA PDO OLTRE 36 MESI Selected by Silvano Romani, over 36-months old, hand cut	€ 14,50
CULATELLO DI ZIBELLO ORO DOP 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

	SINGOLO	DOPPIO
BATTISTERO 🍷 Over 24-months Parma Ham PDO by Prosciuttificio Leparati, over 24-months Culatello di Zibello Oro DOP Massimo Spigaroli, Strolghino, 24-months Parmigiano Reggiano PDO cheese	€ 15,00	€ 28,00
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 Oro DOP Massimo Spigaroli, Salame Felino PGI Silvano Romani selection, Spalla cotta di San Secondo Silvano Romani selection, 24-months Parmigiano Reggiano PDO cheese and Giardiniera	-	€ 28,00
L'AFFUMICATO 🍷 Over 24-months Parma Ham PDO by Prosciuttificio Leparati, burratina affumicata	€ 13,50	
VERTICALE DI PARMIGIANO REGGIANO DOP 🍷 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 (PDO Campana or Battipaglia Buffalo Milk Mozzarella, according to daily availability) 🍷	€ 9,00	
24-months Parmigiano Reggiano PDO cheese tasting 🍷	€ 3,00	
Basket of fried Polenta 🌿	€ 3,50	
Home made Giardiniera 🍷	€ 4,50	
Insalata russa 🌿🍷🍷🍷	€ 4,50	
Pork cracklings	€ 3,50	
Fried dough (only on Saturday and Sunday) 🍷🍷🌿	€ 3,50	

Kitchen

PASTA AND SOUPS

PARMA ANOLINI IN BROTH 🌿🍷🍷🍷 Filled with stewed meat and Parmigiano Reggiano DOP	€ 12,00
SUMMER ANOLINI 🌿🍷🍷🍷 Dressed with rocket pesto, tomatoes and mountain ricotta cream (served cold)	€ 12,00
TORTELLI DI ERBETTA 🌿🍷🍷 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	€ 12,00
TORTELLI DI ZUCCA 🌿🍷🍷 Hand made pasta filled with boiled pumpkin dressed with organic butter from Az. Agricola La Villa (PR) and Parmigiano Reggiano DOP 24 months	€ 12,00
MIXED TORTELLI (erbetta and zucca) 🌿🍷🍷 Dressed with organic butter from Az. Agricola La Villa (PR) and Parmigiano Reggiano DOP 24 months	€ 12,00
TORTELLINI EMILIANI 🌿🍷🍷 With Parmigiano Reggiano PDO fondue	€ 13,00
TAGLIATELLE WITH WHITE COURTYARD RAGOUT (duck, turkey, rabbit) 🌿🍷🍷🍷 € 13,00	€ 13,00
THREE TOMATO RISOTTO 🍷🍷 Carnaroli Riserva San Massimo rice, smoked buffalo mozzarella, black lemon powder and basil oil	€ 10,50
ROMANI HOME MADE LASAGNE 🌿🍷🍷🍷	€ 10,00
RICE OR CEREAL SALAD (rotating) (for allergens, please contact the staff)	€ 10,00

MAIN COURSES

TAGLIATA Rib-eye beef with baked potatoes	€ 22,00
VEAL WITH TUNA with sautéed courgettes ➡️🍷🍷🍷	€ 14,00
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
ZUCCHINI AND RICOTTA FLAN with saffron sauce 🌿🍷🍷🍷	€ 10,00
EGGPLANTS PARMIGIANA 🌿🍷🍷	€ 10,50

Salads and side dishes

SUMMER Salad, tomatoes, cucumbers, burrata stracciatella, Taggiasca olives, poppy seeds 🍷	€ 9,50
CONTADINA 🌿🍷 ➡️🍷🍷🍷 Salad, chicken breast, cherry tomatoes, crunchy croutons, mustard dressing and flakes of 24-month-old Parmigiano Reggiano PDO	€ 10,00
DEGUSTERIA Salad, cherry tomatoes, Parma ham PDO, burrata stracciatella 🍷	€ 10,00
TONNO 🍷 ➡️🍷 Salad, rocket, tuna fillets in oil, sweet and sour purple onion petals, dried tomatoes, robiola and sesame seeds	€ 10,00
MIXED SALAD	€ 4,50
BAKED POTATOES	€ 4,50
BAKED VEGETABLES	€ 5,00
SAUTÉED COURGETTES	€ 5,00

Desserts & Coffee

ARTISAN ICE CREAM with ancient cream with salted caramel almonds and saba 🍷🍷🍷	€ 6,00
ARTISAN ICE CREAM with fresh fruits 🍷🍷	€ 6,00
TIRAMISU' DI CASA ROMANI 🌾🍷🍷🍷	€ 6,00
ZUPPA INGLESE 🌾🍷🍷🍷	€ 6,00
SBRISOLONA AND ZABAIONE 🌾🍷🍷🍷	€ 6,00
CAKE OF THE DAY (For allergens, please contact the staff)	€ 6,00
FRESH FRUITS	€ 5,00
• CAFFE' San Rafael Tarrazu (Costa Rica) - Torrefazione Lady Caffè	€ 2,00
• ORZO 🌾	€ 2,00
• GINSENG	€ 2,00
(• served with the original organic Tenerina from Ferrara from the historic Rizzati chocolate shop) 🍷🍷🍷🍷	

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
ACQUA still / sparkling (75cl. / 50cl.)	€ 2,50	€ 2,00
PLOSE BIOLOGIC SOFT DRINKS		€ 3,50
COCA COLA / COCA COLA ZERO		€ 3,00
		Coperto € 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

ALLERGENS

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:

 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	

From the 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) (37,5cl) € 9,50
Maestri: full, deep, mellow and creamy.

CUOR DI LAMBRUSCO EMILIA IGT € 15,50

CARRA (PR)
A carbonic maceration Maestri: fresh, lively, intense. Very fruity and crunchy.

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.

POZZOFERRATO LAMBRUSCO REGGIANO DOC € 23,50

STORCHI (RE)
A natural bottle fermented Lambrusco assembling three different varieties like in the old days.

RIVE DEI CILIEGI GRASPAROSSA DI CASTELVETRO DOC € 16,50

VEZZELLI (MO)
Artisanal Grasperossa from the hills, soft and creamy, very smooth. Slight residual sugar.

RISERVA DEL FONDATORE SORBARA DOC € 17,00

CHIARLI (MO)
Clear, dry and savoury bottle-refermented Sorbara. Juicy and mouth-watering, a masterpiece.

TASSO GRASPAROSSA DI CASTELVETRO DOC € 19,00

FATTORIA MORETTO (MO)
Organic artisanal Grasperossa, fermented with indigenous yeasts. Dry and intense.

UNA ROSA E' EMILIA IGT € 19,50

OINOE (PR)
Sparkling Barbera vinified in rosé. Velvety with scents of violets and red fruits.

SPARKLING

MALVASIA EMILIA IGT € 13,00

SELEZIONE SILVANO ROMANI (PR)
Tank Method Malvasia. Light, fragrant, aromatic. Pleasant and versatile.

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 COLLI DI PARMA DOC € 16,50

LAMORETTI (PR)
Fragrant and varietal: flowers, yellow fruit, almond. Flowing and joyful. Tank Method.

MAGNO SPUMANTE IGT € 17,50

OINOE (PR)
Tank Method Chardonnay and Pinot Blanc. Nice, light-hearted and easygoing bubble

BRINA COLLI DI SCANDIANO E CANOSSA DOC € 19,00

ALJANO (RE)
Joyful Tank Method Spergola from the Colli Reggiani. Clean, fresh, persistent.

MALVASIA SPUMANTE BRUT NATURE € 21,00

ALDINI (PR)
Undisgorged Malvasia, with yeast and lees. Slightly macerated. Full, intense, rich, unusual.

IL MIO MALVASIA EMILIA IGT € 22,00

CAMILLO DONATI (PR)
Bottle fermented natural Malvasia. One of a kind, bottled terroir and tradition.

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.

PRINCIPESSA SPUMANTE BRUT € 29,00

LURETTA (PC)
Chardonnay from the hillside around Piacenza. Traditional Method. 24 months on the lees.

PROSECCO VALDOBBIADENE SUPERIORE DOCG EXTRA DRY € 20,00

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

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

FRANCIACORTA DOCG ALMA EXTRA BRUT € 48,00

BELLAVISTA (BS)
Iconic label from historical Franciacorta producer. Very classy, elegant and pleasant.

WHITE WINES

ACQUAPAZZA COLLI PIACENTINI DOC MALVASIA € 22,00

PODERE PAVOLINI (PC)
Mineral, iodized, vertical and very fresh Malvasia. An Chablis from Bacedasco.

BREZZA DI MONTE COLLI DI PARMA DOC MALVASIA € 26,00

OINOE (PR)
Rich, bold and aromatic. Ripe fruit, spices and honey reminiscent.

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

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.

NABUCCO EMILIA IGT € 35,00

MONTE DELLE VIGNE (PR)
Bold and intense, rich and powerful. Barrel aged. The most loved Parma big red.

BRAJE EMILIA IGT € 36,00

STORCHI (RE)
Merlot with Cabernet Franc and Cabernet Sauvignon aged 12 months in barriques. Powerful and rich.

SORRIDI MONTEPULCIANO D'ABRUZZO DOC € 20,00

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

NEBBIOLO LANGHE DOC € 24,00

ADRIANO (CN)
Classic, solid, tannic. From a small FIVI winery. A most loved Red.

CHIANTI CLASSICO DOCG € 24,00

POGGIOLINO (FI)
Old terraced vines in Val di Pesa. Sangiovese in large wooden cask. Juicy and beautiful.

MECZAN ALTO ADIGE DOC € 29,00

HOFSTATTER (BZ)
From the beautiful Mazzon vineyard. Fruity, floral, spicy, varietal. Light and bright.

PROFETA TOSCANA MERLOT IGT € 35,00

MACCHION DEI LUPI (LI)
Rare elegance, purity, depth and drinkability. A synthesis of soil, vineyard and human passion.

DA DESSERT

VINO DEL VOLTA MALVASIA EMILIA PASSITA IGT € 38,00

LA STOPPA (PC)
Overripe and sun-dried Malvasia. Naturally barrel fermented. 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.