DEGUSTERIA

Cold Cut Boards

english menu

SILVANO ROMANI SELECTION

SINGLE BOARDS

PROSCIUTTO DI PARMA PDO € 13,00
Over 24-months Parma Ham PDO by Prosciuttificio Leporati

PROSCIUTTO DI PARMA PDO OLTRE 36 MESI € 15,00
Selected by Silvano Romani, over 36-months old, hand cut

CULATELLO RISERVA ORO Massimo Spigaroli € 19,00

SPALLA CRUDA Selected by Silvano Romani, 24 months old € 14,00

SPALLA COTTA DI SAN SECONDO Selected by Silvano Romani € 11,00

MIXED BOARDS

	Singolo	Doppio
BATTISTERO (7) Over 24-months Parma Ham PDO by Prosciuttificio Leporati, over 24-months Culatello Riserva Oro Massimo Spigaroli, Strolghino, 24-months Parmigiano Reggiano PDO cheese	€ 16,00	€ 29,00
DUOMO Over 24-months Parma Ham PDO by Prosciuttificio Leporati, Pancetta riserva, Coppa di Parma PGI, Strolghino	€ 14,00	€ 25,00
PILOTTA (7) Over 24-months Parma Ham PDO by Prosciuttificio Leporati, Salame Felino PGI Silvano Romani selection, 24-months Parmigiano Reggiano PDO cheese, Caciotta di Parma cheese	€ 15,00	€ 26,00
REGIO (7-9) Over 24-months Parma Ham PDO by Prosciuttificio Leporati, Culatello Riserva Oro Massimo Spigaroli, Salame Felino PGI Silvano Romani selection, Spalla cotta di San Secondo Silvano Romani selection, 24-months Parmigiano Reggiano PDO cheese and Giardiniera	-	€ 29,00
L'AFFUMICATO (7) Over 24-months Parma Ham PDO by Prosciuttificio Leporati, smoked burratina cheese	€ 13,50	

VERTICALE DI PARMIGIANO REGGIANO DOP (7) € 10,00
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.

DEGUSTAZIONE DI FORMAGGI ASSORTITI (7-10) € 10,00
Selection of fresh and aged cheeses paired with fruit mustards

Buffalo Mozzarella (PDO Campana or Battipaglia Buffalo Milk Mozzarella, according to daily availability) (7) € 9,00

24-months Parmigiano Reggiano PDO cheese tasting (7) € 3,00

Basket of fried Polenta (1) € 3,50

Soft gorgonzola (7) € 4,00

Home made giardiniera (9) € 4,50

Insalata russa (3-4-12) € 4,50

Pork cracklings € 3,50

Traditional fried dough (only on Saturday and Sunday) (1-3-7) € 3,50

Kitchen

PASTA AND SOUPS

PARMA ANOLINI IN BROTH (1-3-7-9) € 13,00
Filled with stewed meat and Parmigiano Reggiano PDO

TORTELLI DI ERBETTA (1-3-7) € 13,00
Hand made pasta filled with fresh ricotta and herbs dressed with organic butter from Az. Agricola La Villa (PR) and Parmigiano Reggiano PDO 24 months

TORTELLI DI ZUCCA (1-3-7) € 13,00
Hand made pasta stuffed with pumpkin dressed with organic butter from Az. Agricola La Villa (PR) and Parmigiano Reggiano PDO 24 months

MIXED TORTELLI (erbetta and zucca) (1-3-7) € 13,00
Dressed with organic butter from Az. Agricola La Villa (PR) and Parmigiano Reggiano PDO 24 months

TORTELLINI EMILIANI (1-3-7) € 13,00
With Parmigiano Reggiano PDO fondue

TAGLIATELLE WITH WILD BOAR RAGÙ (1-3-7-9)a € 13,00

LAMBRUSCO RISOTTO (7-9-12) € 13,00
Riserva San Massimo Carnaroli rice, Parmigiano Reggiano PDO aged over 24 months, Lambrusco reduction, cubes of cotechino, and pork crackling powder

LASAGNE DI CASA ROMANI (1-3-7-9) € 12,00

SOUP OF THE DAY € 9,00
for allergens, please contact the staff

MAIN COURSES

TAGLIATA Rib-eye beef with baked potatoes (7) € 22,00

BOILED MEAT AND THEIR SAUCES (1-3-4-7-9) € 18,00

SLOW-COOKED HORSE STEW WITH MASHED POTATOES (7-9) € 16,00

ROASTBEEF (served pink) with warm jus and baked potatoes (1-4-7-10) € 14,00

RAW MINCED HORSE MEAT € 11,00

HORSE MEATBALLS WITH TOMATO (1-3-7-9) € 10,50

PUMPKIN FLAN (1-3-7-8) € 12,00
with a fondue of Parmigiano Reggiano PDO and walnuts

EGGPLANTS PARMIGIANA (1-7-9) € 11,00

Salads and side dishes

MANZO (3-9) € 11,00
salad, boiled beef, red cabbage, crunchy pickled vegetables, red onion petals, and herb mayonnaise

CONTADINA (1-3-7-10) € 11,00
Salad, chicken breast, cherry tomatoes, crunchy croutons, mustard dressing and flakes of 24-month-old Parmigiano Reggiano PDO

DEGUSTERIA Salad, cherry tomatoes, Parma ham PDO, burrata stracciatella (7) € 11,00

TONNO Salad, rocket, tuna fillets in oil, sweet and sour red onion petals, dried tomatoes and sesame seeds (4-11) € 12,00

MIXED SALAD € 4,50

BAKED VEGETABLES € 5,00

SAUTÉED KALE AND BROCCOLI € 5,00

BAKED POTATOES (7) € 5,00

MASHED POTATOES (7) € 5,00

Desserts & Coffee

DUCHESSA DI PARMA (1-3-6-7-8)a	€ 7,00
TIRAMISU' DI CASA ROMANI (1-3-7-8)	€ 6,00
ZUPPA INGLESE (1-3-7-12)	€ 6,00
SBRISOLONA E ZABAIONE (1-3-7-8)	€ 6,00
CAKE OF THE DAY (For allergens, please contact the staff)	€ 7,00
• CAFFE'	€ 2,00
• ORZO (1)	€ 2,00
• GINSENG	€ 2,00

(• served with the original organic Tenerina from Ferrara from the historic Rizzati chocolate shop) (3-6-7-8)

Beer and Beverage

	75 CL	33 CL
BIRRIFICIO FARNESE Chica Blonde Ale (1-12)	€ 11,00	€ 5,00
BIRRIFICIO FARNESE Pasha IPA (1-12)	€ 11,00	€ 5,00
BIRRIFICIO FARNESE Level 0,5 LOW ALCHOL (50cl.) (1-12)		€ 7,50
NOAM Bavarian Berlin - Top-fermented lager (1-12)		€ 4,50
ACQUA still / sparkling (75cl. / 50cl.)	€ 2,50	€ 2,00
PLOSE BIOLOGIC SOFT DRINKS		€ 3,50
COCA COLA / COCA COLA ZERO		€ 3,00
Bread and cover charge		€ 2,50

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

silvanoromaniparma.it
shop.silvanoromaniparma.it

ALLERGEN LIST

Please inform our dining staff before placing your order if you require food free from specific allergens. Please be aware that cross-contamination cannot be entirely ruled out during kitchen preparation. Furthermore, the listed allergens refer to the ingredients used in our dishes.
Some products may carry precautionary labels such as "may contain traces of..." — for severe allergies, please always consult with our staff. Our dishes may contain the following allergens:

1 cereals containing gluten (wheat, unless otherwise indicated)	2 crustaceans and products made from crustaceans	3 eggs and egg-based products	4 fish and fish-based products	5 peanuts and peanut-based products	6 soy and soy-based products	7 milk and milk-based products	8 nuts
9 celery and products made from celery	10 mustard and mustard-based products	11 sesame seeds and products made from sesame seeds	12 sulfur dioxide and sulfites	13 lupin beans and lupin-based products	14 molluscs and products based on molluscs		

a dishes prepared using frozen ingredients

From the Cellar (12)

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 crucnhy.

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.

CONCERTO REGGIANO DOC € 15,00
MEDICI ERMETE (RE)
The Lambrusco for excellence: dark and dry, but not too dry. Juicy and delicious.

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)
Grasparossa 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 Grasparossa, fermented with indigenous yeasts. Dry and intense.

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.

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)
BJoyful 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.

TERRE SICILIANE IGT PAS DOSÈ € 31,00
FINA (TP)
Chardonnay from the 900m altitude of the Sicilian mountains, not dosed. Mediterranean and inviting.

FRANCIACORTA DOCG BRUT € 31,00
FACCHETTI (BS)
100% Chardonnay. 18 months on the lees. No malolactic. 2.5g/L dosage. Classic.

BOLLICINE

TRENTO BRUT € 36,00
REVI (TN)
Small producer, Chardonnay base, steel tank before bottle fermentation. Smooth and pleasant

WHITE WINES

IL BIANCO ROMANI EMILIA IGT € 17,00
SILVANO ROMANI (PR)
A rare Maranne version from Piacenzian-age soils. Savory, dry, exotic.

ACQUAPAZZA COLLI PIACENTINI DOC MALVASIA € 22,00
PODERE PAVOLINI (PC)
Mineral, iodized, vertical and very fresh Malvasia. An Chablis from Bacedasco.

BUONSENSO SICILIA DOC € 22,00
REGALEALI (PA)
Mountain Cataract: fresh, vertical, mineral, Mediterranean.

GROPPOLO VERMENTINO COLLI DI LUNI DOC € 21,00
IL MONTICELLO (SP)
Fresh, light, characteristic Vermentino, between the Apuan Alps and the sea.

PINOT BIANCO € 23,00
HOFSTÄTTER (BZ)
Classic South Tyrolean Pinot Bianco, soft, enveloping, with beautiful minerality and balance.

RED WINES

ROMANI EMILIA ROSSO IGT € 17,00
ROMANI (PR)
Romani's red: Cabernet Franc base with Barbera. Fresh and lively, very versatile.

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.

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.

BARBERA D'ALBA DOC € 17,00
ADRIANO (CN)
Classic, soft, rounded, beautifully autumnal. From the small company FIVI.

LANGHE DOC NEBBIOLO € 26,00
CRISTIAN FERRERO (CN)
Definitely Barolo. Aged in large barrels, tannic, complex, deep, and broad.

CHIANTI CLASSICO DOCG € 24,00
POGGIOLINO (FI)
Old terraced vines in the Pesa Valley. Sangiovese in large oak barrels. Juicy and beautiful.

MECZAN ALTO ADIGE DOC € 29,00
HOFSTATTER (BZ)
From the beautiful Mazzon vineyard. Fruity, floral, spicy, varietal. Light and graceful.

BOLGHERI DOC € 30,00
CIPRIANA (LI)
A historic winery in the appellation. A splendid Cabernet Sauvignon aged in small barrels.

SP68 ROSSO TERRE SICILIANE IGT € 32,00
ARIANNA OCCHIPINTI (RG)
Fresh, natural Frappato. The wine that changed Sicily.

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.

MOSCATO EMILIA IGT € 18,00
LAMORETTI (PR)
Partially fermented grape must. Light, sunny, summery, sparkling.