

DEGUSTERIA



Cold Cut Boards

english menu

SILVANO ROMANI SELECTION

SINGLE BOARDS

PROSCIUTTO DI PARMA PDO Over 24-months Parma Ham PDO by Prosciuttificio Leporati	€ 13,00
PROSCIUTTO DI PARMA PDO OLTRE 36 MESI Selected by Silvano Romani, over 36-months old, hand cut	€ 15,00
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 🍷 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 🍷 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 🍷🍷 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 🍷 Over 24-months Parma Ham PDO by Prosciuttificio Leporati, smoked burratina cheese	€ 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 🍷🍷 Selection of fresh and aged cheeses 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	
Soft gorgonzola 🍷	€ 4,50	
Giardiniera 🍷	€ 4,50	
Pork cracklings	€ 3,50	
Traditional fried dough (only on Saturday and Sunday) 🍷🍷🌿	€ 3,50	

Kitchen

PASTA AND SOUPS

PARMA ANOLINI IN BROTH 🌿🍷🥚🍴	€ 13,00
Filled with stewed meat and Parmigiano Reggiano PDO	
SUMMER ANOLINI 🌿🍷🥚🍴🍷	€ 13,00
Topped with rocket pesto, tomatoes, and ricotta cream (served cold)	
TORTELLI DI ERBETTA 🌿🍷🥚	€ 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 🌿🍷🥚	€ 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) 🌿🍷🥚	€ 13,00
Dressed with organic butter from Az. Agricola La Villa (PR) and Parmigiano Reggiano PDO 24 months	
TORTELLINI EMILIANI 🌿🍷🥚	€ 13,00
With Parmigiano Reggiano PDO fondue	
TAGLIATELLE WITH WHITE RAGU' DI CORTILE (duck, turkey, rabbit) 🌿🍷🥚🍴	€ 13,00
RISOTTO 🌿🍷🐟	€ 13,00
Carnaroli Riserva San Massimo rice, courgettes, burrata, Cantabrico anchovy sauce and toasted bread	
LASAGNE DI CASA ROMANI 🌿🍷🥚🍴	€ 12,00
RICE OR CEREAL SALAD	€ 10,00
(on rotation) for allergens, please contact the staff	

MAIN COURSES

TAGLIATA Rib-eye beef with baked potatoes 🍷	€ 22,00
SLOW COOKED PORK RIBS 🍷🍴	€ 15,00
with baked potatoes and honey mustard	
VEAL WITH TUNA SAUCE with sautéed chicory 🍴🐟🥚🍴	€ 14,00
ROASTBEEF (served pink) with warm jus and baked potatoes 🌿🍴🐟🍷	€ 14,00
RAW MINCED HORSE MEAT	€ 11,00
HORSE MEATBALLS WITH TOMATO 🌿🍷🥚🍴	€ 10,50
PARMIGIANO REGGIANO PDO FLAN 🌿🍷🥚	€ 12,00
with red onion cream and crispy ham	
EGGPLANTS PARMIGIANA 🌿🍷🍴	€ 11,00

Salads and side dishes

ESTIVA Salad, tomatoes, cucumbers, burrata cheese, Taggiasca olives, poppy seeds 🍷	€ 10,00
CONTADINA 🌿🍴🥚🍷	€ 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 🍷	€ 11,00
TONNO Salad, rocket, tuna fillets in oil, sweet and sour red onion petals, dried tomatoes and sesame seeds 🔥🐟	€ 12,00
MIXED SALAD	€ 4,50
BAKED VEGETABLES	€ 5,00
SAUTÉED CHICORY	€ 5,00
BAKED POTATOES 🍷	€ 5,00

Desserts & Coffee

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 FRUIT		€ 5,00
• CAFFE'		€ 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
BIRRIFICIO FARNESE Level 0,5 LOW ALCHOL (50cl.)		€ 7,50
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

Bread and 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

ALLERGENS

Guests are asked to inform the dining room staff of their desire to consume foods free of certain allergens before ordering.
Cross-contamination cannot be ruled out during kitchen preparation. Furthermore, the allergens listed refer to the ingredients present in the dishes.
Some products used may carry precautionary statements such as "may contain traces of..."; for severe allergies, always contact the staff. Our dishes may contain the following 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	

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.

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 DOSE € 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 & ROSE' WINES

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.

DAMMIROSE PUGLIA IGT € 17,00
D'ALFONDSO DEL SORDO (FG)
Classic Apulian rosé, spicy, fresh and delicious, but with a beautiful structure.

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 € 15,00
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
HOFSTÄTTER (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.