

## TOSTART...OR SHARE



### ORI DI PARMA 12

Special selection of Parma cured meats from "Antica Salumeria Rossi" Parma ham DOP 24 months, Felino IGP salami, Parma culaccia.

### CULACCIA DI PARMA 14

Culaccia of the "Antica salumeria Rossi".

Excellent to taste with the addition of Parmigiano

- Reggiano DOP 24 months +4
- And with the white focaccia of our production +3,5

### CROSTONE PARMIGIANO 10

Grilled bread of our own production, with fondue delicate Parmigiano Reggiano DOP 24 months and Coppa di Parma IGP.

### FLAN ESTATE 12

Delicate courgette, ricotta and oven-baked potatoflan, with 24-month PDO Parmigiano Reggiano fondue and "Spalla cotta" di San Secondo.

### MELANZANA MEDITERRANEA 12

Tasty grilled aubergine pie with heart of mozzarella fior di latte, parmigiano reggiano DOP 24 months and basil sauce.

## IN PRIMIS...

### LASAGNA DI "NONNA GINA"\* 13

Sheet of fresh pasta with classic "Bolognese" ragù, cooked over low heat for 3 hours, delicate béchamel sauce and Parmesan cheese.

### TORTELLI DELLA TRADIZIONE\* 12

Fresh egg pasta filled with herbs, ricotta and Parmesan.

### RISOTTO GIUSEPPE VERDI 14

Risotto del "Maestro" prepared according to the ancient tradition with asparagus, porcini mushrooms and DOP Parma ham aged 24 months, creamed with Parmigiano Reggiano DOP aged 24 months.

### RAGUTONE IN BIANCO 12

Classic rigatone "Pastificio Rummo" with white ragù of Italian beef beaten with a knife.

### GNOCCHI AI PROFUMI DI PARMA\* 13

Tender potato gnocchi with Parma ham DOP 24 months, zucchini julienne, and Parmigiano Reggiano DOP 24 months.

### RISOTTO DELL'ORTO 12

Risotto with vegetables from the garden creamed with Italian butter, served with a crunchy waffle of Parmigiano Reggiano DOP 24 months.

### TAGLIATELLE DELLA DUCHESSA 13

Egg pasta with delicate ricotta cream, spinach sautéed and Parma PDO raw ham aged 24 months.

## AND ALSO...

### HAMBURGER DOLCEVITA\* 17

Fassona hamburger 200g, smoked provola, tomato, lettuce, and herb mayonnaise.

### MAIALINO GOLOSO 17

Stuffed Italian pork fillet with Parma PDO raw ham aged 24 months, sautéed courgettes and DOP Parmigiano Reggiano 24 months with roasted potatoes.

### LE NOSTRE POLPETTE AL SUGO 16

Classic meatballs made with 100% Italian beef, cooked in Mutti tomato sauce with fresh basil.

### PETTO DI POLLO AI FUNGHI PORCINI\* 18

Chicken breast cooked in a pan with porcini mushrooms.

## SIDE DISHES

Fresh seasonal salad 5

Grilled vegetables 6

Roasted potatoes 5

## SWEETS

### FRA...GOLAMISU' 7

Tiramisu with mascarpone cream, strawberries and flakes of white chocolate.

### TORTA COCCO E NUTELLA 6

Delicious chocolate cake filled with Nutella and coconut powder.

### SOFFICE DOLCEZZA 5

Delicious mascarpone cream served with "Fabbri" black cherries, flakes of dark chocolate or Nutella.

### DOLCE BRIVIDO 6

"Fior di latte" milk ice cream served with "Fabbri" black cherries, flakes of dark chocolate or Nutella.

### SORBETTO AL LIMONE 5

A touch of freshness, the perfect choice for a refreshing and satisfying finish



## PIZZAS OF EXCELLENCE

### DEL BRIGANTE 18

"Mutti" tomato sauce, oven-marinated cherry tomatoes, Apulian burratina, porcini mushrooms, "Antica Salumeria Rossi" Parma culaccia.

### PROSCIUTTO CRUDO DOP 14

"Mutti" tomato sauce, fior di latte mozzarella, 24-month-old Parma DOP raw ham, "Antica Salumeria Rossi" selection.

### CANATABRICA RIZZOLI DELUXE 15

"Mutti" tomato sauce, fior di latte mozzarella, fine "Rizzoli" anchovies from the Cantabrian Sea in organic oil, yellow and red datterini tomatoes, olives and basil.

### AFFUMICATA 14

"Mutti" tomato sauce, fior di latte mozzarella, smoked scamorza, confit cherry tomatoes, porcini mushrooms and truffle spray in extra virgin olive oil.

### SECONDINA 13

Without tomato, mozzarella, cooked shoulder of San Secondo, brie and artichokes.

### LEO 14

"Mutti" tomato sauce, burrata from Puglia, ovenmarinated cherry tomatoes, basil sprayed in organic extra virgin olive oil.

### MEDITERRANEA 12

"Mutti" tomato sauce, aubergines, fresh cherry tomatoes, olives and salted ricotta flakes.

### GINEVRA 13

Tomato sauce "Mutti", mozzarella fior di latte, brie, Italian cooked ham "Alta Qualità", olives.

### PARIGINA 10

Without tomato with mozzarella, sautéed spinach, fresh ricotta and 24-month Parmigiano Reggiano DOP. For those with a sweet tooth, we recommend adding Spalla Cotta di San Secondo. +3



## TRADITIONAL PIZZAS... BUT NOT TOOMUCH

### LA 5 FORMAGGI 10

Without tomato, brie, mozzarella, gorgonzola DOP, fontina, smoked scamorza.

### NAPOLI DOC 12

"Mutti" tomato sauce, mozzarella, traditional "Rizzoli" anchovies in spicy sauce, oregano.

### REGINA MARGHERITA 9

"Mutti" tomato sauce, mozzarella fior di latte, extra virgin olive oil and basil.

### FOUR SEASON 12

Tomato sauce "Mutti", mozzarella fior di latte, Italian cooked ham "Alta Qualità", olives, fresh champignon mushrooms, artichoke wedges.

### DALL'ORTO 9

"Mutti" tomato sauce, mozzarella, mixed garden vegetables.

### BUFALINA TOP 13

"Mutti" tomato sauce, DOP buffalo mozzarella from Campania, basil spray in organic extra virgin olive oil.

### COPPA E FUNGHI 10

Without tomato, mozzarella, porcini mushrooms, coppa di Parma IGP.

### LUCIFERO 12

"Mutti" tomato sauce, fior di latte mozzarella, spicy Calabrese spianata and spicy house oil.

## WINERY

### White wines by the glass

Pinot grigio 6  
Ribolla gialla 5  
Falanghina 6  
Malvasia 5  
Sauvignon 6

### Red wines by the glass

Chianti 6  
Nero D'Avola 6  
Montepulciano D'Abruzzo 5  
Lambrusco 5  
Valpolicella Ripasso 6

### Bubbles by the glass

Prosecco DOC Treviso 5  
Franciacorta Brut 7  
Franciacorta Satèn 7  
Franciacorta Rosè 7  
Trento DOC 6,5

## DRINKS

Sanpellegrino mineral water 0,75lt 3

Sanpellegrino mineral water 0,50lt 2

Drinks 4



SEE OUR MENU IN OTHER LANGUAGES

## BEERS

### Beers in bottle

Beck's 5  
Ichnusa non filtrata 5  
Ceres 6  
Corona 5  
Tennent's super 6  
Messina cristalli di sale 5

### Beers on tap

Birra alla spina Bitburger Pils 0,2lt 3,50  
Birra alla spina Bitburger Pils 0,4lt 5  
Birra alla spina Crew Ipa Republic 0,3lt 6  
Birra alla spina weiss Benediktiner 0,3lt 4,5  
Birra alla spina weiss Benediktiner 0,5lt 6,5

Cover charge 3

The cover charge is free for those dining in the indoor rooms.

For any clarification ask the staff.

The book of ingredients and food allergens is available. All prices are expressed in euros.

\*Some ingredients may be frozen or have undergone the abatement process based on seasonally.