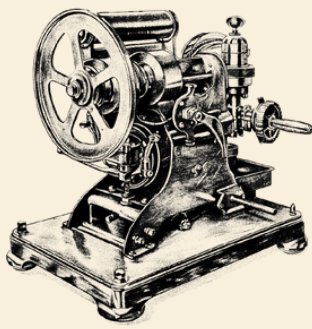




# APERITIF MENU

DAL 1966  
**PARMAMENÙ**  
BOTTEGA, OSTERIA & AZIENDA AGRICOLA

**VICOLUNGO**  
**THE STYLE OUTLETS**



# DELICATESSEN

**Fried cake\*** <sup>1-2-8-10</sup> 3,50  
...in Parma don't call it "Gnocco fritto"!

**Artisanal tigelle (4 pcs)** <sup>1-2</sup> 4,00

## Sharing boards

**The Treasure Chest of the Carpanese Family... Emilian Excellences** <sup>2-11</sup> 29,00

Slowly aged Culatello di Zibello PDO, Parma Ham PDO 24 months, sweet Coppa Piacentina PDO, Salame Nostrano, Strolghino, Pancetta, served with flakes of Parmigiano Reggiano PDO 24 months Vacca Rossa, cream of Balsamic Vinegar of Modena PGI Leonardi, honey and breadsticks

**Farmer's Cutting Board** <sup>1-2-5-11</sup> 23,00

Parma Ham PDO 24 months, Mortadella PGI, Coppa Piacentina PDO, Pancetta PDO from Piacenza, Cicciolata, Cracklings, Giardiniera of our production, flakes of Parmigiano Reggiano PDO, cheese, accompanied by breadsticks and seasonal fruit

## Classic cutting boards

**Aperitif Cutting Board** <sup>1-2-5-11</sup> 10,00

Coppa Piacentina PDO, Mortadella di Bologna PGI, flakes of Parmigiano Reggiano PDO, Giardiniera of our production, Parmigiano Reggiano PDO paté with croutons

**Via Emilia Cutting Board** 15,00

Parma Ham PDO 24 months, Coppa Piacentina PDO, Salame Nostrano, Mortadella PGI and Pancetta Piacentina PGI

**Parma Ham PDO 24 month cutting board** 12,00

Salted and hand massaged like once upon a time

**Platter of Culatello di Zibello PDO** <sup>2</sup> 18,00

The King of Italian cured meats. Served with butter curls

**Platter of Parma Ham PDO and Culatello di Zibello PDO** <sup>2</sup> 15,00

The Valley Meets the Hill. Served with Butter Curls



## Cheesemaker's Cutting Board<sup>1-2-11</sup> 12,00

Selection of cheeses accompanied by our Parmigiano Reggiano PDO Paté, served with Leonardi Modena PGI Balsamic Vinegar cream, honey and croutons

## Tasting Parmigiano Reggiano PDO

24-30-36 months<sup>1-2-11</sup> 10,00

Served with Leonardi Modena PGI Balsamic Vinegar cream, honey and croutons

## Make your cutting board unique

Add 3 flakes of Parmigiano Reggiano PDO<sup>2</sup> 3,50

**PARMAMENU SELECTION**<sup>2-5-11</sup> 8,00

Flakes of Parmigiano Reggiano PDO 24 months, Parmigiano Reggiano PDO Paté, Giardiniera and red sauce of our production

Tasting of Parmigiano Reggiano PDO 24 months<sup>2-11</sup> 7,00

with Leonardi Modena PGI Balsamic Vinegar cream

Tasting of Parmigiano Reggiano PDO 24 months from Red Cows<sup>2-11</sup> 9,00

with Leonardi Modena PGI Balsamic Vinegar cream

**Paté with Parmesan Cheese**<sup>1-2-11</sup> 5,00

Our original recipe. Served with croutons

**Trio of Parmigiano Reggiano Patés**<sup>1-2-11(3-4-10)</sup> 8,00

Classic, with truffle and chilli pepper, served with croutons

**Vegetable gardener**<sup>5-11</sup> 6,00

Our own production, from an old family recipe

**Traditional sauces**<sup>5-11</sup> 3,00

Our own production, choice between onion compote, green and red sauce

## Sandwiches\*<sup>1</sup>

Parma Ham PDO 24 months	6,50
Culatello di Zibello PDO	8,50
Coppa Piacentina PDO	6,00
High quality backed ham	6,00
Mortadella PGI	5,50
Salame di Felino IGP	6,50
Bresaola from Valtellina	7,00
<b>Primavera</b> <sup>1-2</sup>	8,00
Parma ham PDO, mozzarella fiordilatte, salad and tomato	

<b>Estate</b> <sup>1-2</sup>	7,50
Backed ham, mozzarella fiordilatte, salad and tomato	

<b>Vegetarian with taste</b> <sup>1-2-11</sup>	9,00
Mozzarella di Bufala PDO, tomato and Leonardi Modena PGI Balsamic Vinegar glaze	

<b>Try our focaccia*<sup>1</sup> or piadina<sup>1</sup> sandwiches</b>	+1,00
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## The specials

<b>Il Classico</b> * <sup>1-2</sup>	11,00
Parma Ham PDO, Mozzarella di Bufala PDO, tomato and basil	

<b>La Sublime</b> * <sup>1-2-5-11</sup>	12,00
Wholemeal focaccia, Culatello di Zibello PDO, stracchino and Giardiniera of our production	

<b>Il Ghiottone</b> * <sup>1-2-11</sup>	9,00
Mortadella Bologna PGI, stracchino, Leonardi Modena PGI balsamic vinegar glaze	

<b>Warm Emilian Erbazzone</b> * <sup>1-2</sup>	6,00
Typical Emilian savoury pie with chard or spinach	

## Make your sandwich unique

Parmigiano Reggiano PDO Flakes <sup>2</sup>	1,50
Parmigiano Reggiano PDO Paté <sup>2-11</sup>	1,50
Buffalo Mozzarella PDO <sup>2</sup>	2,50
<b>Cheeses</b> <sup>2</sup>	1,50
Mozzarella fiordilatte or stracchino	
<b>Giardiniera or Caramelized Onions</b> <sup>5-11</sup>	1,50
<b>Traditional Sauces</b> <sup>5-11</sup>	1,00
Choice between red sauce and green sauce	



# APERITIFS E DRINKS

## Spritz<sup>11</sup>

<b>Spritz Aperol/Campari</b> Prosecco, Aperol/Campari, soda	7,00
<b>Hugo Spritz</b> Prosecco, sciroppo di fiori di sambuco, soda	7,00
<b>Parma Spritz</b> Lambrusco di Parma, Aperol, soda	7,00
<b>Maltempora Spritz</b> Prosecco, Maltempora Vermouth Rosso, soda	7,00
<b>Limoncello Spritz</b> Prosecco, Limoncello, soda	7,00
<b>Spritz Old Tradition</b> Prosecco, Select, soda	7,00

## Cocktail<sup>11</sup>

<b>Negroni</b> Bitter Campari, gin, Vermouth rosso di nostra produzione	8,00
<b>Negroni sbagliato</b> Spumante, bitter Campari, Vermouth di nostra produzione	7,00
<b>Americano</b> Bitter Campari, Vermouth rosso di nostra produzione, soda	7,00
<b>Gin tonic/lemon</b>	8,00

## Analcolici

<b>Tropical Passion</b> Pineapple juice, passion fruit, tonic	7,00
<b>Ginger fruit</b> Grapefruit juice, ginger beer	7,00

## Our beers<sup>1-11</sup>

	33 cl	75 cl
<b>La Mata Scavissa</b> 	5,00	12,00
<b>Vartis</b> 	5,00	12,00
<b>La Fragrante</b> 	5,00	12,00

To the leftover bread of Parma Menù restaurants





# WINES BY THE GLASS


## Sparkling wines

<b>Prospera</b> 	4,50
Malatempora - Malvasia frizzante IGT	
<b>Una Rosa è</b>	6,00
Oinoe - Barbera Rosé Metodo Charmat	
<b>Cerioli X Brut</b>	8,00
Oinoe - Metodo Classico	
<b>Cuvée Prestige Extra Brut</b>	9,00
Ca' del Bosco - Franciacorta DOCG Metodo Classico	
<b>Oudeis Brut</b>	8,00
Enrico Serafino - Alta Langa DOCG Metodo Classico	
<b>Prosecco DOC</b>	6,00
Bervini - Extra Dry millesimato	

## Lambruschi

<b>Tetenju</b> 	6,00
Malatempora - Lambrusco fermo DOC	
<b>Reinardo</b> 	4,50
Malatempora - Lambrusco frizzante IGP	
<b>Concerto</b>	5,00
Cantina Medici Ermete - Metodo Charmat	

## White wines

<b>Cervasio</b> 	5,00
Malatempora - Malvasia ferma Colli di Parma DOC	
<b>Colle del Re</b>	6,00
Umberto Cesari - Romagna Albana DOCG	
<b>Sorriso di Cielo</b>	7,00
La Tosa - Malvasia ferma Colli Piacentini DOC	

## Red wines

<b>Volfango</b> 	5,50
Malatempora - Rosso fermo Emilia IGP	
<b>Brezza di Monte Barbera</b>	7,00
Oinoe - Barbera BIO Colli di Parma DOC	
<b>Gutturnio Superiore</b>	7,00
Luretta - La DOC più antica della Provincia di Piacenza	
<b>Luna Selvatica</b>	7,50
La Tosa - Cabernet Sauvignon Colli Piacentini DOC	

# ALLERGENS LIST

- |                             |                                 |
|-----------------------------|---------------------------------|
| 1 Cereals containing gluten | 8 Peanuts                       |
| 2 Latte                     | 9 Fish                          |
| 3 Soybean                   | 10 Nuts                         |
| 4 Mustard                   | 11 Sulfur dioxide and sulphites |
| 5 Celery                    | 12 Crustaceans                  |
| 6 Egg                       | 13 Sesame seeds                 |
| 7 Molluscs                  | 14 Shells                       |

Internal productions are artisanal: it is therefore not possible to guarantee the total absence of traces of allergens in the finished products, even when not foreseen in the recipe.

**In case of allergies and/or intolerances, please inform the dining room staff when ordering.**

Number in superscript: the food contains the allergen  
Number in brackets: the food may contain traces of the allergen

\*Every day, Parma Menù brings the Emilian tradition to the table, selecting some high-quality frozen raw materials.



Our land is a place rich in history and tradition.

We decided to become part of this territory and its story by creating **our own farm** where we recover **ancient vineyards** that give us surprising wines.

Our brand is **Malatempora**, good spirits for difficult times.



DAL 1966 ▲  
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