



**il RISTORANTE**  

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**EMILIANO** **KM90**

**ENGLISH MENU**



# LIST OF 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



eggs and egg-based products



molluscs and mollusc-based products



soy and soy-based products



milk and milk-based products



sulphur dioxide and sulphites



cereals containing gluten



lupin beans and lupin-based products



nuts



sesame seeds and sesame-based products



shellfish and shellfish-based products



mustard and mustard-based products



peanuts and peanut-based products



celery and celery-based products



Some of the raw materials used may be frozen or deep frozen, depending on the season and their availability.



Gustav Klimt - Faggeto I - 1902 - olio su tela



## STARTERS

Beef tartare, grilled cardoncelli, beetroot sauce and parsley emulsion (14)



Soft polenta, strolghino ragù, Parmigiano Reggiano PDO cream (11)



Pumpkin flan, sweet gorgonzola fondue and chestnut crumble (11)



Crispy millefeuille with creamed cod, charcoal potato cream  
and candied pepper mustard Le Tamerici (MN) (14)





**PLATTERS**  
SILVANO ROMANI SELECTION


Basket of Fried dough to be paired with cured meat and cheese platters (3,5)



Culatello Zibello PDO, Massimo Spigaroli (19)

Over 24-month Parma ham PDO by Prosciuttificio Leporati (12,5)

Spalla cruda Silvano Romani selection, minimum ageing 24 months (13,5)

Baked Spalla di San Secondo by Fratelli Grossi, served hot and with giardiniera side dish (13) 

**NORCINO** (serves 1) (16)

Culatello Zibello PDO by Massimo Spigaroli, 24 months raw shoulder Silvano Romani selection,  
Strolghino salami by Massimo Spigaroli, seasoned loin

**KM90** (serves 1) (15)  

Over 24-month Parma ham PDO by Prosciuttificio Leporati, Strolghino salami by Massimo Spigaroli,  
mortadella "Simona" Artigianquality, 24-month Parmigiano Reggiano PDO cheese

**VIA FRANCIGENA** (serves 1) (14)

Over 24-month Parma ham PDO by Prosciuttificio Leporati, reserve Pancetta Piacenza PDO,  
Coppa Parma PGI by Ferrari Cav. Bruno, long-ageing Salame Felino salami PGI Silvano Romani selection

**FIDENZA** (serving 2) (24) 

Over 24-month Parma ham PDO by Prosciuttificio Leporati, Culatta reale, long-ageing Salame Felino salami  
PGI Silvano Romani selection, 24-month Parmigiano Reggiano PDO cheese

**SUPER MAGNUM** (serving 4) (48) 

Over 24-month Parma ham PDO by Prosciuttificio Leporati, Culatello Zibello PDO by Massimo Spigaroli,  
reserve Pancetta Piacenza PDO,  
long-ageing Salame Felino salami PGI Silvano Romani selection,  
Coppa Parma PGI by Ferrari Cav. Bruno, mortadella "Simona" Artigianquality

**PARMIGIANO REGGIANO AND ITS FOUR IDENTITIES** (10)  

4 kinds of Parmigiano Reggiano PDO, aged for a minimum of 24 months:  
holstein-freisian cow, brown, Reggio Emilia red and Italian red spotted cows (organic, mountain, produced in the Reggio Emilia Apennines)

24-month Parmigiano Reggiano PDO cheese tasting (3) 

Crafted Silvano Romani Selection Giardiniera (6) 

Ciccioli (pork cracklings) (3,5)

Battipaglia buffalo mozzarella (9) 

Selection of goat cheeses from the az. Agricola Capriss (Alseno PC) with fruits Mustard (12)   



## FRESHLY MADE PASTA AND PASTA DISHES

Swiss chard and ricotta cheese tortelli, dressed with organic butter from Reggiana red and Alpine Brown cow's milk of Az. Agricola La Villa (Urzano - PR) and 24-month Parmigiano Reggiano PDO cheese (12)



Pumpkin tortelli, dressed with organic butter from Reggiana red and Alpine Brown cow's milk of Az. Agricola La Villa (Urzano - PR) and 24-month Parmigiano Reggiano PDO cheese (12)



Tortelli selection (Swiss chard and pumpkin), dressed with organic butter from Reggiana red and Alpine Brown cow's milk of Az. Agricola La Villa (Urzano - PR) and 24-month Parmigiano Reggiano PDO cheese (12)



Broth with anolini Parma style (stuffed with stewed meat and Parmigiano Reggiano PDO cheese) (12)



Broth with anolini Fidenza style (stuffed with Parmigiano Reggiano PDO cheese) (12)



Emilian tortellini, red parmigiana sauce, mountain ricotta and Parmigiano Reggiano DOP wafer (13)



Tagliatelle with duck ragout (14)



Pappardelle with venison stew from the historic Simonetto Carni butcher's shop in Castelnuovo (TN) (14)



Tagliolini with pumpkin cream, dried tomatoes, Marzamemi red tuna bottarga and lemon zest (14)



Lambrusco risotto (Carnaroli Riserva San Massimo rice), Parmigiano Reggiano DOP fondue, cotechino cubes and crackling powder (14)





## MEAT DISHES

Boiled meats and their sauces (19)



Horse fillet (served rare) from Macelleria Equina Da Saulle since 1950 (Fidenza),  
grilled red turnip, purple cabbage sauce, mustardy Belgian endive (22)



Lamb shank, potatoes, carrots, baked spring onion and mint caramel (19)



Young duck breast, orange stock and Chinese cabbage (19)



Cubes of tuna seared in vegetable charcoal, cannellini cream, red onion jam (19)



Green salad, red cabbage, crispy giardiniera, boiled beef,  
red onion petals and light mayonnaise (12)



## GRILLED MEAT SELECTION BY ROBERTO TRABUCCHI always accompanied by our baked potatoes

Sliced rib-eye beef steak (22)

Picanha Scottona (19)

Fiorentina from Scottona (6,8€ / hg)

Scottona Black Angus Tomahawk (6,5€ / hg)

Horse rib from the Equina da Saulle butcher shop since 1950 (Fidenza) *according to weekly availability* (5,5€ / hg)

Horse diaphragm from the Equina da Saulle butcher shop since 1950 (Fidenza) *according to weekly availability* (16)



## SIDE DISHES

Baked potatoes / Sauteed kale and broccoli / Mashed potatoes / Mixed salad (5)





# DESSERTS

Our homemade ice cream with ancient cream with  
salted caramel almonds and saba (6)



Our homemade zabaglione ice cream with sbrisolona crumbs (6)



Sbrisolona e zabaione (6)



Tiramisù di Casa Romani (6)



Zuppa Inglese (6)

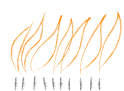


Pineapple marinated in mint and ginger (5)

Selection of cakes with zabaione (to share) (8)




## DESSERTS AND END OF MEAL WINES



### PARTIALLY FERMENTED MUST (low alcohol, unfermented sugar)

EMILIA IGT MALVASIA E MOSCATO  
*Partially fermented must, light and very fragrant.*

CARRA  
*Parma*

*Bottiglia Calice*

(16)

EMILIA IGT MOSCATO  
*Fragrant and light: tastes like a summer late afternoon. Little alcohol, lots of fun.*

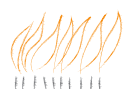
LAMORETTI  
*Parma*

(18)

EMILIA IGT ZOE  
*Malvasia as it was before the industry: little alcohol, a hint of residual sugar, lots of flavour.*

CAMILLO DONATI  
*Parma*

(20) (4)



### SUN DRIED GRAPES WINES

EMILIA IGT MALVASIA PASSITA VINO DEL VOLTA  
*Overripe and sun dried Malvasia. Natural vinification in barrels. Great wine, intense and complex.*

LA STOPPA  
*Piacenza*

(38) (7)

EMILIA IGT PASSITO ROSSO VINO DEL CAMPO  
*Late harvest barrel fermented Bonarda . Rich and enveloping.*

LAMORETTI  
*Parma*

(38)

EMILIA IGT MALVASIA PASSITA STRADORA  
*Late harvest, sun dried Malvasia, lightly macerated. Natural producer. Full and rich, but very fresh.*

QUARTICELLO  
*Reggio Emilia*

(36)



# CRAFTED ALES

BIRRIFICIO FARNESE - FONTEVIVO - PR



33 cl BOTTLES Chica - Blonde Ale (5)

Calumet - American Pale Ale (5)

Bianca Spina - Blanche Ale (5)

Pasha' - Indian Pale Ale (5)

Graal - Belgian Strong Ale (6)

75 cl BOTTLES Chica - Blonde Ale (12)

Calumet - American Pale Ale (12)



## WATER

Natural still / carbonated water, PLOSE 75 cl (2,5)



## DRINKS

PLOSE organic artisan drinks (4)



## CAFFÈ

TOASTED BY TORREFAZIONE LADY CAFFÈ - SAN SECONDO - PARMA

San Rafael Tarrazu (Costa Rica)

served with the original organic Ferrara tenerina from the historic Cioccolateria Rizzati (2)



Bread and service (2)