

il RISTORANTE

EMILIANO **KM9m**

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)



Salmon marinated in pink pepper, celeriac, spinach, dried tomato cream and ricotta (14)





PLATTERS

SILVANO ROMANI SELECTION

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



Over 24-month Culatello Slow Food “Terre di nebbia” (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)

Over 24-month Culatello Slow Food “Terre di nebbia”, 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, over 24-month Culatello Slow Food “Terre di nebbia”,
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)

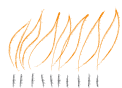


Pineapple marinated in mint and ginger (5)

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.

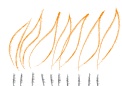
CARRA (16)
Parma

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

LAMORETTI (18)
Parma

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

CAMILLO DONATI (20) (4)
Parma



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 (38) (7)
Piacenza

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

LAMORETTI (38)
Parma

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

QUARTICELLO (36)
Reggio Emilia



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}