

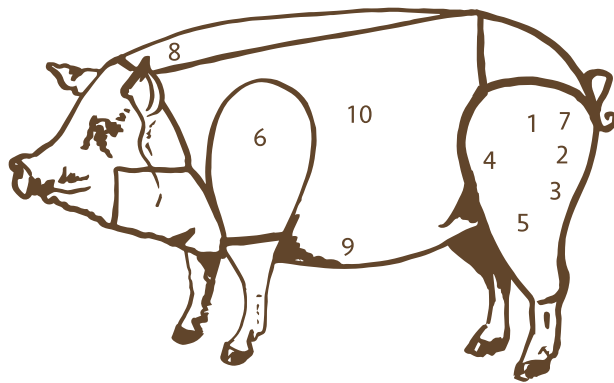


MENU

OUR FOREFATHERS ENJOYED
THEIR WINE IN A CUP. THEY WERE QUITE RIGHT.
IN THOSE DAYS IN A TAVERN.
TODAY THERE'S THE SALSAMENTERIA.



OUR STARTERS



SALUMI (cured meats)

	Large platter €	Medium platter €	Small platter €	Tasting platter €
1) Prosciutto di Parma 24 months Refined 24 months and naturally for a soft extreme. All the know-how and passion of the Ferrari brothers	29,00	22,00	12,50	7,00
2) Culatello di Zibello 18 months Prestige piece to taste for lovers of rare and authentic products. On the nose, an enchantment and the palate the raw expression of our infinite terroir	53,00	37,00	20,00	10,50
3) Culatta di Canossa 16 months Bringing in 14 months brine for a rare and sought-after piece The perfect encounter between Culatello and Parma ham	36,50	26,00	14,50	8,00
4) Fiocchetto The anterior part not used for the production of Culatello or Culatta. A tender and slightly spicy version	29,50	22,00	12,00	7,50
5) Salame di Felino Felino wants to say Feline but it is a sausage made from pork. Originally from the city of Felino, very aromatic after two months of aging	26,50	19,50	11,50	7,00
6) Spalla di San Secondo Literally cooked shoulder. Favorite piece by Giuseppe Verdi Great job of goldsmith to obtain a pronounced and unique flavor	26,50	19,50	11,50	7,00
7) Salame strolghino Young sausage assembled noble residues from work on the Culatello. To taste very fresh 20 days after its manufacture	26,50	19,50	11,50	6,50
8) Coppa di Parma Must-see and famous delicatessen from Northern Italy. Parmesan know-how requires 90 days of ripening	23,50	17,00	9,50	5,50
9) Pancetta It is the folding on itself of the pancia (belly) which gives this charcuterie its characteristic appearance. Not so oily as it looks, it is especially given to the palate with a very delicate perfume	22,00	16,00	8,50	4,50
10) Mortadella di Bologna The slow cooking of this big sausage gives it its pink color and incomparable flavor. Poor but refined, all the expression of our Emilian campaigns	22,00	16,00	8,50	4,50

Tradition has it that deli meats are eaten directly on the tray. Nevertheless, if you prefer to have a plate, ask our staff.

Our assortments

	Big platter €	Medium platter €	Small platter €
Il Trionfo All our cured meats on the same plate. A complete tour of our "Emilian" terroir	32,00	23,50	-
Il Poker Culatello, Culatta, Fiocco di Culatello, Strolghino. A prestigious selection around the king "Culatello"	39,00	28,50	15,00
Doppietta classica Prosciutto di Parma 24 months, salame di Felino. A 100% Parmesan combination	31,00	22,00	11,50
Tripletta rustica An overview of our ancient peasant know-how 100% parmesane	22,00	17,00	9,50



The Antipasti, pure Italian gastronomic tradition, literally means « before the dishes », but can not translate into « entries » in French. They set the scene, emphasize the taste and open the appetite.



FORMAGGI (our cheeses)

	€ Big	€ Small
Parmigiano 24 mesi with balsamic cream	7,50	4,50
Caciotta di Parma fresh crafted cow's milk (Salsomaggiore salt) with lambrusco jelly	6,50	4,00
Gorgonzola with bursts of nuts	7,50	4,50
Pecorino toscano cow's and sheep's milk	7,50	4,50

Gran piatto del Casaro

assortment of all our cheeses presented above as well as their little sauce

19,50

Tripletta del Casaro

Assortment of Parmesan, Caciotta and Gorgonzola, with their little sauce

12,00

Mozzarella di bufala

7,50

Burrata 200 gr.

11,50



SFIZI (ideal to accompany the aperitif)

Fried polenta sticks	4,50
Fried polenta with gorgonzola or mariola	6,50
Fried polenta with gorgonzola e pancetta	8,50

Fried polenta is perfect to accompany cured meats

Bruschetta vegetariana cherry tomatoes and pesto	4,50
Bruschetta tipica Prosciutto di Parma and Caciotta	5,50

OUR DISHES

PIATTI MISTI (mixed plats)

Parma e burrata prosciutto di Parma 24 months, burrata, cherry tomatoes	15,50
Caprese di campagna mortadella, mozzarella di bufala, cherry tomatoes, rocket (with burrata + 2€)	13,00
Caprese di Parma prosciutto di Parma 24 months, mozzarella di bufala, cherry tomatoes	12,50
Delizia di Parma prosciutto di Parma 24 months, parmesan cheese, rocket, pepper, oil	12,00
Aperitivo emiliano prosciutto di Parma, parmigiano, cured meats cubes	8,00

PIATTI FREDDI SENZA SALUMI (plates without cured meats)

Caprese classica con bufala mozzarella di bufala, cherry tomatoes, rocket	12,50
Caprese classica con burrata burrata, cherry tomatoes, rocket	15,50
Misto sott'olio assorted grilled vegetables in oil, rocket and cherry tomatoes	10,50
Misto sott'olio con bufala misto sott'olio with mozzarella di bufala	14,50
Misto sott'olio con burrata misto sott'olio with burrata	18,50



INSALATONE (mixed salads)

Insalata mista mixed salad, carrots, cherry tomatoes	7,50
Insalatona di Cesare mixed salad, carrots, sun-dried tomatoes, grilled chicken, parmesan cheese	13,50
Insalata festival mixed salad, carrots, cherry tomatoes, olives, celery, anchovies, tuna	13,50
Insalata parmigiana mixed salad, carrots, cherry tomatoes, prosciutto di Parma, caciotta and parmesan cheese	13,50
Insalata contadina mixed salad, carrots, cherry tomatoes, spalla cotta di San Secondo, pecorino	13,50



In case of food allergies, and in compliance with European Decree No 1169/2011, the list of ingredients indicating the presence of allergens in our dishes is available at the cash desk.



The logical continuation of the Antipasti are the Primi (Salsamentaria often fresh ravioli and handmade) and / or the Secondi, dishes with or without meat. Also, our Trattoria offers a selection of Piatti freddi, cold meat or vegetarian blends.



PRIMI (single courses)	NORMALE	HUNGRY LIKE A WOLF
Tortelli d'erbetta ricotta cheese and swiss chard ravioli	13,00	16,00
Tortelli di zucca pumpkin ravioli	13,00	16,00
Anolini di Zibello stuffed pasta parcels with culatello sauce	13,00	16,00
Tortelli di tartufo truffle ravioli	14,50	17,50
Lasagne all'emiliana traditional lasagne with ragu and béchamel sauce	13,00	-
Gnocchi di patate al gorgonzola potato dumplings with gorgonzola	12,00	14,50
Gnocchi di patate al pesto potato dumplings with pesto	12,00	14,50

Our proposal of primi assortments

Doppietta di tortelli assortments of 2 varieties of tortelli, erbetta and zucca	14,50	-
Tripletta di tortelli assortments of 3 varieties of tortelli, erbetta, zucca and tartufo	-	17,00
Tripletta parmigiana assortments of 3 varieties: tortelli d'erbetta, tortelli di zucca, Anolini di Zibello	-	17,00

SECONDI (Main courses)

Guancialini di maiale al lambrusco con polenta fritta pork cheeks stewed in Lambrusco wine served with fried polenta	16,00
Roastbeef con sugo e purée roastbeef with mashed potatoes	13,50
Roastbeef alla parmigiana thin slices of roast beef, rocket and parmesan (served cold)	12,50
Pollo alla cacciatora con purè di patate hunter's chicken in a tomato, onion and celery sauce with mashed potatoes	12,50
Parmigiana di melanzane eggplant parmesan-style	12,50
Salsiccia di strolghino con peperonata strolghino sausage with peperonata	12,50
Mariola con pure' spiced minced pork sausage with mashed potatoes	12,00
Trippa alla bussetana (min. 2 persons) stewed honeycomb tripe with tomatoes sauce, Borlotti beans and parmesan cheese	12,00

SALSAMENTERIA TO TAKE AWAY

SALUMI

	sliced €/100gr	entire €/kg
Prosciutto di Parma 24 months	4,80	34,00
Culatello 18 months	13,50	99,50
Culatata di Canossa 16 months	5,80	49,50
Fiocchetto	5,80	47,50
Salame di Felino	4,80	39,50
Salame strolghino	4,80	39,50
Spalla di San Secondo	4,50	38,50
Coppa di Parma	3,80	34,00
Pancetta	2,70	23,50
Mortadella di Bologna	2,70	23,50

CHEESES

	€/kg
Parmesan 24 mesi	28,00
Caciotta di Parma	21,00
Mozzarella di bufala	30,00
Gorgonzola	26,00
Pecorino toscano	26,00
Burrata	30,00
Parmesan grated 100 gr.	3,50

RED wines of Parma

	€ Bottle 75cl
Lambrusco Emilia "Marcello" - ARIOLA	17,00
Lambrusco Emilia "Grasponero" - ARIOLA	15,00
Lambrusco Nero Bio Maestri - QUARTICELLO	21,00
Lambrusco Bio Gasparossa di Castelvetro Doc - SETTECANI	21,00
Lambrusco Rosè - QUARTICELLO	21,00
Barbera-Merlot Nabucco - Monte delle Vigne	40,00

WHITE wines of Parma

Malvasia Colli di Parma Doc "Taletè" - CERDELLI	22,00
Malvasia "Callas" - MONTE DELLE VIGNE	30,00

RED and ROSE' wines other territories

Sangiovese di Romagna Doc "Fico Grande" - PODERI DAL NESPOLI	19,00
Barbera d'Alba Doc Superiore - ADRIANO	31,00
Barbera Nizza Docg "Bansella" - PRUNOTTO	36,00
Barbaresco Docg - ADRIANO	36,00
Chianti Docg Superiore "Santa Cristina" - ANTINORI	25,00
Rosso di Montalcino Doc - SANTA GIULIA	33,00
Bolgheri Rosso Doc "Il Bruciato" - GUADO AL TASSO	55,00
Barbera "Dodicedodici" - CASTELLO DI CIGOGNOLA	26,00
Valtènesi Chiaretto Doc "Pink Dream" - ZULIANI	25,00
Vermentino Nero "Mea Rosa" - LUNAE BOSONI	24,00
Valpolicella Classico Doc - TORRE D'ORTI	27,00
"Ripasso" Valpolicella Classico Doc Superiore - TORRE D'ORTI	30,00
Amarone della Valpolicella Classico Docg - TORRE D'ORTI	49,00

WHITE wines other territories

Pinot Bianco Rubicone "Dogheria" - PODERI DAL NESPOLI	19,00
Vermentino Costa Toscana "Obizzo" - DONNA OLIMPIA	25,00
Grillo Sicilia Doc "Altavilla della Corte" - FIRRIATO	22,00
Chardonnay Menfi Doc - PLANETA	50,00

BOLLICINE

Alta Langa Docg (Pinot Nero e Chardonnay) - FONTANAFREDDA	50,00
Prosecco 'Lupo Mannaro' - DUCA DI DOLLE	19,00
Oltrepò P. Met.Class. Docg Pinot Nero 'More' - CASTELLO DI CIGOGNOLA	44,00
Franciacorta Docg "61" Brut - BERLUCCHI	33,00
Franciacorta Vintage Millesimato - MAIOLINI	35,00

OTHER SPECIALTIES

Aceto balsamico balsamic vinegar	10,00
Crema al balsamico balsamic cream	18,00
Olio extravergine di oliva extravirgin olive oil	12,00
Gelatina di lambrusco lambrusco jelly	25,00
Miele honey	12,00
Pesto 200gr	4,50
Caffè macinato coffee 250gr bag	9,00

FIRST DISHES

Parmigiana di melanzane	29,00
Lasagne	29,00

DOLCI

	€/pièce	€/kg
Torta sbrisolona	3,90	-
Salame di cioccolato	1,80	-
Salsamisù	4,50	28,50
Panna cotta	4,00	-

€
Bottle 75cl

additional discount for the purchase of boxes of 6 bottles

SALSA-BAR

SPRITZ e APERITIVI (North-Italian typical cocktails)

€

OUR SPECIALTIES

Lambrusco Spritz Aperol, lambrusco Marcello, sparkling water, orange rounds	7,00
Mezz'e'mezz Prosecco e Malvasia	5,00

OTHERS

Cynar Spritz artichokes liquor- sparkling water, prosecco, orange rounds	7,00
Martini Spritz Red Martini, prosecco, sparkling water, orange rounds	7,00
Aperol Spritz Aperol, prosecco, sparkling water, orange rounds	7,00
Campari Spritz Campari, prosecco, sparkling water, orange rounds	7,00
Negroni parmigiano Lambrusco Marcello, red Martini, Campari	8,00
Negroni sbagliato Campari, red Martini, prosecco	8,00
Americano Campari, red Martini	8,00

BEVANDE (Drinks)

Chinotto Lurisia typical quinine-based sparkling drink	4,00
Aranciata Lurisia bitter orange sparkling drink	4,00
Gazzosa Lurisia sweet lemonade	4,00
Fruits juice	4,00
Coca cola or Coca cola zero	3,00
Sparkling mineral water Santa Lucia 50cl	4,00
Sparkling mineral water Santa Lucia 100cl	5,50
Birra Moretti italian, blonde beer	5,00

CAFFÈ

Caffè della casa with chocolate salami	2,30
Caffè macchiato with milk / Caffè deca	2,30
Thé or tisane	3,50
Cappuccino	4,00
Caffè latte	4,00



I NOSTRI DOLCI

Caffè goloso assortment of desserts: coffee (cappuccino or tea or herbal tea € 1 supplement), chocolate salame, sbrisolona and crema ice cream	7,00
Torta sbrisolona con crema zabaione dried crumble of almonds and nuts served with zabaione cream	6,50
Salsamisù homemade tiramisù	6,50
Panna cotta with mixed berries sauce	5,50
Salame di cioccolato con panna chocolate salami with whipped cream	5,00

OUR ICE CREAMS

Our ice cream comes from the house Peppino, ice cream maker Turin. Crema (cream pastry), authentic and delicate scent that we have selected, is the basis of all our assemblies, proposed below. Also, the timeless Sorbetto, made from a sorbet with subtle lemon extracts.

Gelato semplice bowl of ice cream with crema nature	5,00
Affogato bowl of ice cream crema, embedded in espresso coffee	5,50
Gelato della casa ice cream cocktail, almond crumbs, chocolate coulis, whipped cream	7,00
Sorbetto lemon sorbetto, milk and limoncello	6,50

..and to accompany your desserts	Bottle	cup
Malvasia Colli di Parma Doc "Talete" - Cerdelli	25,00	6,00
Our digestives : Limoncello, Grappa, Sambuca, Amaretto	shot 4cl	4,00



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salsamenteriadiparma.com