

# TASTING MENU

Fiocco di Parma from “San Nicola”, pan brioche and figs

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Small Beef tartare (raw meat) on pecorino cheese fondue, double-texture egg  
and crispy guanciale

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Homemade tagliatelle with a white free-range ragù

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Veal kidneys sautéed with porcini mushrooms and rustic mashed potatoes

OR

Sliced tender “Razza Piemontese” sirloin grilled on lava stone,  
served with roast potatoes

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VILLA GIGLIO

Apple Tarte Tatin served with vanilla sauce

## OUR COLD DISHES SELECTION

### **The Pork and the Cow**

Mixed board of the finest cured meats and cheeses,  
served with our gnocco fritto

*(Add crunchy giardiniera -pickled vegetables- on request 5)<sup>1,7</sup>*

**24**

### **Anchovies**

Homemade whole-grain black bread, butter  
and selected anchovies from Cantabrian Sea<sup>1,4,5,7</sup>

**18**

### **The Best of Emilia-Romagna**

Selection of charcuterie from prosciuttificio “San Nicola” in Parma (Raw ham from Parma aged 24 months, Felino salami IGP, Piacenza coppa and sweet pancetta), served with our gnocco fritto

*(Add crunchy giardiniera -pickled vegetables- on request 5)<sup>1,7</sup>*

**16**

### **Cheese Tasting**

Selection of cow's-milk, goat's-milk and sheep's-milk cheeses,  
served with jam and honey<sup>7</sup>

5pcs **16**

3pcs **10**

Filtered water: **2,50**

Bottled water: **3,50**

Bread and cover charges: **3**

# STARTERS

## Scallops & Porcini

Porcini mushroom broth, pan-seared scallops and rosemary oil \*

4, 5, 9, 12, 14

18

## September in Parma

Fiocco di Parma from “San Nicola”, pan brioche and figs <sup>1, 3, 5, 7, 8, 12</sup>

16

## Carbonara-Style Tartare

Beef tartare (raw meat) on pecorino cheese fondue, double-texture egg and crispy guanciale <sup>1, 3, 5, 7</sup>

16

## Not Just Chicory

Sautéed chicory with chilli, fried local toma cheese, poached egg and rapeseed sprouts <sup>1, 3, 5, 7, 9</sup>

16

VILLA GIGLIO

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Bottled water: **3,50**

Bread and cover charges: **3**

# FIRST COURSE

## **Risotto of the Month**

Carnaroli rice from “Cascina Canta” with yellow tomato cream and raw Irish scampi, topped with fried basil\* 1, 2, 4, 5, 7, 9

18

## **Alpine Crêpe**

Crepe filled with porcini mushrooms and melted alpine Fontina cheese\* 1, 3, 7, 9

16

## **Farmyard Ragù**

Homemade tagliatelle with a white free-range ragù 1, 3, 5, 7, 8, 9, 12

16

## **Our “Cacio e Pepe”**

We try to remove it from the menu, but you always make us put it back!  
(pasta with cheese and black pepper cream) 1, 3, 7

14

VILLA GIGLIO

Filtered water: **2,50**

Bottled water: **3,50**

Bread and cover charges: **3**

# MAIN COURSE

## **Sirloin Steak**

Sliced tender “Razza Piemontese” sirloin grilled on lava stone,  
served with roast potatoes

24

## **Grilled stuffed calamari**

Stuffed grilled squids with a seasonal vegetable pinzimonio <sup>1, 3, 4, 5, 7, 9, 12, 14</sup>

22

## **Sicilian baby octopus**

Sicilian baby octopus in a spicy tomato stew with Taggiasca olives and capers,  
served with toasted garlic dark bread \* <sup>1, 4, 5, 9, 11, 12, 14</sup>

22

## **Veal Kidney**

Veal kidneys sautéed with porcini mushrooms and rustic mashed potatoes\*  
<sup>5, 7, 8, 9, 12</sup>

16

## **Garden & cheese**

Gratinated tomato cheese with a dice of seasonal vegetables <sup>5, 7, 9</sup>

16

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Bottled water: **3,50**

Bread and cover charges: **3**

# DESSERT

## **Porcini Tacos**

Porcini wafer tacos with creamy cheese mousse  
and raspberry & blueberry gelée <sup>1, 3, 5, 7, 8, 12</sup>

9

## **Chocolate soufflé**

Chocolate soufflé with a soft heart, 60% dark “Venchi” chocolate  
<sup>1, 3, 7, 8</sup>

8

## **Most popular — Apple Tarte Tatin**

Apple Tarte Tatin served with vanilla sauce <sup>1, 3, 5, 7, 8</sup>

8

## **Dessert of the Day**

Chef's daily special

7

## **Pineapple**

Fresh pineapple

6

Filtered water: **2,50**

Bottled water: **3,50**

Bread and cover charges: **3**