

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

-

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)^{1,7}

24

Anchovies

Homemade whole-grain black bread, butter
and selected anchovies from Cantabrian Sea^{1,4,5,7}

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)^{1,7}

16

Cheese Tasting

Selection of cow's-milk, goat's-milk and sheep's-milk cheeses,
served with jam and honey⁷

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

October in Parma

Fiocco di Parma from “San Nicola”, pan brioche and figs ^{1, 3, 5, 7, 8, 12}

16

Carbonara-Style Tartare

Beef tartare (raw meat) on pecorino cheese fondue, double-texture egg and crispy guanciale ^{1, 3, 5, 7}

16

Tasty Egg

Poached egg gratinated with Alps Fontina cheese, chive crumble ^{1, 3, 5, 7, 8}

15

VILLA GIGLIO

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Bread and cover charges: **3**

FIRST COURSE

Risotto of the Month

Carnaroli rice “Acquerello” with porcini mushrooms: we cook it from the beginning to valorize the best rice, it takes 18 minutes but it’s worth the wait*
5, 7, 8, 9, 12

18

Adriatic Sea in Autumn

Homemade gnocchetti (dumplings), wild clams from Adriatic Sea, broccoli and chili pepper * 1, 3, 4, 9, 12, 14, 14

16

Farmyard Ragù

Homemade tagliatelle with a white free-range chicken and rabbit 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

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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 ^{1, 3, 4, 5, 7, 9, 12, 14}

22

Sicilian baby octopus

Sicilian baby octopus in a spicy tomato stew with Taggiasca olives and capers,
served with toasted garlic dark bread * ^{1, 4, 5, 9, 11, 12, 14}

22

Veal Kidney

Veal kidneys sautéed with porcini mushrooms and rustic mashed potatoes*
^{5, 7, 8, 9, 12}

16

Garden & cheese

Gratinated local cheese with a dice of seasonal vegetables ^{5, 7, 9}

16

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DESSERT

Chocolate mousse

Dark chocolate mousse, pastry crumble and toffee sauce ^{1, 3, 5, 7, 8, 12}

8

Chocolate soufflé

Chocolate soufflé with a soft heart, 60% dark “Venchi” chocolate
^{1, 3, 7, 8}

8

Most popular — Apple Tarte Tatin

Apple Tarte Tatin served with vanilla sauce ^{1, 3, 5, 7, 8}

8

Dessert of the Day

Chef's daily special

7

Pineapple

Fresh pineapple

6

VILLA GIGLIO

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Bottled water: **3,50**

Bread and cover charges: **3**