

MENU IN PARMA

(MONDAY TO FRIDAY UNTIL 3PM)

We want to share our passion for the typical food and wine from Parma: Parma Ham, Parmesan Cheese and our popular Lambrusco, strictly served in ceramic bowls. Also we have our unique home-hand-made pastas from all over Italy but with a special eye on Parma's.



SIDES

Homemade Focaccia & Bread	2.5
Tapenade	3
Green Olives	4
Baby Onions Balsamic	4

MAINS - POLENTAS GLUTEN-FREE

CHIANINA <i>With ragù made only from Chianina Beef. The authentic Fiorentina steak comes from this breed.</i>	10
MOUNTAINOUS (veg) <i>With melted creamy Gorgonzola and Porcini Mushrooms.</i>	10.5

Visit also **VIA EMILIA**  our sister restaurant

at 37a Hoxton Square, N1 6NN, Shoreditch.

STARTERS - OUR SPECIALITY

At In Parma you can have the best Parma Ham and the best Parmesan Cheese that you can find in our beloved city Parma because **we import our products directly from the best small producers** and only for our restaurant. We personally know them one by one and we have been keeping them since we opened in order to maintain the highest quality.

MIXED FOR 2 PEOPLE

SILKY 11
The perfect combination of 3 cheese from Italy including a soft ASIAGO, a milky BUFFALO MOZZARELLA and a creamy TALEGGIO.

CLASSY 12
The finest selection of 3 cured meats all from Parma featuring a silky PROSCIUTTO PARMA, a meaty SALAME and a piggy PANCETTA.

MEAT & CHEESE 14
The perfect mix of 2 meats and 2 cheese including PROSCIUTTO PARMA, MORTADELLA, BUFFALO MOZZARELLA and PARMESAN.

MAINS - SALADS DRESSED WITH VINAIGRETTE

RICH 9.5
Lettuce, Rocket, Tuna, Pickled Onions, Parmesan, Almonds and Black Olives.

CROWNED (veg) 9.5
Buffalo Mozzarella, Cherry Tomatoes and Rocket.

*A discretionary service charge of 12.5% will be added to the bill.

MAINS - HOME-HAND-MADE PASTAS

Most of the places use pasta machines to shape pastas. In here we use only our hands everyday in our kitchen. The typical dishes from Parma are Anolini in brodo and Tortelli d'erbetta. Then we have more from all over Italy. All pastas are served 'al dente' and topped with parmesan cheese. We also offer **home-made GLUTEN-FREE egg tagliatelle (£10.5)** with any sauce of your choice.

1. Pappardelle al pomodoro (veg) 7
Wide Tagliatelle with a slowly cooked tomato sauce and Basil.

2. Gnocchi alla fonduta di taleggio (veg) 8
Tender Potatoes Gnocchi with melted Taleggio Cheese. Our gnocchi come from a special recipe which makes them incredibly soft.

3. Spaghetti al pesto genovese (veg) 9
With a sauce of Basil, Pecorino, Parmesan, pine nuts and extra virgin olive oil. Made everyday. You won't find it fresher than this.

4. Lasagne 10
100% homemade starting from scratch. We can whisper it to you: "it's one of the best in London". If you find a better one just let us know...

5. Tagliatelle al ragù bolognese 10
With the official Bolognese beef & pork ragù sauce recipe registered in 1982. Bologna is just next to Parma so we know how to make the real one.

6. Tortelli d'erbetta (veg) 10.5
Squared ravioli filled with Spinach, Ricotta and Parmesan Cheese with a dressing made of butter, sage and Parmesan. This typical Parma dish can't be missed in here.

7. Anolini in brodo 10.5
The iconic dish from Parma. Hat-shaped ravioli- filled with 24 hours slowly cooked beef and parmesan cheese. Cooked and served in a rich capon broth. Even this one can't be missed in here.

HOME-MADE DESSERTS

TIRAMISU 5.5
Multi-Awards Winner.

CHOCOLATE SALAME (gluten-free) 5
It looks like a slice of salame but it's made of cocoa and biscuits.

SEMIFREDDO 5
Semi-frozen ice cream with amaretto biscuits crumbs.

Red Dessert Wine (50ml) 4

Allergens information and advices are available. Please ask us anything.



Lambrusco from the Bowl

WINE

—Drinks list—

As pioneers of Lambrusco in London we definitely recommend this wine because, being high in acidity, it matches perfectly In Parma's speciality: charcuterie and cheese. Different from the white, cheap, sweet wine you are used to, ours is red, fizzy, dry and full of flavour! And as the tradition suggests, we serve our Lambrusco **ONLY in the bowl, called FOJETA.**



SOFT DRINKS

Still Water 50cl	3
Spkl Water 50cl	3
Coke / Diet Coke 33cl	3
S. Pellegrino Limonata 33cl	3.5
Orange juice bottled	3.5

BEER

Italian Lager 33cl	6
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COCKTAILS

Aperol Spritz	8.5
Negroni	8.5
Gin Tonic	8.5

RED SPARKLING WINES

125ML- BTL

RED LAMBRUSCO "LA FAVORITA" (Reggio)	5.5 - 27
<i>From a mix of Marani and Salamino grapes. Ruby red. Dry. Red fruit aromas. Res Sug 12g/l</i>	

Signature Wine

RED LAMBRUSCO IGT "OTELLO" (Parma)	6 - 32
<i>This Ceci Masterpiece has an extraordinary violet-red colour and full enveloping bouquet of strawberries, blackberries and raspberries with marked woody scents. Excellent tannicity moderated by the important residual sugar 30G/l. 11% vol</i>	

Signature Wine

WHITE SPARKLING WINES

PROSECCO SOLIGO DOC EXTRA DRY (Pieve di Soligo)	6.5 - 35
<i>Dry, delicate, fresh, lively, intense with typical aroma. Residual sugar 16 g/l. 11% vol</i>	

FRANCIACORTA BRUT DOCG MILLESIMATO (Brescia)	49
<i>The Italian Champagne par excellence. Classic Method.</i>	

WHITE WINES

125ML- BTL

TREBBIANO D'ABRUZZO DOP-ORGANIC (Chieti)	5.5 - 27
<i>Dry, medium bodied with notes of yellow fruit. 13.5% vol.</i>	

SAUVIGNON - FRIULI GRAVE DOC (Pordenone)	6 - 32
<i>Aromatic and fragrant with citric notes of grapefruit, yellow pepper and balsamic aromas. 12.5% vol.</i>	

GAVI DI GAVI DOCG "ORO" (Alessandria)	35
<i>Light straw in colour, on the nose fine and pleasantly fresh. Delicate, dry, well-formed, rich in body, long finish on the palate. 11.5% vol.</i>	

RED WINES

PRIMITIVO SALENTO IGT (Lecce)	5.5 - 27
<i>Deep red wine with an intense nose of blackberry and plum. In the mouth it is warm, velvety and balanced. Very well matched with main courses, roasted meats and cheeses. 14% vol.</i>	

MONTEPULCIANO D'ABRUZZO DOC (Chieti)	6 - 32
<i>Ruby red with purplish highlights and slightly garnet rim. Ripe red fruity, liquorice, cloves and cocoa spicy nuances. Full-bodied with good structure; sweet tannins, well balanced with good length. 13% vol</i>	

CHIANTI CLASSICO DOCG (Siena)	7 - 36
<i>Awarded with 3 GLASSES GAMBERO ROSSO. Well structured, savoury character on the palate. Smooth and velvety tannins with a good length.</i>	

BAROLO DOCG "SAN CARLO" (Asti)	55
<i>Brilliant ruby red colour with garnet rims.</i>	

BRUNELLO DI MONTALCINO DOCG (Siena)	65
<i>A great wine with an intense bouquet and balanced tannins that express all the characteristics of the "terroir" in terms of its quality and type.</i>	

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