



Lambrusco from the Bowl

# MENU

Parma is considered the Capital of Food in Italy thanks to Parma Ham, Parmesan cheese and Lambrusco. We import all our products directly from the best small producers and everything in here is made from scratch like our grandmas used to do it.



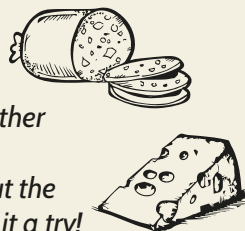
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our sister restaurant in SHOREDITCH

## STARTERS

You can't go to Parma without tasting either Parma Ham or Parmesan Cheese. There are different qualities out there but the real one has to melt in your mouth, give it a try! And definitely you have to enjoy this starter experience in the authentic way: using only your hands!



## SIDES

Homemade Focaccia.....	3
Green Olives (veg).....	4
Lettuce and Cherry Tomatoes Salad (veg).....	4.5

## CHEESE

### SINGLE for 1 person

Squacquerone .....	6
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### MIXED for 2 people

FORMAGGIO - 3 cheese.....	12.5
Taleggio	
Asiago	
Gorgonzola	

## MEAT

### SINGLE for 1 person

Mortadella .....	7
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### MIXED for 2 people

CRUDO - 3 Cured meats .....	12.5
Prosciutto Crudo	
Coppa	
Salame Felino	

## HOME-HAND-MADE PASTA

Our concept is sharing smaller portions of pastas so everyone can taste them all!

We suggest 3 pastas to share every 2 people.

All pastas are served 'al dente' and topped with parmesan.



1. Spaghetti al pomodoro (veg) Spaghetti with slowly cooked tomatoes sauce .....	7
2. Gnocchi alla fonduta di Taleggio (veg) Tender Potatoes Gnocchi with melted Taleggio Cheese.....	9
3. Spaghetti al Pesto Genovese (veg) The original recipe with Basil, Pecorino, Parmesan, Pine nuts and Extra Virgin Olive Oil.....	9.5
4. Tagliatelle al ragu bolognese Tagliatelle with the official Bolognese beef & pork ragu' sauce recipe registered in 1982.....	9.5
5. Lasagne 100% <sup>1</sup> homemade starting from scratch.....	10
6. Tortelli d'erbetta (veg) Squared Ravioli filled with Spinach, Ricotta and Parmesan Cheese with butter and sage dressing.....	10.5
7. Anolini in Brodo Hat-shaped Ravioli filled with 24 hours slowly cooked beef and parmesan cheese.. Served in a rich hen broth.....	12

## GLUTEN FREE

8. Polenta ai funghi e gorgonzola GLUTEN FREE (veg) Not a pasta! Boiled Cornmeal with melted creamy Gorgonzola and Porcini Mushrooms.....	9.5
9. Egg Tagliatelle GLUTEN FREE Pick your sauce (Tomato, Pesto or Ragu).....	12

## DESSERT



Red Dessert Wine (25ml).....	4
Chocolate Salame GLUTEN FREE.....	5
Light Tiramisu.....	5.5

\*The VEGETARIAN food items are only the ones marked with "(veg)"; allergens information and advices are available.

\*\*A discretionary service charge of 12,5% will be added to the bill.



# WINE

## – Drinks list –

At In Parma you cannot miss our most popular regional wine: **LAMBRUSCO**, which matches perfectly our food.

Red, fizzy, dry and full of flavour, it will be served in the traditional **BOWL**.



### SOFT DRINKS

Still/Sparkling Water 50cl	3
Coke / Diet Coke / Limonata 33cl	3.5
Juice bottled	3.5

### BEER

Italian Pale Lager 33cl	6
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### COCKTAILS

Aperol Spritz	8.5
Negroni	8.5
Gin Tonic	8.5

### RED SPARKLING WINES

125ML- BTL

<i>Signature Wine</i> RED LAMBRUSCO "LA FAVORITA" (Emilia-Romagna) From a mix of Marani and Salamino grapes. Ruby red. Dry. Red fruit aromas. Res Sug 12g/l	5.5 - 27
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<i>Signature Wine</i> RED LAMBRUSCO IGT "OTELLO" (Emilia-Romagna) 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 <sup>g</sup> vol	6 - 32
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### WHITE SPARKLING WINES

PROSECCO SOLIGO DOC EXTRA DRY (Veneto) Dry, delicate, fresh, lively, intense with typical aroma.	6.5 - 35
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FRANCIACORTA BRUT DOCG MILLESIMATO (Lombardia) The Italian Champagne par excellence. Classic Method.	49
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### WHITE WINES

125ML- BTL

VERDICCHIO (Marche) An elegant white wine with a delicate but fresh character of green fruits	5.5 - 27
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VERMENTINO - (Sardegna) Mineral apricot apple stone fruit saline pineapple	6 - 32
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GAVI DI GAVI DOCG "ORO" (Piemonte) 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 <sup>g</sup> vol.	35
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### RED WINES

PRIMITIVO SALENTO IGT (Puglia) 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 <sup>g</sup> vol.	5.5 - 27
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MONTEPULCIANO D'ABRUZZO DOC (Abruzzo) 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 <sup>g</sup> vol	6 - 32
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CHIANTI CLASSICO DOCG (Toscana) Awarded with 3 GLASSES GAMBERO ROSSO. Well structured, savoury character on the palate. Smooth and velvety tannins with a good length.	7 - 36
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BAROLO DOCG "SAN CARLO" (Piemonte) Brilliant ruby red colour with garnet rims.	55
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BRUNELLO DI MONTALCINO DOCG (Toscana) 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.	65
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