

Starters

The gold of Parma typical cold cuts (Culatello, cured ham, salami, coppa, strolghino)	€ 15,00
Culatello from Zibello P.D.O. 18/20 month old, “Antica Salumeria Rosi” selection	€ 16,00
Cured Parma ham P.D.O. 28/30 month old, “Antica Salumeria Rosi”	€ 13,00
“Leonardo” Parmacotto cooked ham	€ 9,00
Spalla Cotta from San Secondo	€ 11,00
Salami from Felino	€ 10,00
Strolghino: culatello sausage	€ 10,00

Starters

Vegetable flan with Parmesan cheese fondue € 10,00

Small Rusino red potato pie with Parmesan cheese
and black truffle fondue from Fragno € 14,50

P.D.O. Parmesan cheese, from the plains, 24/30 month old € 6,00

P.D.O. Parmesan cheese, from the mountain, 24/30 month old € 6,00

P.D.O. Parmesan cheese, red cow, 24 month old € 8,00

3 kind of Parmesan (24/30 month) plain - mountains - red cow € 9,00

Fried pasta (per serving) € 3,50



Cover and Service € 3,00

First Courses

Every day Giuseppina and Luisella, our pasta-makers, provide us the quality of fresh pasta in accordance with the most ancient tradition of Parma.

Ravioli with “erbetta” and ricotta filling	€ 11,00
Ravioli with pumpkin filling	€ 11,00
Green Ravioli with Spalla from San Secondo with Parmesan cheese fondue	€ 12,00
3 kind of Ravioli (erbette and ricotta, pumpkin, spalla)	€ 12,00
Small ravioli in broth with meat filling	€ 12,00
Small ravioli with meat filling and sauce “Sorelle Picchi”	€ 12,00
Fettuccine with Porcini mushrooms from Borgotaro and culatello from Zibello	€ 12,00
Fettuccine or Risotto with black truffle from Fragno	€ 19,00
Red potato dumplings from Rusino with Porcini mushroom sauce	€ 12,00
Red potato dumplings from Rusino with culatello and thin slices of mountain Parmesan 30 moth old	€ 12,00
Risotto with Porcini mushrooms from Borgotaro, P.D.O culatello from Zibello and asparagus	€ 12,00
Parmesan style rice mould	€ 12,00

Main Courses

Specialities “Sorelle Picchi”

<i>Braised cross-cut veal shank</i> with a chopped herb condiment	€ 16,00
<i>Braised cross-cut veal shank</i> with Borgotaro porcini mushroom	€ 17,00
<i>Cheek of black pork</i> cooked in lambrusco wine	€ 15,00
<i>Fillet of Parma pork</i> with Montasio fondue and crispy onions fondue	€ 25,00
<i>Grilled Argentina beef slices</i>	€ 25,00
<i>Grilled Kentucky U.S.A. Black Angus beef slices</i>	€ 29,00
<i>Fillet of Irish beef</i> in balsamic vinegar of Modena or with green pepper	€ 25,00
<i>Grilled Irish beef fillet</i>	€ 24,00

Roasts

<i>Roast Parma</i> beef fillet with cured ham, Parmesan and lambrusco wine	€ 25,00
<i>Parmesan style</i> stuffed veal brisket	€ 15,00
<i>Stuffed Guinea</i> fowl with S. Secondo cooked ham, egg and black truffle from Fragno	€ 25,00
<i>Duck confit</i> with braised lettuce and orange sauce	€ 19,00



Royal Boiled Meats

€ 27,00

Stuffed capon

Veal tongue

Testina di vitello

Beef shoulder muscle

Cappello del prete (cooked salami)

Mariola

*All accompanied with the typical **Sauces** “Sorelle Picchi”*

Side dishes

Mixed salad - Roast Potatoes - Mashed potatoes - Spinach with butter € 6,00

Grilled Vegetables - Sweet and sour baby onions € 6,00
“Mostarda” (suitable for boiled meats)





*In our restaurant
only mountain bread (ancient recipe),
Black bread 5 cereals and our special salted biscuits,
are served.*



E' richiesta consumazione minima di 1 portata per persona



The kitchen staff

Botte Vincenzo, Raucci Andrea, Ricci Dorina, Manea Paula

Allergeni: per la lista allergeni chiedere al personale di sala

