

STARTERS

24 month aged Parma ham, Felino Salame and 30 month aged Parmigiano Reggiano € 12

Home made cured meat carpaccio, "caprino" goat cheese, salad grown in our own orchard in a mustard dressing € 10

 Aubergine and tomato terrines with a "Scamorza" cheese mousse € 12

 Tomato confit, burrata cheese mousse, basil oil € 10

Gazpacho with red Sicilian prawns € 12

Roasted scallops with an array of coloured vegetables € 12

HOMEMADE PASTA

 Tortelli filled with ricotta cheese and herbs € 10

 "Pizza margherita" Risotto € 12

 Lasagna discs with chopped vegetables and a light basil pesto sauce € 10

 Whole wheat ravioli with a tomato cream and pea sauce € 12

"Paccheri" stuffed with squid, fresh tuna and a ricotta mousse € 12

Traditional "Spaghetti alla chitarra" with red prawns in a hazelnuts pesto sauce € 12

Fresh pasta "rags" in a guinea fowl sauce with Parmigiano mousse and black truffles € 12

MAIN COURSE

Milk-fed suckling pig cutlet, pepper and potato moelleux € 16

Iberian pork chop slow cooked with zucchini from our own orchard € 16

Beef entrecote with herbs from our own garden € 18

Veal fillet stuffed with pistachio, braised vegetables and truffles in a white wine sauce € 18

Lamb sirloin with braised endives in a thyme sauce € 18

Tuna tartar with vegetables and a marmalade of red Sicilian onions € 16

Turbot fillet in a spinach sauce with fried vegetables € 18

 Assorted local cheeses with homemade preserves and honey € 14



Tabiano Castello, Salsomaggiore
43039 Parma, Italia

Per informazioni e prenotazioni
Tel. +39 0524 88 11 68
Cellulare +39 340 48 49 570
www.tabianocastello.com

Acquisto di prodotti tipici:
www.italiantradition.com