



GRAND HOTEL  
DI PARMA  
UNA | ESPERIENZE

# m e n ù

***ENGLISH***

## PALAZZO VIGHI RESTAURANT

Parma's culinary tradition is the beating heart of our cuisine: the cured meats of the Food Valley, stuffed pasta and Parmigiano Reggiano PDO.

Flavours that tell centuries of history and passion.

Chef **Diana**, after experiences in prestigious international and Michelin-starred kitchens, will accompany you on a unique culinary journey where tradition and creativity intertwine.

Each dish is a memory, an encounter, a fragment of the territory.

From this table begins your journey through the flavours of Parma.



## CULINARY CURIOSITIES

"Italia" is a mosaic of local traditions that blend a thousand colors and distinctive scents.

Also in cooking. Follow the  symbol to discover the traditional dishes of the region.

## STARTERS

|                                                                                                                                                                                                 |      |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| Food Valley cured meats: Coppa di Langhirano, Gran Culatello antichi produttori, rolled Pancetta di Parma, 30-months aged Parma ham, Salame felino, Strolghino salami and pickled vegetables 🇮🇹 | € 20 |
| Gran Culatello antichi produttori                                                                                                                                                               | € 20 |
| 30-months aged Parma Ham and Parmigiano Reggiano cheese 36 mesi 🇮🇹                                                                                                                              | € 22 |
| Torta Fritta (6 pcs): Parma style fried doughnut<br>1,7                                                                                                                                         | € 8  |
| Fassona Beef Tartare 160 g. with 24-month PDO Parmigiano Reggiano cream, capers, anchovies, egg, mustard and bread crouton<br>1, 3, 4, 7, 10                                                    | € 23 |
| Journey through Parmigiano Reggiano: Parmigiano Reggiano (24-48-60-72 months) with local honey, balsamic vinegar PGI Modena, wild berries jam and homemade pickled vegetables 🍷                 | € 20 |
| Caprese: Burrata cheese with tomato granita, lemon zest and basil oil 🍷<br>1,7,8                                                                                                                | € 18 |
| Summer Salad: Lamb's lettuce, watermelon or melon (based on seasonal availability), peach, salted goat ricotta, pecan nuts, and balsamic vinegar of Modena reduction.<br>7,8                    | € 18 |

## FIRST COURSES

|                                                                                                                         |      |
|-------------------------------------------------------------------------------------------------------------------------|------|
| Passatelli on Parmigiano Reggiano cheese fondue<br>1, 3, 7                                                              | € 19 |
| Herb tortelli pasta filled with ricotta cheese and spinach with melted butter and Parmigiano Reggiano cheese<br>1, 3, 7 | € 19 |
| Reginette pasta with yellow zucchini cream, grapefruit water, tomato and olive crumble, crispy zucchini flower 🍷<br>1,7 | € 19 |
| Bolognese Lasagna: egg pasta with traditional meat sauce and Parmigiano Reggiano cheese 🇮🇹<br>1, 3, 7, 9                | € 19 |
| Tagliatelle Pasta with Strolghino salami meat sauce 🇮🇹                                                                  | € 19 |
| Pumpkin tortelli pasta with melted butter and crumbled amaretti 🇮🇹                                                      | € 19 |

## SECOND COURSES

|                                                                                                                                                                     |      |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| Rosa di Parma – Beef tenderloin <i>stuffed with 30-month Parma ham, 24-month Parmigiano Reggiano cheese and Lambrusco reduction</i> 🇮🇹<br>7, 12                     | € 30 |
| Grilled Beef Filled <i>with bread crouton</i><br>12                                                                                                                 | € 28 |
| Cooked chicken and mango mille-feuille, <i>wholegrain mustard, oil and lemon dressing</i><br>10                                                                     | € 24 |
| Pork ribs glazed with our Chef's BBQ sauce CBT<br>6, 9, 10                                                                                                          | € 24 |
| Eggplant parmigiana: <i>layers of golden eggplant with mozzarella fior di latte cheese, San Marzano tomatoes, and 24-month aged Parmigiano Reggiano cheese</i><br>7 | € 18 |
| Salmon fillet <i>with golden carrots</i>                                                                                                                            | € 28 |

## SIDE DISHES

|                                       |      |
|---------------------------------------|------|
| Seasonal green salad 🥬 🇻              | € 7  |
| Green salad 🥬 🇻                       | € 7  |
| Sautéed vegetables with olive oil 🥬 🇻 | € 7  |
| Rainbow of grilled vegetables 🥬 🇻     | € 13 |
| Baked rustic potato 🥔 🇻               | € 7  |

## KIDS MENU

|                                    |               |
|------------------------------------|---------------|
| Tomato sauce pasta                 | € 10          |
| Ragù Pasta (tomato and meat sauce) | € 10          |
| Fried chicken fillet               | € 12          |
| Hamburger                          | € 12          |
| French fries                       | € 6           |
| Ice cream                          | per scoop € 6 |

## DESSERTS

Sbrisolona cake with zabaione cream

1, 3, 7, 8

€ 10

Tiramisù: *traditional recipe with mascarpone and coffee* 🍰

1, 3, 7

€ 10

Sliced fresh fruits

12

€ 10

Almond Sablé with dark chocolate mousse, wild berries, mint and Maldon salt

1, 3, 6, 7, 8

€ 10

Lemon & basil Sorbet

3

€ 10

Ice cream with preferred topping: hot chocolate, coffee or Fabbri wild cherries

€ 10

## SPIRITS AND LIQUEURS

*A selection to enhance the flavor of desserts*

Barrique-aged grappa, *intense and enveloping*

€ 12

Smoked grappa *with aromatic and persistent notes*

€ 12

Barrique-aged brandy, *elegant with a smooth taste*

€ 12

Bargnolino, *Emilian typical liqueur*

€ 9

Nocino, *green walnut infusion with a strong flavor*

€ 9

Limoncino, *fresh and scented*

€ 9

Erba Luigia, *delicate herbal liqueur*

€ 9

Licorice liqueur *with an intense character*

€ 9

Violet liqueur *with floral aroma*

€ 9

## PARMA ON THE TABLE

*Tasting menu with flavors of the territory*

Lambrusco wine by the glass

Food Valley cured meats 

*Coppa di Langhirano, Gran Culatello antichi produttori, rolled Pancetta di Parma,  
30 months Parma ham, Felino salami, Strolghino salami*

Herb tortelli pasta 

1,3,7

*filled with ricotta cheese and spinach with melted butter and Parmigiano Reggiano cheese*

Passatelli 

1,3,7

*served on Parmigiano Reggiano cheese fondue*

Rosa di Parma – Beef tenderloin 

7,12

*stuffed with 30-month Parma ham, 24-month Parmigiano Reggiano and Lambrusco  
wine reduction and potato mille-feuille side*

Sbrisolona cake with zabaglione cream

1,3,7,8

€ 66,00 per person (minimum two people) - *drinks not included*

**Cover charge:** € 3 per person

## Allergens

Dear Guest, we would like to welcome you and take this opportunity to inform you that all the allergens referred to in EU Regulation 1169/2011 are normally used in our kitchen, as mentioned below. You are, therefore kindly asked to speak to serving staff for any requirement or clarification about the specific ingredients used for cooking our dishes. Substances or products causing allergies or intolerances in compliance with the EU Regulation 1169/2011:

1. cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their derived
2. crustacean and products based on crustaceans
3. eggs and products based on eggs
4. fish and products based on fish
5. peanuts and nuts products
6. soy and soy products
7. milk and dairy produce, including lactose
8. nuts, such as almonds, hazelnuts, walnuts, pistachio nuts and products thereof
9. celery and products based on celery
10. mustard and products based on mustard
11. sesame seeds and products based on sesame seeds
12. sulphur dioxide and sulphites in concentration higher than 10/mg/kg or 10/mg/l
13. lupins beans and products based on them
14. shellfish and products based on shellfish