

MENU PARMA 2018

Starters

Culatello ham and Parmesan cubes
served with homemade torta frita (fried bread)

Fresh Pasta First Courses

Tagliatelle with porcini mushrooms
Pumpkin tortelli
Ricotta and spinach ravioli

Secondi Piatti ~ Main Courses & Sides

Beef 'stracotto' roast
served with potatoes purée and fresh salad

Dessert & Caffè

Torronecino (homemade nougat semifreddo)

£100 per person.

Menu Parma includes Starters, *tris* of Fresh Pasta First Courses, one Secondo/Main Course, and Dessert (optional real moka-pot coffee).

Suggested wine with this menu: Langhe Rosso (Luigi Giordano), £15/bottle.

All dishes are prepared from scratch.

All wines are directly sourced in Italy from producer [Luigi Giordano](#).

Enjoy your food pampering!