

M E N U



La Bottega del Borgo

A Food & Wine Journey
in Torrechiara
in the heart
of the Parma Hills



COLD CUTS CHARCUTERIE BOARD **15**

Parma ham PDO 24 months Fratelli Galloni (Langhirano).

Coppa di Langhirano Ferrari Cavalier Bruno (Langhirano).

Culatta of Langhirano Ferrari Cavalier Bruno (Langhirano).

Felino salami PGI Cavalier Umberto Boschi (Felino).

Giardiniera in sweet and sour oil (Borgotaro).

CHEESE CHARCUTERIE BOARD **12**

Parmigiano Reggiano PDO, 26/30 months, Caseificio La Fabiola (Torrechiara).

Parmigiano Reggiano PDO Vacche Rosse, 24 months, La Villa BIO (Urzano).

Caciotta di Urzano, 20 days, La Villa BIO (Urzano).

Caciotta bruna di Urzano allo zafferano, 2 months, La Villa BIO (Urzano).

Mountain honey and dried fruit.

HOMEMADE CAKE **6**

Herb cake, Le Bontà di Camisa (Borgotaro).

Potato cake, Le Bontà di Camisa (Borgotaro).

CANNING VEGETABLES IN SWEET & SOUR OIL **9**

300 gr, Le Bontà di Camisa (Borgotaro).

DESSERTS

Selection of Cakes,

Le Bontà di Camisa (Borgotaro) **6**

Single portion of Cake or Tart,

Le Bontà di Camisa (Borgotaro) **5**

Grape Must Biscuits

with Passito o Moscato **8**

SANDWICHES

Crudo, Coppa, Felino salami, Culatta **5**

Addition of fresh Caciotta from Urzano **2**

Only fresh Caciotta from Urzano **7**

All our wines are selected exclusively in the cellars of Torrechiara and produced with grapes that come from the vineyards around the Hills of Parma that surround the Castle.

SPARKLING WHITE WINES

Sun , Malvasia, Lamoretti	15
Torrechiara Lands , Malvasia Dall'Asta	15
Talete , Malvasia, Cerdelli	15
Malvasia sparkling BRUT Biologica , Cantina Aldini	18
Malvasia sparkling BRUT , Lamoretti	15
Sauvignon sparkling BRUT , Lamoretti	17
Socrate , Sauvignon spumante BRUT, Cerdelli	15
Casatico , Pinot bianco BRUT classic method, Dall'Asta.	22

STILL WHITE WINES

Democritus , Malvasia, Cerdelli.	15
Hills of Parma , Malvasia, Lamoretti	15
Malvasia of Emilia , BIO, Aldini	19
Hills of Parma , Sauvignon, Lamoretti.	15
Torrechiara Lands , Sauvignon, Dall'Asta	15

SPARKLING ROSÉ WINES

Corona Ferrea , Pinot noir BRUT Rosé classic method, Dall'Asta.	24
Torcularia Rosa , Barbera Rosé, Carra	16

SPARKLING RED WINES

Heraclitus , Lambrusco, Cerdelli	15
Torrechiara Lands , Lambrusco, Dall'Asta	15
Shadow , Lambrusco Lamoretti	15
Hippocrates , Barbera, Cerdelli	15

STILL RED WINES

Langaranus , Cabernet Sauvignon, Dall'Asta.	18
Plutarco , Barbera barricato, Cerdelli	20
Zenone , Merlot, Cerdelli	15
Vinnalunga '71 , Cabernet sauvignon and Merlot barricato, Lamoretti	22
Vineyard of the fault , Barbera and Bonarda barricato, Lamoretti	20
Montefiore , Barbera e Bonarda, Lamoretti	15
Barbera of Emilia , BIO, Aldini.	20

STILL SWEET WINES (WHITE)

Malvasia Passito , BIO, Aldini	20
Hydrohoney , 200 ml, Az. Agr. Tre Rii.	12,50
Hydrohoney , 500 ml, Az. Agr. Tre Rii.	24

SPARKLING SWEET WINES (WHITE)

Emilia , Moscato, Lamoretti.	15
Malvasia and Moscato , Carra	16

CRAFT BEERS

FARNESE BREWERY (PARMA)

Chica, Blond Ale 75cl	10
Chica, Blond Ale 33cl.	6
De Lorean, Ipa 33cl	6
Calumet, Apa 33cl	6
Biancaspina, Blanche Ale 33cl	6
Me Too, Lager 33cl	6

APPLE CIDER

7.50

Traditional, 37,5 cl, Az. Agr. Tre Rii	
Dry, 37,5 cl, Az. Agr. Tre Rii	

BEVERAGES

Menabrea, 66cl.	5
Menabrea, 33cl.	3
Ichnusa not filtered, 33cl.	3
Crown, 33cl.	3
Soft drinks in cans.	2.50
Peach/lemon tea, 50cl	2.50
Estathè lemon bric	1.50
Cranberry juice	3
Fruit juices.	2
Water	1

BREAD AND COVERED INCLUDED.

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