

Gallo d'Oro

Traditional Parma cuisine
Ristorante - Taverna



Menu



The Restaurant of Parma named Gallo d'Oro is located in the city center, behind Piazza Garibaldi, the main square of Parma. The ambience is that of a typical tavern, with ancient vaults and informal atmosphere that reflects the genuine menu of the town tradition.

Dear customer, if you have food allergies or intolerances, we kindly ask you to advise our staff to serve you in the best possible way.



RETE: gallodoro
PASS: gallodoro001

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Gallo d'Oro – b.go della Salina, 3 – 43121 Parma – tel./fax: 0521.208846
e-mail: info@gallodororistorante.it e sito internet: www.gallodororistorante.it

Starters

of ours territory

Fried Dough ^A : fried bread pasta in lard(lactose-free)	€ 5,00
Bruschetta with sauté mixed vegetables ^A :	€ 6,00
Bruschetta with tomato and basil ^A :	€ 6,00
Parmigiano Reggiano Cheese of mountain: cheese of just read, salt and rennet, seasoned over 30 months naturally lactose-free	€ 8,00
Ciccioli: Product of the working of the pig by spinning	€ 6,00
Cicciolata from Parma: Prepared with cooked and spiced pig meat	€ 7,00
Parma Ham: Pork leg and salt, seasoned min 20 month in Langhirano (Parma)	€ 9,00
Parma ham and pineapple:	€ 11,00
Culatello from Zibello: High part of the thigh of pork salted and seasoned 16 months in Zibello (Parma)	€ 16,00
Culatta (Culatello with rind): High part of the thigh of pork, salted and seasoned 16 months with rind	€ 12,00
Strolghino: salami with culatello (upper part of the pig's thigh)	€ 8,00
Crude mountain shoulder: Pork shoulder, salty and seasoned about 20 months	€ 14,00
San Secondo cooked shoulder ham hand sliced: Pork shoulder, salted and cooked. Produced in San Secondo (Parma)	€ 9,00
Salami from Felino "like once": Ground pork, with salt and pepper added	€ 8,00
Coppa from Parma: Part of the cervical muscle of pig, 6 months sweet seasoned flavor	€ 9,00
Pancetta: Pork belly, salted and seasoned 6 months. Sweet taste.	€ 8,00
Farmahouse Mixed Cured meat: Salami from Felino, cicciolata, ciccioli, bacon, San Secondo cooked shoulder ham	€ 9,00
"Delicious Meats" mixed of cold cuts: Raw mountain shoulder, Flavored Throat, Flavored lard	€ 11,00
"Jewels from Parma" mixed of cold cuts: Culatello with rind, Parma ham, Coppa, Felino Salami	€ 12,00

^A Complete list of the allergens on the menu

* According to the seasonality of products, certain may be frozen

First Courses

fresh homemade pasta

Swiss chard raviolis ^{A*} :	€ 9,00
dressed with butter and Parmiggiano Reggiano cheese	
Pumpking raviolis ^{A*} :	€ 9,00
dressed with butter and Parmiggiano Reggiano cheese	
potatoes and basil raviolis ^A :	€ 9,00
conditi con burro e Parmigiano Reggiano	
Three types of raviolis ^A :	€ 11,00
dressed with butter and Parmiggiano Reggiano cheese	
La Tortellata ^A :	€ 50,00
Casserole of raviolis with minimum 6 portions	
Risotto with radicchio, Parmesan and Culatello ^A :	€ 11,00
Velvety of zucchini and crispy leek ^A :	€ 9,00
with pieces of Parmiggiano Reggiano cheese 30 months	
Cappelletti dumpling in meat stock ^A :	€ 10,00
La Cappellata in brodo ^A :	€ 54,00
Tureen of Cappelletti dumpling in meat stock with minimum 6 portions	
Maltagliati Pasta with Spek and Spinach ^{A*} :	€ 9,00
Buckwheat crepes with cheese and vegetables ^A :	€ 10,00
preparation time minimum 15 minutes	
Pappardelle with Strolghino's Culatello sauces ^A :	€ 11,00

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Main Courses

Baked veal rump stuffed^A: € 13,00

Parma-style Aubergines Casserole^A: € 9,00

preparation time minimum 15 minutes

Minced horse meat (also stewed): € 10,00

Pork cheek with with green apple sauce^A: € 12,00

Horse meatballs with rocket and cherry tomatoes^A: € 10,00

Fassona Hamburger with potato and sauces^A: € 12,00

Roastbeefe^A: € 12,00

veal in tuna fish sauce^A: € 12,00

Roll of stuffed guinea fowl with truffled fassona beef^A: € 14,00

Snails in Bourguignonne^A: € 13,00

preparation time minimum 15 minutes

Cheese tasting^A: € 12,00

with homemade mixed marmelade and chestnut honey

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From the grill

Beef rib with bone:	€ 18,00
Grilled horse fillet:	€ 18,00
Sliced beef:	€ 16,00
with rocket and parmesan cheese	

Big salads

Vegetables big salad ^A :	€ 12,00
vegetables frisch and boiled, burrata cheese and slivers of Parmigiano Reggiano	
Parma ham big salad ^A :	€ 12,00
vegetables frisch, Parma ham, burrata cheese and tomatoes	
Lemon chicken big salad ^A :	€ 12,00
salad, celery, carrots, mais, tomatoes and lemon chicken	

Side dishes

Mixed salad:	€ 5,00
Purea of potato ^A :	€ 5,00
Oven-baked potatoes:	€ 5,00
Boiled vegetables :	€ 5,00
Spinach with butter*:	€ 6,00
Vegetables au gratin ^A :	€ 6,00

For desserts, consult the relative card

Bread and cover charge € 2,00

it is nice to ask for the bill at the table

Drinks

APPETIZER

Spritz:	€ 4,00
Prosecco glass:	€ 3,00
Malvasia:	€ 3,00
Martini Rosso:	€ 3,00
Martini Bianco:	€ 3,00
Pernod:	€ 4,00
Vodka Tonic:	€ 5,00
Gin Tonic:	€ 5,00

DRINKS IN CANS AND NON-ALCOHOLIC

Crodino :	€ 3,00
San Bitter red :	€ 3,00
Coca Cola 33 cl. :	€ 3,00
Coca Cola Zero 33 cl. :	€ 3,00
Fanta 33 cl. :	€ 3,00
Esta The 33 cl. :	€ 3,00
Fruit Juices (apricot, pear and peach):	€ 3,00



Coffee

Espresso Coffee:	€ 2,00
Macchiato Coffee:	€ 2,00
Decaffeinated Coffee:	€ 2,00
Coffee Laced :	€ 2,00
Barley Coffee:	€ 2,00
Tea/Infusion:	€ 3,00

WATER

Natural Mineral Water 70 cl:	€ 2,00
Sparkling Mineral Water 70 cl:	€ 2,00



List of Allergens for dish

as we make our fresh pasta in our own kitchen, please be advised of possible presence of gluten in all our dishes.

STARTERS

Fried dough: GLUTEN

Bruschetta: GLUTEN

FIRST COURSES

Swiss chard Raviolis: GLUTEN, EGGS, LACTOSE

Pumpkin Raviolis: GLUTEN, EGGS, LACTOSE, MUSTARD, SULPHUR DIOXIDE

Potato Raviolis: GLUTEN, EGGS, LACTOSE, PINE NUTS, SULPHITES

Radicchio and Culatello risotto: LACTOSE, SULPHITES

Velvety: LACTOSE, GLUTEN

Cappelletti in Capone broth: EGGS, LACTOSE, GLUTEN, CELERY

Maltagliati Speck and Spinach: EGGS, LACTOSE, GLUTEN

Crepes: EGGS, LACTOSE, GLUTEN

Pappardelle with ragout of Strolghino: EGGS, GLUTEN, CELERY, SULPHITES

MEAL COURSES

Stuffed Veal Stuff: GLUTEN, CELERY, EGGS, LACTOSE, SULPHITES

Eggplant Parmigiana: LACTOSE

Pork cheeks with apples: CELERY, GLUTEN, SULPHITES

Horse meatballs: LACTOSE, MILK, GLUTEN, EGGS

Fassona burger: LACTOSE, GLUTEN, EGGS

Sauces: SENAPE, CELERY, SULPHATES



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Roastbeef: GLUTEN, SULFITI

Vitello tonnato: ANCHOVIES, TUNA, GLUTEN, SULPHITES

Guinea fowl roll: LACTOSE, EGGS, GLUTEN, SULFITI

Bourguignon snails: LACTOSE, GLUTEN, SULPHITES

Tasting of five cheeses: LACTOSE

BIG SALADS

Vegetables big salads: LACTOSE

Parma ham big salad: LACTOSE

lemon chicken big salad: CELERY

SLIDE DISHES

Potato puree: LACTOSE

Vegetables au gratin: GLUTEN, LACTOSE, SESAME

Spinach with butter: LACTOSE

DESSERT

Cake filled with pears and chocolate: GLUTEN, LACTOSE, EGGS, HAZELNUTS, ALMONDS, SOYA LECITHINS

Sbrisolona cake: GLUTEN, LACTOSE, EGGS, ALMONDS

Eggnog Mousse: EGGS, FISH GLUE, LACTOSE

Duchessina: LACTOSE, GLUTEN, EGGS

Coffee ice-cream with nocino sauce: SULFITI, EGGS, GLUTEN, NUTS

Panna cotta: FISH GLUE Chocolate: MILK HAZELNUT ALMOND LECITINE SOYA

Nougat parfait: EGGS, GLUTEN, ALMONDS possible traces of HAZELNUTS

Tiramisù: GLUTEN, EGGS, LACTOSE, possible traces of nuts

Cream ice cream: EGGS, LACTOSE

Zuppa Inglese: LACTOSE, GLUTEN, EGGS, SOYA, ALMONDS AND HAZELNUTS

Lemon sorbet: possible traces of GLUTEN, EGGS, SOY, LACTOSE and SHELLED FRUIT

