

Gallo d'Oro

Traditional Parma cuisine
Ristorante - Taverna





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 hills

Fried Dough*:	€ 4,00
fried bread pasta in lard(lactose-free)	
Fried Polenta Taragna:	€ 4,00
Erbazzone to the nettles*:	€ 5,00
Fried pasta filled with nettles, bacon and Parmigiano Reggiano cheese	
Croutons with tricolors tomatoes*:	€ 6,50
Parmigiano Reggiano Cheese of mountain:	€ 7,00
cheese of just read, salt and rennet, seasoned over 30 months naturally lactose-free	
Ciccioli:	€ 5,00
Product of the working of the pig by spinning	
Cicciolata from Parma:	€ 6,00
Prepared with cooked and spiced pig meat	
Parma Ham:	€ 8,00
Pork leg and salt, seasoned min 20 month in Langhirano (Parma)	
Culatello from Zibello:	€ 10,00
High part of the thigh of pork salted and seasoned 16 months in Zibello (Parma)	
Culatta (Culatello with rind):	€ 8,50
High part of the thigh of pork, salted and seasoned 16 months with rind	
Raw mountain shoulder:	€ 10,00
Pork shoulder, salty and seasoned about 20 months	
San Secondo cooked shoulder ham hand sliced:	€ 7,50
Pork shoulder, salted and cooked. Produced in San Secondo (Parma)	
Salami from Felino "like once":	€ 7,00
Ground pork, with salt and pepper added	
Coppa from Parma:	€ 7,50
Part of the cervical muscle of pig, 6 months sweet seasoned flavor	
Pancetta:	€ 6,50
Pork belly, salted and seasoned 6 months. Sweet taste.	
Flavored Throat:	€ 6,50
part between shoulder and low part of the head of the pig, salted and flavored	
Farmahouse Mixed Cured meat:	€ 8,00
Salami from Felino, cicciolata, ciccioli, bacon, San Secondo cooked shoulder ham	
"Preziosi di Parma" mixed of cold cuts:	€ 11,00
Culatello with rind, Parma ham, Coppa, Felino Salami	

First Courses

fresh homemade pasta

Swiss chard raviolis*: dressed with butter and Parmigiano Reggiano cheese	€ 8,00
Pumpkin raviolis*: dressed with butter and Parmigiano Reggiano cheese	€ 8,00
Purple potato and red radish raviolis*: conditi con burro e Parmigiano Reggiano	€ 8,00
Three types of raviolis*: dressed with butter and Parmigiano Reggiano cheese	€ 9,50
La Tortellata*: Casserole of raviolis with minimum 6 portions	€ 45,00
Culatello Risotto*:	€ 9,50
Pasta with beans*: with pieces of Parmigiano Reggiano cheese 30 months	€ 7,50
Cappelletti dumpling in meat stock*:	€ 8,50
La Cappellata in brodo*: Tureen of Cappelletti dumpling in meat stock with minimum 6 portions	€ 48,00
Maltagliati Pasta with Spek and Spinach*:	€ 8,50
Lasagne with meat sauce*: preparation time minimum 15 minutes	€ 8,50
Pappardelle with Strolghino's Culatello sauces*:	€ 9,00
cream of cabbage*: high in content of antioxidants	€ 8,50



Main Courses

Baked veal rump stuffed*:	€ 9,00
Parma-style Aubergines Casserole*: preparation time minimum 15 minutes	€ 8,50
Minced horse meat (also stewed):	€ 8,00
Horse Roast Ribs*: preparation time minimum 15 minutes	€ 13,00
Pork cheek with with green apple sauce*:	€ 9,00
Boar to the cacciatora sauce*:	€ 9,50
Vecchia di cavallo "Vécia col pisst"*: minced horse meat, stewed potato, fresh tomato, peppers, onion, celery	€ 8,50
Fassona Hamburger with potato and sauces*:	€ 8,50
Roastbeef*:	€ 9,50
Polenta Taragna bungled with strolghino's sauce*:	€ 9,00
Shank of baked ham with backed potato*:	€ 9,00
Snails in Bourguignonne*: preparation time minimum 15 minutes	€ 11,00
Cheese tasting*: with homemade mixed marmelade and chestnut honey	€ 9,50



From the grill

Veal Chop :	€ 10,00
Beef rib with bone:	€ 15,00
Grilled horse fillet:	€ 15,00
Sliced beef:	€ 13,00
with rocket and parmesan cheese	

Big salads

Vegetables big salad*:	€ 9,00
vegetables fresh and boiled, burrata cheese and slivers of Parmigiano Reggiano	
Parma ham big salad*:	€ 9,50
vegetables fresh, Parma ham, burrata cheese and tomatoes	
Lemon chicken big salad*:	€ 10,00
salad, celery, carrots, mais, tomatoes and lemon chicken	

Side dishes

Mixed salad:	€ 4,00
with tricolor carrots, daicon, tomatoes	
Purea of purple potato:	€ 4,00
high in content of antioxidant	
Oven-baked potatoes:	€ 4,00
Boiled vegetables :	€ 4,00
carrots tricolor, purple potato and cabbage, with high in content of antioxidant	
Spinach and Zucchini:	€ 4,00
Vegetables au gratin*:	€ 4,00
Polenta taragna:	€ 4,00
Lentils tricolor:	€ 4,00

Per i Dessert consultare la relativa carta

Pane e coperto € 2,50

Si prega gentilmente di richiedere il conto al tavolo

Children's Menu

with smaller portions (only for children)

First plat

Little stars pasta in meat stock*:	€ 3,50
Cappelletti dumpling in meat stock*:	€ 5,00
Tomato or whith pasta*:	€ 4,00
Swiss chard raviolis*:	€ 4,00
dressed with butter and Parmiggiano Reggiano cheese seasoned over 30 month	

Second Plat

Minced horse meat stewed:	€ 5,00
Horse meat steak:	€ 5,00
Piemontese Fassona Hamburger with potato*:	€ 5,00
Mixed salad:	€ 2,50
Purple Potato Purée*:	€ 2,50
Boiled vegetables:	€ 2,50

*Bread and cover charge free
up to 12 years*

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* Complete list of the allergens at the last pages

Tasting Menu

Only for lunch From Monday to Friday except holidays
You can order small portions of our typical dishes

Tasting fixed menu

First and Main Courses, Desserts, Water, Coffee: € 17,00
Starter, First and Main Courses, Desserts, Water, Coffee: € 20,00
Starter, Fried dough, First and Main Courses, Desserts, Water, Coffee: € 22,00

Tasting menu a la carte

ideal for the children

Starters (smaller servings)

Fried dough*: € 2,00
fried bread pasta in lard

Fried Polenta taragna*: € 2,00

Parmigiano Reggiano cheese of mountain 30 month*: € 4,00
cheese of just read, salt and rennet, seasoned over 30 months naturally lactose-free

Parma Ham: € 6,00
Pork leg and salt, seasoned min 20 months in Langhirano (Parma)

Culatata (Culatello with rind): € 6,50
Pork thigh high, salted and seasoned 16 months with rind

San Secondo cooked shoulder ham hand sliced: € 5,50
Shoulder of the pig, salt and cooked in San Secondo (Parma)

Salami from Felino "like once": € 5,00
Ground pork, with salt and pepper added

Coppa Parma: € 5,50
Part of the cervical muscle of pig, 6 months sweet seasoned flavor

Pancetta: € 4,50
Pork belly, salted and seasoned 6 months. Sweet taste.

Flavored Throat: € 6,50
part between shoulder and low part of the head of the pig, salted and flavored

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First Courses (smaller servings)
fresh pasta home made

Swiss chard raviolis*:	€ 5,00
dressed with butter and Parmigiano Reggiano	
Pumpkin raviolis*:	€ 5,00
dressed with butter and Parmigiano Reggiano	
Purple Potato and red radish raviolis*:	€ 5,00
dressed with butter and Parmigiano Reggiano	
Three types of raviolis*:	€ 6,00
dressed with butter and Parmigiano Reggiano	
Culatello risotto*:	€ 6,00
Cappelletti dumplings in meat stock*:	€ 5,50
Maltagliati Pasta with Spek and Spinach*:	€ 5,50
Pappardelle with Strolghino's Culatello sauces*:	€ 6,00



Main Courses (smaller servings)

Pork cheek with with green apple sauce*:	€ 7,00
Minced horse meat (also seared):	€ 6,00
Polenta Taragna bungled with strolghino's sauce*:	€ 7,00
Vecchia di cavallo "Vécia col pist"*: minced horse meat, stewed potato, fresh tomato, peppers, onion, celery	€ 6,50
Roastbeef*:	€ 7,50

Desserts and fruits (smaller servings)

Homemade Cake*:	€ 3,00
Tiramisù*:	€ 3,00
Eggnog Mousse*:	€ 3,00
Nougat parfait*:	€ 3,00

Bread and cover charge € 2,50



Drinks

APPETIZER

Spritz, Bellini:	€ 5,00
Prosecco glass:	€ 3,50
Malvasia:	€ 2,50
Martini Rosso:	€ 3,50
Martini Bianco:	€ 3,50
Pernod:	€ 3,50
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: € 1,00

Macchiato Coffee: € 1,50

Decaffeinated Coffee: € 1,50

Ginseng: € 2,00

Coffee Laced : € 2,00

Barley Coffee: € 1,50

Tea/Infusion: € 2,50

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

Croutons with tricolors tomatoes: GLUTEN

Erbazzone: GLUTEN, LACTOSE, EGGS

FIRST COURSES

Swiss chard Raviolis: GLUTEN, EGGS, LACTOSE

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

Potato Raviolis: GLUTEN, EGGS, LACTOSE, SULPHITES

Culatello Risotto: LACTOSE

Pasta with beans: CELERY

Cappelletti dumpling in meat stock: GLUTEN, EGGS, LACTOSE, CELERY

Maltagliati Pasta Speck and Spinach: GLUTEN, EGGS, LACTOSE

Lasagne: GLUTEN, EGGS, LACTOSE, CELERY, SULPHITES

Tagliatelle with meat sauce: GLUTEN, EGGS, LACTOSE, SULPHITES

Cream of cabbage: GLUTEN, CELERY

MEAL COURSES

Baked veal rump stuffed : LACTOSE, EGGS, GLUTEN, SULPHITIS, CELERY

Parma- style Aubergines: LACTOSE, GLUTEN

Pork cheek with green apple: GLUTEN, SULPHITIS, CELERY

Roast veal with plums and almonds: ALMOND, LACTOSE, EGGS, GLUTEN, SULPHITIS, CELERY

Fassona Hamburger :LACTOSE, EGGS, GLUTEN Sauces: MOUSTARD, SULPHITIS, CELERY



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Roastbeef: SULPHITIS

Polenta bungled : LACTOSE, SULPHITIS, EGGS

Shank of baked ham with backed potato: LACTOSE, GLUTEN

Smils Bourguignon: LACTOSE, GLUTEN, SULPHITIS

Lamb ribs: LACTOSE, SULPHITIS, EGGS, PISTACH

Cheese tasting: LACTOSE

BIG SALADS

Vegetables big salads: LACTOSE

Parma ham big salad: LACTOSE

lemon chicken big salad: CELERY

SLIDE DISHES

Potato purée: LACTOSE

Vegetable au gratin: GLUTEN, LACTOSE, SESAM

DESSERT

Spongatine: GLUTEN, LACTOSE, PINE NUTS, NUTS, EGGS

Chocolate and pears cake: GLUTEN, LACTOSE, EGGS, ALMOND AND HAZELNUTS, SOY

Crumbly: ALMOND, LACTOSE, GLUTEN, EGGS

Chocolate and almond cake: LACTOSE, EGGS, ALMOND

Eggnut Mousse: EGGS, GELATINE

Tiramisù: LACTOSE, GLUTEN, EGGS

Nougat Parfait: EGGS, HAZELNUTS, GLUTEN

