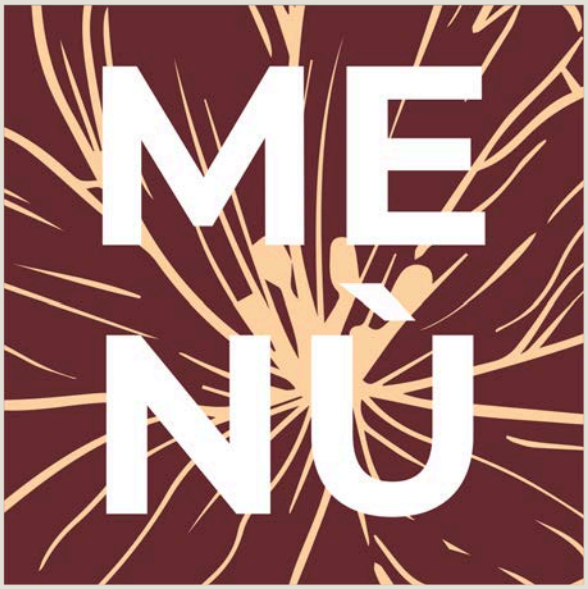
Zafferano



The Flavors of Parmesan Cuisine...

Our History

Welcome to Ristorante Zafferano, a place where tradition meets the warmth of **home**, immersed in the quiet of the Parma countryside, just a few minutes from the city.

Since 2013 we have been a family-run business, born from the desire to share the love for good food and sincere hospitality.

Each dish on our menu tells a story of passion, genuine ingredients and respect for tradition.

Our **Gourmet pizzas**, pizzas with long-leavened dough and topped on the spot, available every evening, bring taste and lightness to the table.

And to end on a sweet note, there is no shortage of homemade desserts, designed to make you feel truly welcome.

Here we cook as if for our family
—and with us, you will always be treated as part of it.





THE SAME MENU FOR EVERYONE

THREE-COURSE TASTING MENU

- Mixed cold cuts and fried dough
- Tasting of Pumpkin and Herb Tortellis*
- Sbrisolona with Zabaglione

€28 per person

Three identical courses for all guests at the table, drinks and service excluded, No changes are permitted.

FOUR-COURSE TASTING MENU

- Mixed cold cuts and fried cake
- Tasting of Pumpkin and Herb Tortellis*
- Pork cheeks with polenta *
- Sbrisolona with Zabaglione

€38 per person

Four equal courses for all guests at the table, drinks and service excluded, no changes are permitted.

vegetarian dish

Naturally gluten-free products.
Possible cross contamination; non-certified gluten free cuisine

table service and cover charge | €2.50

* one or more of the products could, in the absence of the fresh product, be frozen, deep-frozen or blast chilled.

The numbers indicated next to each dish correspond to the allergens present, listed at the bottom of the menu according to EU regulations.

FIRST COURSES

Tagliolini with Black Truffle 💚 (1,3,7) 16 €

Tagliolini with Culatello di Zibello DOP
A special ingredient like Culatello, wrapped in our fresh egg pasta tagliolini (1,3,7) €15.5

Saffron Tagliolini with Gorgonzola and Crispy Bacon (1,3,7) 14 €

Tagliatelle with Porcini Mushrooms 💚 * (1,3,7) 14 €

Tagliatelle with Bolognese Sauce *(1,3,7) 13,5 €

Ricotta and Leeks Tortelli with Culatta and Saffron (1,3,7)* 14 €

Meat Anolini in Capon Broth *
(only from September to April) (1,3,7) 14 €

Tortelli with Herbs, Butter and Parmigiano Reggiano 💚 * (1,3,7)12 €

Pumpkin Tortelli with Butter and Parmigiano Reggiano 💚 *(1,3,7) 12 €



SECOND COURSES

Pork Cheeks with Polenta * (7,9,12) 16 €

Sliced Rump Steak with Baked Potatoes 23 €

Honey Glazed Pork Ribs
Tender Pork Ribs cooked at low temperature and glazed with honey with baked potatoes *(12) 17 €

Fresh Rump Steak Tartare with Rocket, Cherry Tomatoes and Glazed Onions gr.200 (12) 18 €

Veal Tip Stuffed with Baked Potatoes *(1,3,7,9) 17 €



SIDE DISHES

Caramelized Onions (12) 6 €

Baked Potatoes 6 €

Mixed Baked Vegetables 6 €

Mixed Salad 6 €

Children's proposals

kids MENU

Tomato pasta 💚 (1,9) 6 €

Butter and Parmesan Pasta💚 (1,7) 5 €

Baby Herb Tortelli 💚 (1,3,7,9) 6 €

Cutlet and Chips (1,3,7,12) 8 €

Vanilla Ice Cream with Chocolate or Strawberry 💚(3,6,7) 4 €





ENTREES

THE FRIED DOUGH *rolled out and fried on the spot*

Fried Dough (Torta Fritta) 💚 (1.7) 4.5 € (5 pieces)

Fried Dough with Cooked Shoulder, Caramelized Onions and Balsamic Glaze (1.7) 10 €

MIXED COLD CUTS

The Grand Duke Cutting Board *for two people*

Parma Ham our selection aged 24 months, Felino Salami PGI, Parma Coppa, Piacenza Sweet Pancetta, Culatta, San Secondo Cooked Shoulder and Parmigiano Reggiano aged 24 months (7) 25 €

The Prince of Parma Cutting Board *for a person*

Parma Ham our selection aged 24 months, Salame di Felino PGI, Coppa di Parma and Sweet Pancetta(7) 13 €

SINGLE COLD CUTS

Culatello di Zibello D.O.P. Cutting Board (7) 16,5 €

Felino Salami PGI Cutting Board 8 €

S.Secondo Cooked Shoulder Cutting Board 9 €

Parma Ham Cutting Board aged 24 months 10 €

THE DELICACIES

Parmigiano Reggiano Tasting 💚

36 month Parmigiano Reggiano cheese platter with jam and honey tasting (7) 8.5 €

Fried Polenta Sticks with Gorgonzola Cream (3.7) 6 €

Fried Eggs with Black Truffle 💚 (3.7) 10 €

💚 vegetarian dish

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Possible cross contamination; non-certified gluten free cuisine

table service and cover charge | €2.50

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OUR GOURMET PIZZAS

IN COLLABORATION WITH BIRRIFICIO DEL DUCATO

Our New Pizza with high dough and long leavening, filled at the moment and with care, with the best ingredients.

- ONLY IN THE EVENING -

CULATTA & BURRATA

Gargano Peeled Tomatoes, Fior di Latte Mozzarella, Culatta aged for at least 20 months, 100% Italian Milk Burratina

16 €

Allergens 1.7

recommended with:



FREERIDE

West Coast IPA - alc. 5,2 % vol.

A beer that features hops as the protagonist, expressed with notes of tropical fruit and grapefruit.

Bottle of 33 cl. | € 6



PRIMAVERA

Gargano Peeled Tomatoes, Fior di Latte Mozzarella, 24-month-aged Raw Ham, Baked Rocket and Parmigiano Reggiano Flakes

€16

Allergens 1,7,8

recommended with:



VIAEMILIA

Italian Pilsner - alc. 5,0 % vol.

An elegant Italian Pilsner with delicate floral and herbaceous aromas and a subtle bitter note.

Bottle of 33 cl. | € 6



TRUFFLE AND PARMESAN

Mozzarella Fior di Latte, Black Truffle Cream, Parmigiano Reggiano Flakes

€16

Allergens: 1.7

recommended with:



A.F.O.

Session IPA - alc. 4,7 % vol.

Harmonious and intense, with notes of grapefruit and resin, a bitter and refreshing finish.

Bottle of 33 cl. | € 6



PISTACCHIOSA

Fior di Latte Mozzarella, Mortadella IGP di Bologna, Stracciatella 100% Italian Milk and Pistachio Granella

€16

Allergens 1,7,8

recommended with:



MACHETE

Double IPA - alc. 7.6% vol.

An explosion of flavours, between bold American hops and a perfectly balanced malty base.

Bottle of 33 cl. | € 6



ZAFFERANO

Gargano peeled tomatoes, Naples-cut Fior di Latte mozzarella, sausage pasta, Campanian broccoli rabe and uncooked bacon.

€ 16

Allergens 1.7

recommended with:



FUTURA

Bock - alc. 6,3 % vol.

A Bock that surprises with its cleanliness and balance between malty notes and hints of red fruit.
Soft and slightly bitter finish.

Bottle of 33 cl. | € 6



MIKI 110

Gargano Peeled Tomatoes, Naples Cut Fior di Latte Mozzarella, Sausage Pasta, Braised Onions, Parmigiano Reggiano Flakes and Modena D.O.P. Balsamic Vinegar Cream

€ 16

Allergens 1,7,12

recommended with:



MACHETE

Double IPA - alc. 7.6% vol.

An explosion of flavours, between bold American hops and a perfectly balanced malty base.

Bottle of 33 cl. | € 6



TRICOLORE

Napoli cut Fior di Latte Mozzarella, Basil Pesto, Cherry Tomatoes and Stracciatella 100% Italian Milk.

€ 16

Allergens 1.7

recommended with:



WHITE RIOT

Blanche with citrus fruits - alc. 4.0% vol.

An original Blanche reinterpreted with grapefruit pulp, orange peel, lemon and bergamot.

Bottle of 33 cl. | € 6



GORGONZOLA, RADICCHIO AND WALNUTS

Gargano Peeled Tomatoes, Naples Cut Fior di Latte Mozzarella, D.O.P. Gorgonzola, Red Radicchio and Walnuts.

€ 16

Allergens 1,7,8

recommended with:



A.F.O.

Session IPA - alc. 4,7 % vol.

Harmonious and intense, with notes of grapefruit and resin, a bitter and refreshing finish.

Bottle of 33 cl. | € 6



The pizzas are served as per proposal.
The addition or removal of only one ingredient per pizza is permitted if needed, choosing from those in the other pizza flavors.
(additions from 1.5 up to 3 €)

vegetarian dish

Naturally gluten-free products. Possible cross-contamination; non-certified gluten-free cuisine

table service and cover charge | €2.50

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APERITIFS

Spritz Aperol | 6 €

Spritz Campari | 6 €

Negroni | 7 €

Americano | 7 €

Gin Tonic | 7 €

Gin Lemon | 7 €

Crodino / Sanbitter | 4 €

Aperitif Crostini Platter

€4 per person



DRINKS

Water in glass 0.75 lt | €3

Coca Cola glass 0.33 lt | €4

Coca Zero in glass 0.33 lt | €4

Fanta 0.33 lt | €4

Sprite 0.33 lt | €4

Peach Tea / Lemon Tea | €4

DUCATO CRAFT BEERS

VIAEMILIA Italian Pils 5,0 % vol. - 0,33 lt | 6 €

A.F.O. Session IPA 4,7 % vol - 0,33 lt | 6 €

MACHETE Double IPA 7,6 % vol - 0,33 lt | 6 €

FREERIDE West Coast IPA 5,2 % vol. - 0,33 lt | 6 €

FUTURA Bock 6,3 % vol. - 0,33 lt | 6 €

WHITE RIOT Blanche 4,0 % vol - 0,33 lt | 6 €



HOUSE WINE

1/2 Liter Lambrusco | €6.50

1/2 Liter Gutturnio | €6.50

1/2 Liter Sangiovese | €6.50

1/2 Liter Prosecco | €6.50

TAKE AWAY KITCHEN

Every evening, we prepare what you want from our kitchen menu to enjoy in the comfort of your own home.

Call or Write your order to the following number 346 6870337

Tuesday - Friday | from 19.30 to 22.00 Saturday | from 19.30 to 22.30 Sunday | from 12.30 to 14.00 and from 19.30 to 22.00

IF YOU HAVE ENJOYED US, FOLLOW US AND LEAVE US A REVIEW

ristorante_zafferano_parma

ristorante zafferano parma

Food Allergens and those present in our Food formulations

1. **Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products thereof.**
2. **Crustaceans and products thereof.**
3. **Eggs and egg products.**
4. **Fish and fish products.**
5. **Peanuts and products thereof.**
6. **Soy and soy products.**
7. **Milk and milk products, including lactose.**
8. **Tree nuts, i.e. almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecans (Carya illinoiesis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), Queensland nuts (Macadamia ternifolia) and products thereof.**
9. **Celery and products thereof.**
10. **Mustard and products thereof.**
11. **Sesame seeds and products thereof.**
12. **Sulphur dioxide and sulphites in concentrations greater than 10mg/kg or 10mg/l expressed as SO2.**
13. **Lupins and products thereof.**
14. **Molluscs and derived products**

THE ACTIVITY IS CARRIED OUT INSIDE THE SAME FACTORY THEREFORE IT IS IMPOSSIBLE TO AVOID POTENTIAL CROSS CONTAMINATION EVEN ON FOODS THAT DO NOT CONTAIN IT IN THE FORMULATION AND/OR RECIPE.

IF YOU HAVE ANY DOUBTS, PLEASE ASK THE OPERATORS ABOUT POSSIBLE ALLERGENS PRESENT IN YOUR FOOD.