

TRATTORIA CORRIERI





Since 1800, the Trattoria Corrieri has been the venue for travelers for centuries. From the time of Duchess Maria Luigia, when the couriers went to this inn to eat and rest the horses tied to the rings still visible today. Couriers respect the traditional recipes of Parma and the typical local flavors.

Dear customer, if you have allergies or are intolerant to certain ingredients we kindly ask you to let us know, so we can serve you in the best way possible

 **RETE: Corrieri**
PASS: corrieri001

**TRATTORIA
CORRIERI**

Trattoria Corrieri – Via Conservatorio, 1 – 43121 Parma tel. 0521.234426 fax. 0521.285604
e-mail: info@trattoriacorrieri.it e sito internet: www.trattoriacorrieri.it

Starters

of our hills

Fried Dough ^A :	€ 4,00
fried bread pasta in lard(lactose-free)	
Artichoke Pie ^A :	€ 5,00
pasta stuffed with Artichoke	
Fried Polenta Taragna ^A :	€ 8,00
with gorgonzola	
Parmigiano Reggiano Cheese of mountain ^A :	€ 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	
Strolghino of Culatello:	€ 7,00
salami of Culatello paste (High part of the thigh of pork)	
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.	
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	

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^A For allergen details see the last pages

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

First Courses

fresh homemade pasta

Swiss chard raviolis ^{A*} :	€ 8,00
dressed with butter and Parmiggiano Reggiano cheese	
Pumpking raviolis ^{A*} :	€ 8,00
dressed with butter and Parmiggiano Reggiano cheese	
Potato raviolis ^A :	€ 8,00
dressed with butter and Parmiggiano Reggiano cheese	
Three types of raviolis ^{A*} :	€ 9,50
dressed with butter and Parmiggiano Reggiano cheese	
La Tortellata ^{A*} :	€ 45,00
Casserole of raviolis with minimum 6 portions	
Culatello Tagliolini (lactose-free) ^{A*} :	€ 9,00
Parma-style risotto ^A :	€ 8,00
Cappelletti dumpling in meat stock ^{A*} :	€ 8,50
Cappelletti dumpling with cream (lactose-free) ^{A*} :	€ 8,50
Cappelletti with Strolghino's Culatello sauce ^{A*} :	€ 9,50
La Cappellata in meat stock ^{A*} :	€ 48,00
Tureen of Cappelletti dumpling in meat stock with minimum 6 portions	
Farmhouse Soup ^A :	€ 7,50
Vegetables soup with home-made pasta and pieces of Parmiggiano cheese	
Tagliatelle with tomato sauce ^A :	€ 7,50
Tagliatelle with Strolghino's Culatello sauces ^A :	€ 9,00
Tagliatelle with Parma ham and rocket salad ^A :	€ 8,50
Chicce della nonna with Strolghino's Culatello sauce ^A :	€ 9,00
Potato dumpling with spinach	

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Main Courses

Baked veal rump stuffed ^A :	€ 9,00
San Secondo cooked shoulder ham with potato purée ^A : ..	€ 8,50
cooked shoulder ham hot handcut	
Minced horse meat (also stewed):	€ 8,00
Pork cheek with balsamic vinegar of Modena ^A :	€ 9,00
Vecchia di cavallo "Vécia col piss" ^A :	€ 8,50
minced horse meat, stewed potato, fresh tomato, peppers, onion, celery	
Shank of baked ham with baked potato ^{A*} :	€ 8,00
Parma-style Tripe ^A :	€ 8,50
with vegetables sauce and Parmigiano Reggiano cheese	
Tartiflette ^A :	€ 8,00
potato flan with bacon, onions and Reblochon cheese	
Polenta bungled ^A :	€ 9,00
cornmeal porridge with strolghino's culatello sauce and gorgonzola	
Roastbeef of horse meat ^A :	€ 9,50
Roast veal with baked potatoes ^A :	€ 9,50
Asinine overcooked ^A :	€ 14,00
Fried sweet water (catfish, eel, frogs) ^{A*} :	€ 12,00
Fried Frogs ^{A*} :	€ 9,00
Cheese tasting with homemade mixed marmelade ^A :	€ 9,50

From the grill

Grilled Piemontese Fassona Hamburger ^A :	€ 9,00
on a bed of tomatoes and basil	
Horse meat Fillet steak:	€ 15,00
Duch rump veal:	€ 12,00
Steak Piemontese Fassona:	€ 14,50
with Parmigiano Reggiano and rocket salad	

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Side dishes

Oven-baked potatoes:	€ 4,00
Mixed green salad:	€ 4,00
Vegetables au gratin ^A :	€ 4,00
Potato purée ^A :	€ 4,00
Boiled vegetables*:	€ 4,00
Polenta Taragna:	€ 4,00
Stewed Thistle ^A :	€ 4,00
Ortiche saltate in padella:	€ 4,00

Desserts and fruits

Trifle ^A :	€ 5,00
Spongata ^A :	€ 5,00
Tiramisù ^A :	€ 5,00
lactose-free	
Panna cotta ^A :	€ 5,00
chocolate / caramel / strawberry	
Crumbly almond cake and zabaione ^A :	€ 5,00
Duchessina ^A :	€ 5,00
Cioccolatina ^A :	€ 5,00
Tart with mixed fruit jam ^A :	€ 5,00
Fruit salad:	€ 5,00
Chocolate mousse with hazelnuts grains ^A :	€ 5,00
Pumpkin Ice cream ^A :	€ 5,00
Mini krapfen with cream of pistachio ^A :	€ 5,00
Mandarin sorbet ^A :	€ 3,50
Lemon sorbet ^A :	€ 3,50
Three desserts :	€ 7,00

Bread and cover charge € 2,50

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Children's Menu

with smaller portions (only for children)

First plat

Little stars pasta in meat stock ^A :	€ 3,50
Semolino in meat stock ^A :	€ 3,50
Cappelletti dumpling in meat stock ^{A*} :	€ 5,00
Tomato pasta ^A :	€ 4,00
Pasta with Strolghino's Culatello sauces ^A :	€ 5,00
Swiss chard raviolis ^{A*} :	€ 4,00
dressed with butter and Parmiggiano Reggiano cheese seasoned over 30 month	

Second Plat

Minced horse meat stewed:	€ 5,00
Horse meat steak:	€ 8,00
Grilled Piemontese Fassona hamburger ^A :	€ 5,00
on a bed of tomatoes and basil	
Mixed salad:	€ 2,50
Potato Purée ^A :	€ 2,50
Boiled vegetables*:	€ 2,50

Bread and cover charge free

up to 12 years

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Vegetarian Menu

STARTERS

Artichoke Pie ^{A*} :	€ 5,00
Croutons with cherry tomatoes ^A :	€ 4,00

FIRST PLAT

Parma-style risotto ^A :	€ 8,00
Swiss chard raviolis ^{A*} :	€ 8,00
dressed with butter and Parmigiano Reggiano cheese	
Pumpkin raviolis ^{A*} :	€ 8,00
dressed with butter and Parmigiano Reggiano cheese	
Tagliatelle with tomato sauce ^A :	€ 7,50

MAIN COURSES

Polenta Taragna with gorgonzola ^A :	€ 8,00
Vegetable omelette ^A :	€ 6,50

SIDE DISHES

Vegetables au gratin ^A :	€ 4,00
Boiled vegetables*:	€ 4,00
Oven-baked potatoes:	€ 4,00
Stewed Thistle ^A :	€ 4,00
Mixed green salad:	€ 4,00

Pane e coperto € 2,50

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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^A: € 2,00
fried bread pasta in lard

Parmigiano Reggiano cheese of mountain 30 month^A: € 5,00
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

Raw mountain shoulder: € 8,00
Shoulder of the pig ,salt and seasoned 20 month

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.

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First Courses (smaller servings)
fresh pasta home made

Swiss chard raviolis ^{A*} :	€ 5,00
dressed with butter and Parmiggiano Reggiano	
Pumpkin raviolis ^{A*} :	€ 5,00
dressed with butter and Parmiggiano Reggiano	
Potato raviolis ^A :	€ 5,00
Three types of raviolis ^{A*} :	€ 6,00
dressed with butter and Parmiggiano Reggiano	
Culatello Tagliolini ^A :	€ 6,00
Parma style risotto ^A :	€ 5,00
Cappelletti dumplings in meat stock ^{A*} :	€ 5,50
Cappelletti with Strolghino's Culatello sauce ^{A*} :	€ 6,50
Tagliatelle with tomato sauce ^A :	€ 5,00
Tagliatelle with Strolghino's Culatello sauce ^A :	€ 6,00
Tagliatelle with Parma ham and rocket salad ^A :	€ 6,00
Potato dumplings with Strolghino's Culatello sauce ^{A*} :	€ 6,00

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Main Courses (smaller servings)

San Secondo cooked shoulder ham with potato purée ^A :	€ 6,50
Minced horse meat (also seared):	€ 6,00
Pork cheek with balsamic vinegar of Modena ^A : on a bed of potato purée	€ 7,00
Grilled Piemontese Fassona hamburger ^A :	€ 6,00
Roastbeef horse meat ^A :	€ 7,00
Fried Frogs ^{A*} :	€ 7,00

Desserts and fruits (smaller servings)

Spongata ^A :	€ 3,50
Crumbly almbon and zabaione ^A :	€ 3,50
Chocolate cake ^A :	€ 3,50
Tart with mixed fruit jam ^A :	€ 3,50
Fruit salad:	€ 3,50
Chocolate Mousse with hazelnuts grains ^A :	€ 3,50
Mandarin Sorbet ^A :	€ 3,00
Lemon Sorbet ^A :	€ 3,00

Pain and cover charge € 2,50

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One Plate Meal

Only for lunch from Monday to Friday except holidays
One plate with first and main courses and side dish

FIRST COMBINATION: € 10,00

Three types of raviolis: Swiss chard raviolis, Pumpkin raviolis, Raviolis of potato (dressed with butter and Parmigiano Reggiano seasoned 30 month)^{A*}

Pork cheek with balsamic vinegar of Modena^A

Your choice of slide dish: Oven-baked potatoes or Polenta Taragna^A

SECOND COMBINATION: € 10,00

Tagliatelle with tomato sauce^A

Minced horse meat (also seared)

Your choice of slide dish: Oven-baked potatoes or Polenta Taragna^A

THIRD COMBINATION: € 10,00

Potato dumplings with Tomato sauce or Strolghino's Culatello sauce^{A*}

Grilled Piemontese Fassone Hamburger^A

Your choice of slide dish: Oven-baked potatoes or Polenta Taragna^A

FOURTH COMBINATION: € 10,00

Culatello Tagliolini^A

Roastbeef of horse meat^A

Your choice of slide dish: Oven-baked potatoes or Polenta Taragna^A

Bread and cover charge not included € 2,50

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Drinks & Coffee

Natural Mineral Water 70 cl: € 2,00

Sparkling Mineral Water 70 cl: € 2,00

CANNED DRINKS

Coca Cola 33 cl: € 3,00

Coca Cola Zero 33 cl: € 3,00

Fanta 33 cl: € 3,00

Esta The 33 cl: € 3,00

Succhi di Frutta (abricot, pear and ace): € 3,00

COFFEE

Espresso Coffee: € 1,00

Macchiato Coffee: € 1,50

Decaffeinated Coffee: € 1,50

Capuccino: € 2,00

Ginseng: € 2,00

Coffee Laced : € 2,00

Barley Coffee: € 1,50

Canarino (hot water with lemon): € 1,50

Tea/Infusion: € 2,50

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Our pastry

CAKES BIRTHDAY, FOR GRADUATION, FOR EVENTS

Filling: Chantilly
Strawberry sauce
Chocolate
Cream
Chocolate mousse (example cake 3)

Covering: Cream (ex. cake 4, 5, 6 and 10)
Sugar paste (ex. cake 7 and 2)
White chocolate glaze (ex. cake 3)
Dark chocolate glaze

Soaking: Vanilla-flavoured
Alcoholic

Please consult the cake menu to see examples of confectionery offered by us

€ 25 / kg to be ordered at least 5 days before, possibility for lactose intolerance or low gluten content

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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

Artichokes pie: GLUTEN, MILK

Polenta taragna with gorgonzola: MILK (lactose-free)

Parmigiano Reggiano: MILK (lactose-free)

FIRST COURSES

Swiss chard Raviolis: GLUTEN, EGGS, MILK

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

Raviolis of sweet potato and strolghino's culatello sauce: GLUTEN, EGGS, MILK, SULPHITES AND CELERI

Culatello Tagliolini: GLUTEN, EGGS, MILK

Parma style Risotto: MILK, SULPHITES

Cappelletti dumpling in meat stock: GLUTEN, EGGS, MILK, SULPHITES

Cappelletti with cream: GLUTEN, EGGS

Cappelletti with meat sauce: GLUTEN, EGGS, MILK, SULPHITES

Farmhouse soup: GLUTEN, EGGS, MILK dressed with Parmigiano Reggiano naturally lactose-free

Tagliatelle with tomato sauce: GLUTEN, EGGS

dressed with Parmigiano Reggiano naturally lactose-free

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

Tagliatelle with Parma ham and rocket salad : GLUTEN, EGGS, SULPHITES

Potato and spinach dumpling with meat sauce: GLUTEN, EGGS, MILK, SULPHITES

MEAL COURSES

Baked veal rump stuffed : MILK, EGGS, GLUTEN, SULPHITES , CELERI

Cooked shoulder ham with potato purée: MILK, CELERI

Pork cheek with balsamic vinegar of Modena: MILK, SULPHITES, CELERI

Vecchia di cavallo (minced horse meat): CELERI

Shank of baked ham with backed potato: LACTOSE, GLUTEN, CELERI

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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.

Parma-style tripe : MILK, SULPHITIS, CELERI

Tartiflette: MILK

Polenta bungled : MILK, SULPHITIS, CELERI

Roastbeef horse meat: SULPHITIS

Roast veal : CELERI, SULPHITIS

Asinine overcooked: CELERI, SULPHITIS

Fried seet water: GLUTEN

Fried Frogs: GLUTEN

Cheese tasting with mixed marmelade: MILK

Grilled Piemontese Fassona Hamburger: MILK, EGGS, GLUTEN

SLIDE DISHES

Potato purée: MILK

Vegetable au gratin: GLUTEN, MILK

Stewed Thistle: CELERI, SULPHITIS

DESSERT AND FRUITS

Trifle: MILK, GLUTEN, EGGS, SOY, ALMOND AND HAZELNUTS

Spongata: MILK, GLUTEN, HAZELNUTS, EGGS, PINE NUTS

Tiramisù: MILK, GLUTEN, EGGS

Panna Cotta: COLLA DI PESCE

Crumbly: ALMOND, MILK, GLUTEN, EGGS

Duchessina: MILK, GLUTEN, EGGS

Ciocolatina: MILK, GLUTEN, EGGS

Tart with mixed fruit jam: MILK, GLUTEN, EGGS

Pumpkin Ice Cream: MILK

Mousse al cioccolato: MILK, NUTS

Mini krapfen con crema di pistacchio: MILK, GLUTINE, UOVA e FRUTTA A GUSCIO

Mandarin sorbet: MILK, possible traces of GLUTEN, EGGS, SOY and NUTS

Lemon sorbet: MILK possible traces of GLUTEN, EGGS, SOY and NUTS

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