

## STARTERS

We are popular for this experience that cannot be missed: **Gnocco Fritto with meat and cheese platters**, definitely a “**must eat**” in here. *Gnocco Fritto* is a soft freshly-made and gently-fried bread to taste with our personally sourced charcuterie and cheese that arrive directly to our restaurant from Italy to ensure you can have the best Parma Ham produced in Parma!

**EAT WITH YOUR HANDS FOR THE FULL EXPERIENCE!**

### SIDES

Gnocco Fritto bread (veg) (3 pieces).....	<b>Signature Dish</b>	4
Green Olives (veg).....		4
Lettuce and Cherry Tomatoes Salad (veg).....		5

### CHEESE

#### SINGLE CHEESE for 1 person

Squacquerone (veg) (Cesena).....	<b>Signature Dish</b>	7
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#### MIXED CHEESE for 2 people

FORMAJ - 3 cheese.....		13.5
Caciotta (veg) (Ravenna)		
Parmesan Cheese (Parma)		
Squacquerone (veg) (Cesena)		

### MEAT

#### SINGLE MEAT for 1 person

Mortadella (Bologna).....		7
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#### MIXED MEAT for 2 people

COT - 3 Cooked meats.....		13.5
Spalla Cotta (Parma)		
Mortadella (Bologna)		
Prosciutto Cotto (Modena)		
CRUD - 3 Cured meats.....	<b>Signature Dish</b>	14.5
Prosciutto Crudo (Parma)		
Coppa (Piacenza)		
Salame Felino (Parma)		

## HOME-HAND-MADE PASTA

Each egg pasta dish we serve is passionately home-hand-made in our kitchen in front of you and is the typical one of that specific city. For a reason each dish is not written in Italian but in dialect, the local language of that city. Home-made **Gluten-free egg tagliatelle (£13)** are also available with any sauce of your choice (still we are not able to prevent any cross contamination from gluten).

ALL PASTAS ARE SERVED **AL DENTE** AND TOPPED WITH **PARMESAN CHEESE**

**WE SUGGEST 3 PASTAS TO SHARE EVERY 2 PEOPLE.**

1. Spaghet' cun e' sùg ed pundór (veg) (Cesena) Spaghetti with slowly cooked tomatoes from Cesena, basil and extra virgin olive oil from Brisighella.....		7.5
2. Spaghit à l'ai, oli e pavrónzin (veg,df-no parmesan) (Ferrara) Spaghetti with Garlic from Ferrara, extra virgin olive oil, parsley and chili pepper. Served without parmesan as the authentic recipe.....		8.5
3. Taiulén cun furmaj ad pìgura cun e' pévar (Ravenna) Tagliolini with a delicate sauce made of pecorino cheese from Ravenna and pepper. Our 'cacio e pepe'.....		11
4. Tajadèl bulgnaisi col ragó (Bologna) Tagliatelle with the official Bolognese beef & pork ragù sauce recipe registered in 1982.....		11.5
5. Turtè vèird a l'arșâna (veg) (Reggio Emilia) Squared Ravioli filled with Spinach, Ricotta and Parmesan Cheese with butter and sage dressing. Typical Reggiano recipe.....		12
6. Reginètti aj fónz (veg) (Parma) Crowned Tagliatelle with a sauce made of a mix of mushrooms and Porcini from Borgotaro, in the mountains in the Parma province.....		12.5
7. Caplaz ad Zuca (veg) (Ferrara) Hat-shaped Ravioli filled with slowly cooked butternut squash and Parmesan Cheese with butter and sage dressing.....		12.5
8. Pisarei e Fasò (veg) (Piacenza) Small wheat gnocchi (no eggs) with a rich tomato sauce and borlotti beans.....		13.5
9. Anolén in bröd (mix of Parma/Modena/Piacenza/Reggio) Hat-shaped Ravioli filled with pork loin, mortadella, parma ham and parmesan cheese. Served in a rich hen broth.....		13.5

## DESSERT



Chocolate Salame.....	6
Light Tiramisu.....	6

\*veg = vegetarian df = dairy free; authentic Parmesan and Pecorino might not be technically vegetarian as made with rennet.

\*\* Allergens information and advices are available.

\*\*\* A discretionary service charge of 12.5% will be added to the bill.

# MENU

Welcome to the London corner of Emilia-Romagna. All the food and wines in our restaurant **come strictly from Emilia-Romagna**, the region in the north of Italy, widely recognized as the gem of good food.



The name 'Via Emilia' comes from an ancient Roman road that still crosses the region connecting the main cities: from west to east Piacenza, Parma, Reggio Emilia, Modena, Bologna, Ferrara, Ravenna, Forlì, Cesena and Rimini.

### OUR LOCATIONS

VIA EMILIA FITZROVIA - 10 Charlotte Place, W1T 1SH

VIA EMILIA SHOREDITCH - 37a Hoxton Square, N1 6NN

# WINE LIST

## Drinks list

All our wines come from the region and the most popular one is **Lambrusco**, a “**must drink**” for the best combination with our food.  
Red, dry, fizzy and full of flavour, only Lambrusco will be served in the **traditional ceramic bowl**.

As for the rest we might not have Prosecco but we have Pignoletto, we might miss Brunello di Montalcino but we have a premium Sangiovese “Liano” that you will hardly forget.



### SOFT DRINKS

Still/Sparkling Water 50cl.....	3.5
Coke / Diet Coke / Limonata 33cl.....	3.5
Orange juice bottled.....	3.5

### BEER

ITALIAN LAGER.....	6
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### COCKTAILS

APEROL SPRITZ - Prosecco, Aperol, Soda.....	10
GIN TONIC - Gin, Tonic.....	10
NEGRONI - Gin, Martini, Campari.....	10

### WHITE SPARKLING WINES

125ml- BTL

PIGNOLETTO "COLLI DI IMOLA" (Imola).....	5.8 - 29
<i>From 100% Pignoletto grapes. Extra dry.</i>	
<i>The Prosecco from Emilia-Romagna.</i>	

### RED SPARKLING WINES

LAMBRUSCO "LA FAVORITA" (Reggio)..... <b>Signature Wine</b>	5.8 - 29
<i>From a mix of Marani, and Salamino grapes. Ruby red.</i>	
<i>Bottled fermented. Dry. Red fruit aromas. Res Sug 12gr/l.</i>	

### WHITE WINES

125ml- BTL

TREBBIANO DEL RUBICONE (Ravenna).....	5.5 - 27
<i>Clean minerality and white flower freshness.</i>	

"MOMA WHITE" (Bologna).....	6.8 - 35
<i>A white masterpiece. A delicate and harmonious blend where Trebbiano fuses with Sauvignon Blanc and Chardonnay to yield a truly unique wine. Just the right degree of crisp fruitiness.</i>	

### RED WINES

SANGIOVESE DEL RUBICONE (Ravenna).....	5.5 - 27
<i>It shows a lovely perfume, medium weight and persistence.</i>	
<i>A medium weight wine with good depth of flavour and a soft round finish.</i>	

"MOMA RED" (Bologna).....	6.8 - 35
<i>A masterpiece of wine. This blend was selected to provide a surprise: the intensity of the bouquet and velvet smoothness of its palate change and evolve at every sip.</i>	
<i>The Chianti from Emilia-Romagna.</i>	

"LIANO" (Bologna).....	50
<i>An unmistakable style. One of our most iconic wines, a smooth, elegant Sangiovese, with intense progression, harmony and impressive proportion of all its components.</i>	
<i>This is a modern vision of the classic Sangiovese.</i>	
<i>This is the Brunello from Emilia- Romagna.</i>	