

D A M A R O

Ristorante · Pizzeria · Locanda

Cooking is an act of love.
When you cook you take care of others,
you give them delicious, carefree and
happy moments.
Ristorante Damaro artfully combines raw
materials
to offer you a unique experience, working
top quality products and choosing
excellence for its guests.
Delicacies, passions and flavours
that make each dish a revelation.
Make yourself comfortable
and let us take care of your food.

To enable us to offer you a better service, please notify us of any allergies or intolerances when ordering.

LIST OF ALLERGENS

Cereals containing gluten, crustaceans and products thereof, eggs and products thereof, fish and products thereof, peanuts and products thereof, soybeans and products thereof, milk and products thereof, nuts, celery and products thereof, mustard and products thereof, sesame seeds and products thereof, sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre, lupin and products thereof, molluscs and products thereof.

APPETIZERS

ASCOLANA OLIVES · €4

VEGETABLES IN BATTER · €4

MIXED FRIED NEAPOLITAN FISH · €6

BREADED MOZZARELLA · €4

FLATBREAD WITH
GRANA PADANO OR ROSEMARY · €3,50

STARTERS FROM THE LAND

GRILLED SALAMI WITH BALSAMIC VINEGAR
WITH TROPEA ONION COOKED AT LOW
TEMPERATURE AND GRILLED POLENTA · €8

KNIFE-CHOPPED SORANA BEEF STEAK
TARTARE WITH BERICI HILLS BLACK TRUFFLE · €15

CHARCUTERIE BOARD WITH LOCAL CHEESES · €13
*(Speck dell'Alto Adige, Reserve 24-month cured ham, porchetta di Ariccia,
pancetta di Langhirano, organic Asiago, Pecorino Sardo and robiola di
Roccamare)*

CRUNCHY GRANA PADANO BASKET
WITH CREAM OF CHEESES
AND ASIAGO PORCINI MUSHROOMS · €10

COPERTO €2

STARTERS FROM THE SEA

DAMARO MIXED STARTER · €16,50

(Seafood salad, scallop gratin, creamed salt cod on crostini, marinated anchovies, sardines marinated with onions, and prawn tails in cocktail sauce)

SEAFOOD SALAD · €12

SCALLOP GRATIN · €3 *(per scallop)*

NEEDLE SQUID WITH CREAMY POLENTA · €8

CROSTINI WITH CREAMED SALT COD · €11

SAUTÉED MUSSELS IN TOMATO
SAUCE WITH CROSTINI · €11

FIRST COURSES FROM THE LAND

HOME-MADE BIGOLI WITH DUCK RAGÙ · €9

BERICI HILLS BLACK TRUFFLE
RISOTTO CREAMED WITH CHAMPAGNE · €12

SPAGHETTI CARBONARA · €8

RISOTTO WITH PORCINI
MUSHROOMS AND ASIAGO PDO · €11

HOME-MADE RAVIOLI WITH PUMPKIN
FILLING SERVED WITH BUTTER AND SAGE · €9

HOME-MADE POTATO GNOCCHI
WITH CHEESE AND WALNUT FONDUE · €8

FIRST COURSES FROM THE SEA

SEAFOOD LINGUINE · €15

GRAGNANO SPAGHETTI WITH VENUS CLAMS · €13

HOME-MADE TORTELLONI WITH
SEA BASS AND SCAMPI RAGÙ FILLING · €15

DAMARO PACCHERI · €13

*(Chopped prawns, Pachino cherry tomatoes, burrata and basil
added before serving)*

HOME-MADE FRESH EGG
TAGLIOLINI WITH LOBSTER · €20

SEAFOOD RISOTTO · €14 *(min. 2 people)*

SECOND COURSES FROM THE LAND

SLICED BEEF STEAK WITH
BERICI HILLS BLACK TRUFFLE · €17

SLICED BEEF STEAK WITH ROSEMARY · €15

BEEF FILLET WITH GREEN PEPPER · €16

ESCALOPE WITH ASIAGO
PORCINI MUSHROOMS · €10

SECOND COURSES FROM THE SEA

MIXED FRIED MEDITERRANEAN
FISH WITH VEGETABLES · €14

SALT COD VICENZA STYLE WITH POLENTA · €13,50

BAKED MEDITERRANEAN SEA BASS · €17

TUNA TATAKI WITH STRACCIATELLA,
CHERRY TOMATO CONFIT AND TAGGIASCA OLIVES · €16

CRUNCHY OVEN-BAKED
SALMON STEAK WITH WILD HERBS · €14

FROM THE GRILL

SORANA BEEF FLORENTINE STEAK · €4 *(per 100g)*

MARINATED LAMB CUTLETS · €12,50

MIXED GRILLED MEATS · €16

RIB OF SORANA BEEF · €3,50 *(per 100g)*

BEEF FILLET · €16

BONE-IN PORK CHOP · €8

DEBONED MARINATED CHICKEN THIGHS · €8

ADRIATIC SEA BASS · €15

GRILLED SHELLFISH · €16

MIXED GRILLED FISH · €18

SIDE DISHES

ROAST POTATOES · €4

GRILLED VEGETABLES · €4

MIXED SALAD · €4

BUTTERED SPINACH · €4

FRENCH FRIES OR DIPPERS · €4

SALADS

CAESAR SALAD · €9

(Chicken in home-made bread crust, crunchy bacon, lettuce hearts, Caesar sauce with Grana Padano shavings)

PARMA · €10

(Mixed leaf salad, dried yellow cherry tomatoes, buffalo mozzarella and 24-month cured Parma ham)

VEGETARIANA · €8

(Mixed leaf salad, Pachino cherry tomatoes, avocado, feta, walnuts and cucumber)

DAMARO · €9

(Mixed leaf salad, sweet corn, tuna and Pecorino Sardo shavings)

PIZZERIA

SCEGLI IL TUO IMPASTO PREFERITO

GLUTEN FREE · €2

WHOLE MEAL · €1,50

KAMUT® · €1,50

CLASSICS

MARINARA · €3,50

(Tomato, oil, garlic and oregano)

MARGHERITA · €5

(Tomato and fresh mozzarella)

PROSCIUTTO E FUNGHI · €7,50

(Tomato, fresh mozzarella, cooked ham and champignon mushrooms)

VIENNESE · €6

(Tomato, fresh mozzarella and frankfurters)

CAPRICCIOSA · €8

(Tomato, fresh mozzarella, cooked ham, artichokes, salami and champignon mushrooms)

PATATOSA · €6,50

(Tomato, fresh mozzarella and French fries)

QUATTRO STAGIONI · €8

(Tomato, fresh mozzarella, champignon mushrooms, cooked ham, artichokes and salami)

QUATTRO FORMAGGI · €8

(Tomato, fresh mozzarella, emmental, Asiago PDO, gorgonzola and Grana Padano)

TONNO E CIPOLLA · €8

(Tomato, fresh mozzarella, tuna and Tropea onions)

DIAVOLA · €7

(Tomato, fresh mozzarella and salami)

GRIGLIA · €8,50

(Tomato, fresh mozzarella, aubergines, peppers and courgettes)

LA SPECK · €7,50

(Tomato, fresh mozzarella and speck Alto Adige added before serving)

VEGETARIANA · €8,50

(Tomato, fresh mozzarella, courgettes, aubergines, peppers, artichokes and Tropea onion)

CALZONE · €9

(Tomato, fresh mozzarella, ricotta and salami)

SPECIAL PIZZAS

ESTATE · €9

(Tomato, buffalo mozzarella, Pachino cherry tomatoes and basil)

MIMO · €13

(Tomato, burrata and 24-month cured Parma ham)

SAPORITA · €8,50

(Tinned tomato, fresh mozzarella, Alta Norcineria roasted ham and fresh champignon mushrooms)

VERA NAPOLETANA · €8,50

(High crust, tomato, fresh mozzarella, buffalo mozzarella, olive oil and fresh basil)

DAMARO · €9

(Tomato, buffalo mozzarella, Cantabrian anchovies, Pachino cherry tomatoes and parsley)

GUSTOSA · €8

(Tomato, fresh mozzarella, brie, porcini mushrooms and salami)

CARMEN · €10

(Tomato, fresh mozzarella, Cantabrian anchovies, dried tomatoes and stracciatella added before serving)

RODI · €9

(Tomato, fresh mozzarella, horsemeat sfilacci, Pachino cherry tomatoes and basil)

ZIO GIGI · €8,50

(Tomato, fresh mozzarella, grilled aubergines, spicy salami, garlic and Grana Padano shavings added before serving)

WHITE PIZZE

PARIGINA · €9,50

(Fresh mozzarella, 24-month cured Parma ham and Grana Padano shavings)

MORTAZZA · €11

(Fresh mozzarella, mortadella, pistachios and Pecorino Sardo shavings)

CARPACCIO · €9

(Fresh mozzarella, bresaola, rocket and Grana Padano shavings)

TARTUFO · €13

(Fresh mozzarella, Asiago porcini mushrooms and grated Berici hills truffle)

PORCHETTA · €8,50

(Fresh mozzarella, organic Asiago, porchetta di Ariccia and Asiago porcini mushrooms)

CODE DI GAMBERO · €9,50

(Fresh mozzarella, prawn tails, Pachino cherry tomatoes and rocket)

PESCATORA · €13

(Fresh mozzarella, seafood salad, smoked salmon and scallop)

HOME-MADE DESSERTS

TIRAMISÙ	· €4	CHEESECAKE	· €4
PANNA COTTA	· €4	PINEAPPLE	· €3,50
CREMA CATALANA FLAMBÉ	· €4	COFFEE / LEMON SORBET	· €3

BEVERAGES

NATURAL / SPARKLING WATER 0,75CL	· €3	PEACH / PEAR / ORANGE-CARROT- LEMON JUICE	· €3
COCA COLA / COCA COLA ZERO	· €3	DRAUGHT BEER	
FANTA	· €3	PERONI 0,3 <i>cl</i>	· €3
SCHWEPPE LEMON TONIC	· €3	/ 0,4 <i>cl</i>	· €5
SPRITE	· €3	PERONI ROSSA 0,3 <i>cl</i>	· €3
PEACH / LEMON TEA	· €3	/ 0,4 <i>cl</i>	· €5

AMARO

AVERNA	· €3,50	MONTENEGRO	· €3,50
BRANCA MENTA	· €3,50	VECCHIA ROMAGNA	· €3,50
FERNET BRANCA	· €3,50	RAMAZZOTTI	· €3,50
VECCHIO AMARO DEL CAPO	· €3,50	SAMBUCA MOLINARI	· €3,50
DISARONNO	· €3,50		
JÄGERMEISTER	· €3,50		

WHISKY

JACK DANIELS	· €6	OBAN WHISKY	
GLEN GRANT	· €6	14 ANNI	· €6

GRAPPA

SARPA DI POLI	· €4	GRAPPA 903	
BONOLLO		TIPICA	· €4
AMARONE	· €4,50	THE QUEEN	· €4
BONOLLO VENETA	· €4	GRAPPA DA	
GRAPPA 903		CONVERSAZIONE	· €4
BARRIQUE	· €4		

APERITIFS

APEROL SPRITZ	· €3	CRODINO	· €2,50
CAMPARI SPRITZ	· €3	NON-ALCOHOLIC	
HUGO	· €3	FRUIT JUICE	· €3
GINGERINO	· €2,50		

COFFEE AND TEA

COFFEE	· €1,10	CAPPUCCINO	· €1,80
COFFEE		ICED COFFEE	· €3
DECAFFEINATED	· €1,50	CAMOMILLE	· €2
SPIKED COFFEE	· €1,80	HERB TEAS	· €2,50
BARLEY COFFEE	· €1,50		
GINSENG COFFEE	· €1,50		

DRAUGHT WINE

	1/2 LITRE	1 LITRE
CUSTOZA	€5	€8
CABERNET	€5	€8

BUBBLES

	BY THE GLASS	BOTTLE
PROSECCO DOC "PALLADIO"	€3	€15
PROSECCO DOCG EXTRA DRY "BORTOLUZ"	€4	€20
SOAVE BRUT "AZIENDA AGRICOLA MAINENTE"	/	€18
DURELLO "AZIENDA AGRICOLA FRANCHETTO"	/	€22
TRENTO DOC "INKINO"	/	€25

STILL WHITE

	BY THE GLASS	BOTTLE
LUGANA "AZIENDA AGRICOLA MAINENTE"	€3	€18
GEWÜRZTRAMINER "CASTEL SALLEGG"	€4	€20
RIBOLLA GIALLA "TENUTA VILLANOVA"	€3	€18

REDS

	BY THE GLASS	BOTTLE
VALPOLICELLA CLASSICO "VENTURINI"	€3	€18
VALPOLICELLA RIPASSO "VENTURINI"	/	€25
AMARONE DELLA VALPOLICELLA	/	€40
PINOT NERO "CASTEL SALLEGG"	€4	€25
POLVERIERA "PIOVENE PORTO GODI"	€4	€20