

# 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 · €17

CHARCUTERIE BOARD WITH LOCAL CHEESES · €15

*(Speck Alto Adige, Reserve 24-month cured ham, porchetta di Ariccia, pancetta di Langhirano, organic Asiago, Pecorino Sardo and Grana Padano)*

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

## STARTERS FROM THE SEA

---

DAMARO MIXED STARTER · €18

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

SEAFOOD SALAD · €13

SCALLOP GRATIN · €3 *(per scallop)*

NEEDLE SQUID WITH CREAMY POLENTA · €10

CROSTINI WITH CREAMED SALT COD · €11

SAUTÉED MUSSELS IN TOMATO SAUCE WITH CROSTINI · €11

**COVER CHARGE €2**

## FIRST COURSES FROM THE LAND

---

HOME-MADE BIGOLI WITH DUCK RAGÙ · €10

BERICI HILLS BLACK TRUFFLE RISOTTO CREAMED WITH CHAMPAGNE · €14  
*(min. 2 people)*

SPAGHETTI CARBONARA · €8

RISOTTO WITH PORCINI MUSHROOMS AND ASIAGO PDO · €13 *(min. 2 people)*

HOME-MADE RAVIOLI WITH PUMPKIN FILLING SERVED WITH BUTTER AND SAGE · €10

HOME-MADE POTATO GNOCCHI WITH CHEESE AND WALNUT FONDUE · €9

## FIRST COURSES FROM THE SEA

---

SEAFOOD LINGUINE · €15

GRAGNANO SPAGHETTI WITH VENUS CLAMS · €15

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

DAMARO PACCHERI · €14

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

HOME-MADE FRESH EGG TAGLIOLINI WITH LOBSTER · €20

SEAFOOD RISOTTO · €16 *(min. 2 people)*

SCIALATELLI WITH MARINARA SAUCE · €12

*(Mussels and clams)*

## SECOND COURSES FROM THE LAND

---

SLICED BEEF STEAK WITH BERICI HILLS BLACK TRUFFLE · €20

SLICED BEEF STEAK WITH ROSEMARY · €17

BEEF FILLET WITH GREEN PEPPER · €17

ESCALOPE WITH ASIAGO PORCINI MUSHROOMS · €12

## SECOND COURSES FROM THE SEA

---

MIXED FRIED MEDITERRANEAN FISH WITH VEGETABLES · €15

SALT COD VICENZA STYLE WITH POLENTA · €14

BAKED MEDITERRANEAN SEA BASS · €20

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 · €5 (per 100g)

MARINATED LAMB CUTLETS · €14

MIXED GRILLED MEATS · €18

RIB OF SORANA BEEF · €4 (per 100g)

BEEF FILLET · €18

BONE-IN PORK CHOP · €10

DEBONED MARINATED CHICKEN THIGHS · €8

ADRIATIC SEA BASS · €17

GRILLED SHELLFISH · €18

MIXED GRILLED FISH · €20

## SIDE DISHES

---

ROAST POTATOES · €4

GRILLED VEGETABLES · €4

MIXED SALAD · €4

BUTTERED SPINACH · €4

FRENCH FRIES OR DIPPERS · €4

## SALADS

---

CAESAR SALAD · €10

*(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 · €10

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

DAMARO · €9

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

# PIZZERIA

---

## CHOOSE YOUR DOUGH

GLUTEN FREE · €2

WHOLEMEAL · €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)*

**EXTRA CHARGES WILL BE APPLIED FOR EACH ADDITIONAL TOPPING**

## 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 PIZZAS

---

**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 · €5

PANNA COTTA · €5

CREMA CATALANA FLAMBÉ · €5

CHEESECAKE · €5

SORBETTO AL CAFFÈ / LIMONE · €4

SEMIFREDDI · €5

## BEVERAGES

---

ACQUA NATURALE / FRIZZANTE 0,75cl · €3

COCA COLA / COCA COLA ZERO · €3,50

FANTA · €3,50

SCHWEPES LEMON TONICA · €3,50

SPRITE · €3,50

THÈ ALLA PESCA / LIMONE · €3,50

### DRAUGHT BEER

PERONI 0,2cl · €3,50 / 0,4cl · €5

## AMARO

---

AVERNA · €4

BRANCA MENTA · €4

FERNET BRANCA · €4

VECCHIO AMARO DEL CAPO · €4

DISARONNO · €4

JÄGERMEISTER · €4

MONTENEGRO · €4

VECCHIA ROMAGNA · €4

RAMAZZOTTI · €4

SAMBUCA MOLINARI · €4

## WHISKY

---

JACK DANIELS · €7

GLEN GRANT · €8

OBAN WHISKY 14 ANNI · €8

## GRAPPA

---

SARPA DI POLI · €4,50

BONOLLO AMARONE · €4,50

GRAPPA 903 BARRIQUE · €4,50

NARDINI · €4,50

POLI MIELE · €4,50

STORICA NERA · €4,50

## APERITIFS

---

SPRITZ APEROL · €3,50

SPRITZ CAMPARI · €3,50

HUGO · €3,50

GINGERINO · €3,50

ANALCOLICO ALLA FRUTTA · €3,50

## COFFEE AND TEA

---

CAFFÈ · €1,20

CAFFÈ DECAFFEINATO · €1,50

CAFFÈ CORRETTO · €1,80

CAFFÈ D'ORZO · €1,60

CAFFÈ GINSENG · €1,60

CAPPUCCINO · €1,80

CAFFÈ SHAKERATO · €3

CAMOMILLA · €2

TISANE · €2,50



## DRAUGHT WINE

---

	1/2 LITRE	1 LITRE
CUSTOZA	€5	€10
CABERNET	€5	€10

## BUBBLES

---

	BY THE GLASS	BOTTLE
PROSECCO DOC "PALLADIO"	€3	€18
PROSECCO DOCG EXTRA DRY BRUT "COLLE"	€4	€25
TRENTO DOC "CONTI D'ARCO"	/	€30
BELLAVISTA FRANCIACORTA	/	€40
FERRARI PERLE	/	€45
BLANQUETTE DI LIMOUX	/	€35

## STILL WHITE WINE

---

	BY THE GLASS	BOTTLE
LUGANA "PASETTO EMILIO"	€4	€20
GEWÜRZTRAMINER "KALTERN"	€4	€25
RIBOLLA GIALLA "TENUTA VILLANOVA"	€4	€20

## REDS

---

	BY THE GLASS	BOTTLE
VALPOLICELLA SUPERIORE "VENTURINI" 2017	€4,50	€25
VALPOLICELLA RIPASSO "VENTURINI"	/	€28
AMARONE DELLA VALPOLICELLA	/	€45
PINOT NERO "KALTERN"	€4,50	€25
POLVERIERA "PIOVENE PORTO GODI"	€4	€20
CHIANTI RISERVA "LEONARDO"	/	€30