



DAMARO

Ristorante · Pizzeria · Locanda

D A M A R O

Ristorante · Pizzeria · Inn

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.

TEMPTATIONS

OLIVE ASCOLANE • €5

FRIED VEGETABLES • €5

NEAPOLITAN MIXED FRY • €7

BREADED MOZZARELLA • €5

BREAD CRACKER WITH GRANA PADANO OR ROSEMARY • €4

LAND STARTERS

GRILLED SALAMI IN BALSAMIC VINEGAR WITH LOW-TEMPERATURE COOKED TROPEA ONION AND TOASTED POLENTA • €8

YOUNG SORANA BEEF TARTARE CUT WITH A KNIFE WITH BLACK TRUFFLE FROM THE COLLI BERICI • €18

MIXED COLD CUTS AND LOCAL CHEESES • €15

Trevigiana Porchetta, Langhirano bacon, artisan Venetian sopressa, Alpine BIO Asiago, and Pecorino Sardo.

CRISPY GRANA PADANO BASKET WITH CREAM OF CHEESES AND ALTOPIANO PORCINI MUSHROOMS • €10

SEA STARTERS

MIXED SEAFOOD STARTER "AL DAMARO" • €18

Seafood salad, gratinated scallops, whipped cod on crouton, marinated anchovies, sardines in saor, and shrimp tails in pink sauce.

SEAFOOD SALAD • €13

GRATINATED SCALLOPS • €3.50 (each)

SQUID SKEWERS WITH SOFT POLENTA • €10

CROUTONS WITH WHIPPED COD • €12

RED SAUTÉED MUSSELS WITH CROUTONS • €14

With crust +€2.

COVER €2

LAND FIRST COURSES

HOMEMADE BIGOLI WITH DUCK RAGOUT • €10

RISOTTO WITH BLACK TRUFFLE FROM THE COLLI BERICI, WHIPPED WITH CHAMPAGNE • €15 (min. 2 pers.)

SPAGHETTI CARBONARA • €10

RISOTTO WITH ALTOPIANO PORCINI MUSHROOMS AND D.O.P. ASIAGO • €14 (min. 2 pers.)

HOMEMADE RAVIOLI FILLED WITH PUMPKIN, SERVED WITH BUTTER AND SAGE • €12

HOMEMADE POTATO GNOCCHI WITH CHEESE FONDUE AND WALNUTS • €10

SEA FIRST COURSES

LINGUINE WITH SEAFOOD • €16

GRAGNANO SPAGHETTI WITH CLAMS • €15

HOMEMADE TORTELLONI FILLED WITH SEA BASS IN SCAMPI RAGOUT • €16

PACCHERI "AL DAMARO" • €15

Shrimp tartare, Pachino cherry tomatoes, burrata, and basil at the end of cooking.

HOMEMADE EGG TAGLIOLINI WITH LOBSTER • €20

SEAFOOD RISOTTO • €17 (min. 2 pers.)

GRAGNANO SPAGHETTONE WITH CRAB, CHERRY TOMATOES, AND SMOKED BURRATA • €17

LAND MAIN COURSES

SLICED BEEF STEAK WITH BLACK TRUFFLE FROM THE COLLI BERICI • €20

SLICED BEEF STEAK WITH ROSEMARY • €17

BEEF FILLET WITH GREEN PEPPER • €18

PORK SCALOPPINE WITH ALTOPIANO PORCINI MUSHROOMS • €13

SEA MAIN COURSES

MIXED MEDITERRANEAN FRIED FISH WITH SIDE VEGETABLES • €15

VICENTINA-STYLE CODFISH WITH POLENTA • €15

BAKED MEDITERRANEAN SEA BASS • €20

TUNA TATAKI WITH STRACCIATELLA, CONFIT CHERRY TOMATOES,
AND TAGGIASCHE OLIVES • €16

CRISPY BAKED SALMON FILLET WITH SPONTANEOUS HERBS • €15

SALADS

CAESAR SALAD • €12

Homemade bread crust chicken, crispy bacon, little gem lettuce,
and Caesar sauce with flakes of Grana Padano.

PARMA • €10

Mixed salad, Pachino cherry tomatoes, Campana buffalo mozzarella,
and 24-month-aged Parma ham.

VEGETARIAN • €11

Mixed salad, Pachino cherry tomatoes, avocado, Greek feta, walnuts, and cucumber.

DAMARO • €10

Mixed salad, sweet corn, tuna, and flakes of Pecorino Sardo.

GRILL

YOUNG SORANA FIORENTINA • €5.50 (per 100g)

LAMB CHOPS • €15

MIXED GRILLED MEATS • €18

YOUNG SORANA RIB EYE STEAK • €4.50 (per 100g)

BEEF FILLET • €18

PORK CHOP • €12

MARINATED AND BONELESS CHICKEN THIGHS • €8

ADRIATIC SEA BASS • €17

GRILLED SHELLFISH PLATTER • €18

MIXED GRILLED FISH PLATTER • €20

SIDES

ROASTED POTATOES • €4

GRILLED VEGETABLES • €4

MIXED SALAD • €4

BUTTERED SPINACH • €4

FRENCH FRIES OR DIPPERS • €4

TUSCAN BAKED BEANS • €4

THE PIZZERIA

Choose your favorite crust

GLUTEN-FREE • €3.50

WHOLEGRAIN • €2

KAMUT® • €2

CLASSICS

MARINARA • €4.50

Tomato, olive oil, garlic, and oregano.

MARGHERITA • €6

Tomato and mozzarella cheese.

HAM AND MUSHROOMS • €8

Tomato, mozzarella cheese, cooked ham, and champignon mushrooms.

VIENNESE • 7€

Tomato, mozzarella cheese, and sausage.

CAPRICCIOSA • €8.50

Tomato, mozzarella cheese, cooked ham, artichokes, salami, and champignon mushrooms.

PATATOSA • €7

Tomato, mozzarella cheese, and French fries.

FOUR SEASONS • €8.50

Tomato, mozzarella cheese, champignon mushrooms, cooked ham, artichokes, and salami.

FOUR CHEESES • €8.50

Tomato, mozzarella cheese, Asiago D.O.P., gorgonzola, and Grana Padano.

TUNA AND ONION • €8

Tomato, mozzarella cheese, tuna, and Tropea onion.

DEVILISH • €7

Tomato, mozzarella cheese, and spicy salami.

GRILLED VEGETABLES • €8.50

Tomato, mozzarella cheese, eggplant, bell peppers, and zucchini.

LA SPECK • €7.50

Tomato, mozzarella cheese, and Alto Adige speck added after cooking.

VEGETARIAN • €8.50

Tomato, mozzarella cheese, zucchini, eggplant, bell peppers, artichokes, and Tropea onion.

STUFFED CALZONE • €9

Tomato, mozzarella cheese, ricotta cheese, and salami.

ADDITIONAL TOPPINGS WILL INCUR AN EXTRA CHARGE.

SPECIAL PIZZAS

SUMMER • €9

Tomato, buffalo mozzarella, Pachino cherry tomatoes, and basil.

MIMO • €13

Tomato, burrata, and 24-month aged Parma ham.

SAVORY • €8.50

Peeled tomatoes, mozzarella cheese, grilled cooked ham, and fresh champignon mushrooms.

TRUE NEAPOLITAN • €9

Mozzarella cheese, Salento cherry tomato sauce, buffalo mozzarella, olive oil, and fresh basil.

DAMARO • €10

Tomato, buffalo mozzarella, Cantabrian anchovies, Pachino cherry tomatoes, and parsley.

TASTY • €8

Tomato, mozzarella cheese, brie, porcini mushrooms, and salami.

CARMEN • €10

Tomato, mozzarella cheese, Cantabrian anchovies, sun-dried tomatoes, and stracciatella added after cooking.

RODI • €9

Tomato, mozzarella cheese, bresaola, Pachino cherry tomatoes, and basil.

ZIO GIGI • €8.50

Tomato, mozzarella cheese, grilled eggplants, spicy salami, garlic, and Grana Padano shavings added after cooking.

WHITE PIZZAS

PARISIAN • €9.50

Mozzarella cheese, 24-month aged Parma ham, and shavings of Grana Padano.

MORTAZZA • €11

Mozzarella cheese, mortadella, pistachios, and shavings of Pecorino Sardo.

CARPACCIO • €9

Mozzarella cheese, bresaola, arugula, and shavings of Grana Padano.

TRUFFLE • €13

Mozzarella cheese, mushrooms from the Altopiano, and grated Colli Berici truffle.

PORCHETTA • €9

Mozzarella cheese, Asiago cheese, Ariccia porchetta, and Altopiano porcini mushrooms.

PRAWN TAILS • €10

Mozzarella cheese, prawn tails, Pachino cherry tomatoes, and arugula.

PESCATORA • €13

Mozzarella cheese, seafood salad, smoked salmon, and scallop.

HOMEMADE DESSERTS

TIRAMISU • €5

PANNA COTTA • €5

FLAMBÉED CREMA CATALANA • €5

CHEESECAKE • €5

COFFEE / LEMON SORBET • €4

SEMIFREDDI • €6

BIBITE

STILL / SPARKLING WATER 0.75cl • €3

COCA COLA/COCA COLA ZERO • €3.50

SPRITE • €3.50

PEACH / LEMON ICED TEA • €3.50

FANTA • €3.50

SCHWEPES LEMON TONIC • €3.50

AMARI

AVERNA • €4

BRANCA MENTA • €4

FERNET BRANCA • €4

VECCHIO AMARO DEL CAPO • €4

DISARONNO • €4

JAGERMEISTER • €4

MONTENEGRO • €4

VECCHIA ROMAGNA • €4

RAMAZZOTTI • €4

SAMBUCA MOLINARI • €4

WHISKY

JACK DANIELS • €7

GLEN GRANT • €8

OBAN WHISKY 14 ANNI • €8

GRAPPE

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

DRAFT BEERS	0.2cl	0.4cl
PERONI	€3,50	€5

ON-TAP WINES	1.2l
CUSTOZA	€5
CABERNET	€5

SPARKLING WINES	Glass	Bottle
PROSECCO DOCG EXTRA DRY BRUT "COLLE"	€4	€25
TRENTO DOC "INKINO"	-	€30
FERRARI "PERLE"	-	€50
FRANCIACORTA "MAJOLINI VINTAGE"	-	€45
FRANCIACORTA "MAJOLIN SATÈN"	-	€40

STILL WHITE WINES	Glass	Bottle
LUGANA "PASETTO EMILIO"	€4	€22
GEWÜRZTRAMINER "KALTERN"	€4	€30
GEWÜRZTRAMINER "LAVIS"	€4	€25
RIBOLLA GIALLA "TENUTA VILLANOVA"	€4	€20

RED WINES	Glass	Bottle
VALPOLICELLA SUPERIORE "VENTURINI"	€4.50	€25
VALPOLICELLA RIPASSO "VENTURINI"	-	€30
AMARONE DELLA VALPOLICELLA	-	€55
PINOT NERO "KALTERN"	€4.50	€30
POLVERIERA "PIOVENE PORTO GODI"	€4	€22
LAGREIN "LAVIS"	€4.50	€25
PINOT NERO "LAVIS"	€4	€25