



DAMARO

Ristorante · Pizzeria · Locanda

D A M A R O

Ristorante • Pizzeria • Locanda

Welcome to Locanda Damaro!

Restaurant • Pizzeria • Locanda

Cooking, for us, is an act of love.

An art made of genuine gestures, true flavors, and emotions shared around the table. Every day, we select the finest ingredients, working them with passion and creativity to offer you dishes that speak to the heart and stay in your memory.

Whether you're here for a quick lunch, a special dinner, or a relaxing weekend, **Locanda Damaro** is the place where taste meets elegance, where hospitality is all about attention to detail, and every little thing matters.

But Locanda Damaro is more than just a restaurant.

We also offer elegant and quiet rooms for those who want to enjoy a full experience, immersing themselves in the tranquility and comfort of our Inn—to rest and recharge after a day dedicated to good food and the beauty of Vicenza.

Make yourself comfortable, let our hospitality pamper you.

We'll take care of the taste.

CONTACTS

Strada Sant'Antonino, 146 - Vicenza (VI)
www.ristorantedamaro.it

RESERVATIONS & INFORMATION

Email: prenotazioni@ristorantedamaro.it
Phone: +39 0444 928030
Mobile: +39 349 2222501

To ensure we provide you with the best possible service, please inform us of any allergies or intolerances when placing your order.

LIST OF ALLERGENS:

Cereals containing gluten, eggs and egg-based products, crustaceans and crustacean-based products, fish and fish-based products, peanuts and peanut-based products, tree nuts (almonds, hazelnuts, walnuts), celery and celery-based products, milk and milk-based products (including lactose), mustard and mustard-based products, sesame seeds and sesame-based products, lupin and lupin-based products, sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/l, molluscs and mollusc-based products.

TASTY BITES

BATTERED VEGETABLES · 5

TRUFFLE-FLAVORED MINI MOZZARELLA BALLS · 6

CRISPY FLATBREAD WITH GRANA PADANO OR ROSEMARY · 5

GOLDEN-FRIED MUSSELS WITH CAPER SAUCE · 10

CRISPY MARINATED CHICKEN FILLET · 6

LAND APPETIZERS

GRILLED SALAMI WITH BALSAMIC VINEGAR, SLOW-COOKED TROPEA ONION, AND TOASTED POLENTA · 8

HAND-CHOPPED YOUNG SORANA BEEF TARTARE WITH BLACK TRUFFLE FROM THE BERICI HILLS · 18

PLATTER OF MIXED CURED MEATS AND LOCAL CHEESES · 15
(Treviso-style porchetta, Langhirano pancetta, artisan Veneto sopressa, organic Asiago mountain cheese, Sardinian pecorino, and pickled vegetables)

CRISPY GRANA PADANO BASKET WITH CHEESE CREAM AND PORCINI MUSHROOMS FROM THE HIGHLANDS · 10

SEAFOOD APPETIZERS

MIXED SEAFOOD APPETIZER "AL DAMARO" · 18.50
(Seafood salad, au gratin scallop, creamed dentex on toasted bread, shrimp tails in cocktail sauce, marinated swordfish and salmon)

SEAFOOD SALAD · 14

AU GRATIN SCALLOPS · 3.50 *(per piece)*

SKEWERED SQUID WITH CREAMY POLENTA · 10

TOASTED BREAD WITH CREAMED DENTEX · 12

SAUTÉED MUSSELS IN TOMATO SAUCE WITH CROSTINI · 12
(Baked in a crust +2)

LAND FIRST COURSES

HOMEMADE BIGOLI WITH DUCK RAGÙ · 10

BLACK TRUFFLE RISOTTO FROM THE BERICI HILLS CREAMED WITH CHAMPAGNE · 16
(minimum 2 people)

SPAGHETTI ALLA CARBONARA · 11

RISOTTO WITH SCALLOPS, PORCINI MUSHROOMS FROM THE HIGHLANDS, AND ASIAGO D.O.P. CHEESE · 14
(minimum 2 people)

HOMEMADE RAVIOLI STUFFED WITH PUMPKIN, SERVED WITH BUTTER AND SAGE · 12

HOMEMADE POTATO GNOCCHI WITH CHEESE FONDUE AND WALNUTS · 11

SEAFOOD FIRST COURSES

LINGUINE WITH MIXED SEAFOOD · 16

GRAGNANO SPAGHETTI WITH CLAMS · 15

PACCHERI "AL DAMARO" · 15
(Chopped king prawns, Pachino cherry tomatoes, burrata, and basil added at the end of cooking)

HOMEMADE FRESH EGG TAGLIOLINI WITH LOBSTER · 20

SEAFOOD RISOTTO · 17
(min. 2 people)

GRAGNANO PACCHERI WITH LANGOUSTINES · 17
(With cherry tomato duo, Bronte pistachio, and stracciatella mousse)

LAND MAIN COURSES

BEEF TAGLIATA WITH BLACK TRUFFLE FROM THE BERICI HILLS · 20

BEEF TAGLIATA WITH CARAMELIZED ONIONS · 18

BEEF FILLET WITH GREEN PEPPER · 19

SCALOPPINE WITH PORCINI MUSHROOMS FROM THE HIGHLANDS · 13

SEAFOOD MAIN COURSES

MIXED FRIED MEDITERRANEAN SEAFOOD WITH VEGETABLES · 15

CODFISH VICENZA-STYLE WITH POLENTA · 15

BAKED MEDITERRANEAN SEA BASS · 20

TUNA TATAKI WITH STRACCIATELLA, CONFIT CHERRY TOMATOES, AND TAGGIASCHE OLIVES · 17

CRISPY BAKED SALMON STEAK WITH WILD HERBS · 15

SALADS

CAESAR SALAD · 13
(Homemade breaded chicken, crispy bacon, heart of lettuce, Caesar dressing, Grana Padano shavings)

PARMA · 11
(Mixed salad, Pachino cherry tomatoes, Campania 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 Pecorino Romano shavings)

GRILLED

SORANA FLORENTINE STEAK · 6.50 *(per 100g)*
(Minimum 30 days dry-aged)

MARINATED LAMB CHOPS · 15

MIXED GRILLED MEATS · 18
(Beef tagliata, chicken thighs, pork ribs, pork chop, and sausage)

SORANA RIB STEAK · 5.50 *(per 100g)*
(Minimum 30 days dry-aged)

BEEF FILLET · 18

PORK CHOP WITH LONG BONE · 12

BONELESS AND MARINATED CHICKEN THIGHS · 10

ADRRIATIC SEA BASS · 17

GRILLED CRUSTACEANS · 18

MIXED GRILLED FISH · 20

SIDES

BAKED POTATOES · 5

GRILLED VEGETABLES · 5

MIXED SALAD · 4

BUTTERED SPINACH · 5

FRIES OR DIPPERS · 5

BEANS "ALL'UCCELLETTO" STYLE · 5
(Tuscan baked beans)

FRIARIELLI WITH GARLIC, OIL, AND CHILI PEPPER · 5

THE PIZZERIA

CHOOSE YOUR FAVORITE DOUGH

GLUTEN-FREE · 3.50

WHOLE WHEAT · 2.50

KAMUT · 2.50

THICK CRUST · 1,50

THE CLASSICS

MARINARA · 5
(Tomato, oil, garlic, and oregano)

MARGHERITA · 7
(Tomato and fior di latte cheese)

HAM AND MUSHROOMS · 8.50
(Tomato, fior di latte cheese, cooked ham, and champignon mushrooms)

VIENNESE · 7.50
(Tomato, fior di latte cheese, and sausages)

CAPRICCIOSA · 9
(Tomato, fior di latte cheese, cooked ham, artichokes, salami, and champignon mushrooms)

PATATOSA · 7.50
(Tomato, fior di latte cheese, and French fries)

FOUR SEASONS · 9
(Tomato, fior di latte cheese, champignon mushrooms, cooked ham, artichokes, and salami)

FOUR CHEESES · 8.50
(Tomato, fior di latte cheese, Emmental, Asiago D.O.P, gorgonzola, and Grana Padano)

TUNA AND ONION · 8.50
(Tomato, fior di latte cheese, tuna, and Tropea onion)

DIAVOLA · 7.50
(Tomato, fior di latte cheese, and salami)

GRILLED VEGETABLES · 8.50
(Tomato, fior di latte cheese, eggplant, peppers, and zucchini)

SPECK · 8
(Tomato, fior di latte cheese, Alto Adige speck added after baking)

VEGETARIAN · 8.50
(Tomato, fior di latte cheese, zucchini, eggplant, peppers, artichokes, and Tropea onion)

FRIED CALZONE · 9
(Tomato, fior di latte cheese, ricotta, Grana Padano, and salami)

SPECIAL PIZZAS

ESTATE · 9.50
(Tomato, Campania buffalo mozzarella, Pachino cherry tomatoes, and basil)

MIMO · 13
(Tomato, burrata, and 24-month aged Parma ham)

SAPORITA · 9
(Peeled tomatoes, fior di latte cheese, premium grilled cooked ham, fresh champignon mushrooms)

TRUE NAPOLETANA · 9.50
(Thick crust, Pachino cherry tomato sauce, fior di latte cheese, Campania buffalo mozzarella, olive oil, and fresh basil)

DAMARO · 12.50
(Tomato, Campania buffalo mozzarella, Cantabrian anchovies, Pachino cherry tomatoes, parsley)

TASTY · 9
(Tomato, fior di latte cheese, brie, porcini mushrooms, and salami)

CARMEN · 13
(Tomato, fior di latte cheese, Cantabrian anchovies, sun-dried tomatoes and stracciatella added after baking)

QUEEN RODI · 15
(Fior di latte cheese, sautéed king prawns and black truffle from the Berici Hills)

UNCLE MARIO · 9
(Tomato, fior di latte cheese, grilled eggplant, spicy salami, garlic and Grana Padano shavings added after baking)

WHITE PIZZAS

MORTAZZA · 11
(Fior di latte cheese, mortadella, pistachios, and Pecorino Romano shavings)

CARPACCIO · 9.50
(Fior di latte cheese, bresaola, arugula, and Grana Padano)

TRUFFLE · 13
(Fior di latte cheese, mountain porcini mushrooms and grated black truffle from the Berici Hills)

PRAWN TAILS · 11
(Fior di latte cheese, prawn tails, Pachino cherry tomatoes, and arugula)

SGOMBRINA · 13
(Thick crust, fior di latte cheese, Pachino cherry tomatoes, mixed greens, and mackerel fillet)

PORCHETTA · 9.50
(Fior di latte cheese, organic Asiago mountain cheese, Ariccia porchetta, and mountain porcini mushrooms)

L'OCHETTA · 13
(Thick crust, fior di latte cheese, fresh mascarpone, sautéed spinach, and duck breast)

HOMEMADE DESSERTS

- TIRAMISÙ · 6

SEMIFREDDO · 6

FLÀMBÉ CATALAN CREAM · 6

COFFEE OR LEMON SORBET · 4
- CHEESECAKE · 6

(Salted caramel, mixed berries, or pistachio)

SOFT HEART CAKE · 6

(Chocolate or pistachio)

SOFT DRINKS

- NATURAL MINERAL WATER 0.8cl · 3.50

COCA COLA / COCA COLA ZERO · 3.50

FANTA · 3.50

SCHWEPPE'S LEMON TONIC · 3.50

SPRITE · 3.50
- PEACH/LEMON ICED TEA · 3.50

ON TAP BEERS

- LIGHT BEER 0,2cl · 3,50

LIGHT BEER 0,4cl · 5

WINE ON TAP

- CUSTOZA 1/2L · 5 / 1L · 10

PROSECCO 1/2L · 7 / 1L · 14
- CABERNET 1/2L · 5 / 1L · 10

DIGESTIFS

- AVERNA · 4,50

BRANCA MENTA · 4,50

FERNET BRANCA · 4,50

VECCHIO AMARO DEL CAPO · 4,50

DISARONNO · 4,50
- JAGERMAISTER · 4,50

MONTENEGRO · 4,50

VECCHIA ROMAGNA · 4,50

RAMAZZOTTI · 4,50

SAMBUCA MOLINARI · 4,50

GRAPPAS

- SARPA DI POLI · 4,50

BONOLLO AMARONE · 6,50

GRAPPA 903 BARRIQUE · 4,50
- GRAPPA 903 TIPICA · 4,50

NARDINI · 4,50

STORICA NERA · 4,50

WHISKIES

- JACK DANIELS · 7

GLAN GRANT · 8
- OBAN 14 ANNI · 8

COFFEE AND HOT DRINKS

- COFFEE · 1.30

DECAFFEINATED COFFEE · 1.50

COFFEE CORRETTO · 1.80

BARLEY COFFEE · 1.60
- GINSENG COFFEE · 1.60

CAPPUCCINO · 2

SHAKERATO COFFEE · 3.50

HERBAL TEA · 3

