

**DAMEDEO**  
R I S T O R A N T E

*Chef Tumminia*

*L'amore è come la buona cucina  
le cose speciali nascono sempre  
da ingredienti semplici,  
ma sono rese magiche dalla fantasia...*

## **TRADITIONAL CURED MEAT**

### **ANTIPASTO DAMEDEO**

*Prosciutto di Parma PDO aged 24 month, Salame di Felino PGI, pancetta piacentina PDO, pork cracklings, chicken salad (chicken breast, homemade mayonnaise, celery, olives and capers), pickled vegetables, gnocco fritto*

### **CULATELLO DI ZIBELLO DOP**

*Culatello di Zibello PDO "Salumificio Rossi", sweet and sour fresh vegetables, gnocco ingrassato*

### **LA FAVOLA**

*Mortadella Favola "Salumificio Palmieri" cooked in natural skin, Squacquerone cheese PDO, sweet & sour bell peppers, pistachios, homemade piada*

### **IL NORCINO**

*Prosciutto di Parma PDO aged 24 months, Coppa di Parma PGI, Salame di Felino PGI, Mortadella Favola, pork cracklings, whole wheat crescentine*

## **STARTERS**

### **BON BON DI PARMIGIANO REGGIANO**

*Parmigiano Reggiano PDO balls with creamy Jerusalem artichoke and almonds*

### **FLAN DI ZUCCA**

*Pumpkin flan with Parmigiano Reggiano PDO fondue, Amaretto biscuit, Balsamic Vinegar of Modena PGI*

### **BATTUTA DI VITELLONE**

*Beef tartare, Carnaroli rice chips, ricotta cheese, caramelized celery, teriyaki sauce*

### **FRITTELLE DI BACCALÀ**

*Cod fritters served with Balsamic Vinegar of Modena PGI and honey sauce and mango & bell peppers chutney*

## **FIRST COURSES**

### **TORTELLINO DEL DITO MIGNOLO**

*Tortellini in traditional capon broth*

### **PASSATELLI**

*Traditional dumplings made with breadcrumbs, egg and Parmigiano Reggiano PDO served in chicken broth*

### **SPUGNOLATA DAMEDEO**

*Yellow lasagna with veal ragout, morel mushrooms, bechamel sauce*

### **LASAGNE VERDI**

*Green lasagna with traditional Bolognese sauce, bechamel sauce*

### **RAVIOLI ALLE ERBETTE**

*Fresh herbs ravioli with plum tomatoes sauce, basil, crispy bacon*

### **TORTELLI FIOR DI RICOTTA E SPINACI**

*Ricotta cheese and spinach tortelli with butter and sage sauce*

### **TAGLIATELLA DI SFOGLIA GIALLA DOPPIO TUORLO**

*Double yolk fresh tagliatelle with traditional Bolognese sauce*

### **TAGLIATELLA DI SFOGLIA VERDE**

*Green tagliatelle with Culatello di Zibello PDO, sauteed zucchini*

### **GRAMIGNA ARTIGIANALE ALL'UOVO**

*Artisan egg gramigna pasta with sausage ragout*

### **CHICCHE DI PASSATELLO**

*Dry passatelli pasta with white meat ragout, rosemary, cashews*

### **RISO CARNAROLI AL PARMIGIANO REGGIANO DOP**

*Carnaroli rice with Parmigiano Reggiano PDO, Cotichino of Modena PGI, salted zabaione, Balsamic Vinegar of Modena PGI*

### **VELLUTATA TIEPIDA DI PATATE ALLO ZAFFERANO**

*Warm saffron potato soup served with croutons and parsley*

# ***MEAT TROLLEY***

*AVAILABLE ONLY FOR DINNER*

## **BOILED MEATS**

*Smoked ham, beef cheek, veal tongue, tail and head, cotechino,  
zampone, cappello del prete, hen*

## **ROASTED MEATS**

*Veal rump, milk braised pork, Lambrusco wine braised pork loin,  
suckling pig leg, pork collar*

## **TO ACCOMPANY MEATS**

*green sauce, yellow sauce and fruit mustard*

## **MAIN COURSES**

### **FILETTO DI MANZO ALL'ACETO BALSAMICO**

*Beef Fillet with Balsamic Vinegar of Modena PGI  
and onions from Boretto*

### **TAGLIATA DI ANGUS ALLA GRIGLIA**

*Grilled Angus steak with sweet salt from Cervia and rosemary*

### **BOLLITO MISTO**

*Selection of traditional boiled meats  
(AVAILABLE FOR LUNCH ONLY)*

### **ARROSTO MISTO**

*Selection of traditional roasted meats  
(AVAILABLE FOR LUNCH ONLY)*

### **POLPETTA E PISELLO**

*Veal meatballs served in stewed peas sauce*

### **GALLETTO RUSPANTE SPEZIATO**

*Grilled spiced cockerel, gratin cauliflower*

### **FORMAGGI IN DEGUSTAZIONE**

*Selection of PDO cheeses, honey and jam*

## **SIDES**

### **PATATE ARROSTO**

*Roasted potatoes with sweet salt from Cervia and rosemary*

### **PURÈ DI PATATE**

*“La Cabrette” potato purée, butter and nutmeg*

### **VERDURE ALLA GRIGLIA**

*Grilled vegetables (aubergine, zucchini, endive, radicchio)*

### **SPINACI BURRO E PARMIGIANO REGGIANO DOP**

*Spinach with butter and Parmigiano Reggiano PDO*

### **INSALATA VERDE**

*Green salad*

### **INSALATA MISTA**

*Mixed salad (green salad, carrots, tomatoes)*

## ***DESSERT TROLLEY***

### **ZUPPA INGLESE**

*Trifle*

### **CRÈME CAMEL**

### **PANNA COTTA AL CAMELLO**

*Panna cotta with caramel sauce*

### **PERE SCIROPATE ALL'ARANCIA**

*Orange candied pear*

### **ZABAIONE**

*Zabaglione sauce*

### **TIRAMISÙ AL CAFFÈ**

*Coffee tiramisu*

### **TORTA DELLO CHEF**

*Chef's cake*

### **TAGLIATA DI FRUTTA MISTA DI STAGIONE**

*Sliced seasonal fresh fruit*

### **PIATTO MISTO DI DOLCI**

## **SOFT DRINKS**

### **ACQUA LT. 0,75**

*Water LT. 0,75*

### **BIBITE**

*Soft drinks*

### **BIRRA PICCOLA**

*Small beer*

### **BIRRA MEDIA**

*Medium beer*

### **BIRRA GRANDE**

*Large beer*

### **CALICE DI VINO**

*Wine glass*

### **CALICE DI PASSITO**

*Dessert wine glass*

## **COFFEE BAR AND DIGESTIV**

### **CAFFÈ**

*Coffee*

### **IL DIGESTIVO DI NONNA SILVANA**

*Hot alcoholic digestive made with brewed aromatic herbs*

### **AMARI E LIQUORI**

*Digestives and Liquors*

### **SERVIZIO**

*Service*

WE INFORM OUR CLIENTS THAT FOOD PREPARED HERE CAN CONTAIN  
INGREDIENTS CONSIDERED ALLERGENS ACCORDING TO ANNEX III BIS  
(Direttiva 2003/89/CE e ss. mm.).

PLEASE REMEMBER TO NOTIFY STAFF OF ANY INTOLERANCE AND ALLERGY.

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DEPENDING ON THE SEASON AND/OR THE MARKET SOME PRODUCTS MAY  
BE FROZEN.

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