

DAMEDEO

R I S T O R A N T E

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

STARTERS

ANTIPASTO DAMEDEO

Prosciutto di Parma PDO aged 24 months, salame di Felino PGI, mortadella "Favola", 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", apple mustard, hot bread and butter curls

SALUMI E CRESCENTINE DELLA TRADIZIONE MODENESE

Prosciutto di Parma PDO aged 24 months, Coppa di Parma PGI, salame di Felino PGI, pesto modenese (mixture of lard, garlic and rosemary), shaved Parmigiano Reggiano PDO aged 24 month, stracchino cheese, crescentine (flat round bread)

SFERE DI PARMIGIANO REGGIANO DOP

Parmigiano Reggiano PDO balls with potato cream, Prosciutto di Parma PDO crumble, spinach chlorophyll

FLAN DI ZUCCA

Pumpkin flan with Pecorino cheese fondue, crispy amaretto biscuit, Balsamic Vinegar of Modena PGI

CESTINO DI POLENTA

*Polenta (cornmeal mush) basket
with truffle flavored ricotta cheese mousse
served on a Parmigiano Reggiano fondue smoked
with rosemary*

FIRST COURSES

TORTELLINO DEL DITO MIGNOLO

Tortellini in traditional capon broth

PASSATELLI IN FONDUTA

Traditional dumplings made with breadcrumbs, egg and Parmigiano Reggiano PDO with Parmigiano Reggiano PDO fondue and nutmeg

LASAGNE VERDI EMILIANE

Green spinach lasagna, veal ragù, bechamel sauce, nutmeg

RAVIOLI ALLE ERBETTE

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

TORTELLONI DI ZUCCA

Pumpkin tortelloni with sausage ragù

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

TAGLIOLINI ALLE ORTICHE

Nettle tagliolini pasta with Culatello di Zibello Riserva PDO and porcini mushroom

MACCHERONCINI AL PETTINE

Maccheroncini pasta with rabbit ragout, brown sauce, laurel powder

RISOTTO ALLA BARBABIETOLA

Carnaroli rice with beetroot and squacquerone cheese

PASTA E FAGIOLI

Maltagliati egg pasta with beans

MEAT TROLLEY

AVAILABLE ONLY FOR DINNER

BOILED MEATS

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

ROASTED MEATS

*Veal rump, milk braised pork, Lambrusco wine braised pork loin,
pork shoulder*

TO ACCOMPANY MEATS

green sauce, yellow sauce and fruit mustard

MAIN COURSES

FILETTO DI MANZO ALL'ACETO BALSAMICO DI MODENA IGP

Beef Fillet with Balsamic Vinegar of Modena PGI

TAGLIATA DI ANGUS ALLA GRIGLIA

Grilled Irish 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)

BRASATO DI VITELLO

Lambrusco wine braised veal, polenta (cornmeal mush) with blue cheese

TARTARE DI VITELLO

*Beef tartare, brown butter flavored potato mille-feuille
and balsamic vinegar of Modena PGI mayonnaise*

FRITTELLE DI BACCALÀ

Codfish fritters, sweet and sour Tropea onion

SIDES

PATATE ARROSTO

Roasted potatoes with sweet salt from Cervia and rosemary

PURÈ DI PATATE

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

DOLCE DELLO CHEF

Chef's dessert

TAGLIATA DI FRUTTA MISTA DI STAGIONE

Sliced seasonal fresh fruit

PIATTO MISTO DI DOLCI

Desserts selection

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.

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

PLEASE REMEMBER TO NOTIFY STAFF OF ANY INTOLERANCE AND ALLERGY.