

DAMIANNO

RISTORANTE ITALIANO





COUVERT

Homemade focaccia with olive oil

4,00 €

APPETIZERS

Antipasto

Per person 28,00 €

- Prosciutto San Daniele 24 months DOP, lardo pancetta, spianata spicy salami, truffle salami, pancetta affumicata
- Cow's cheese with truffles, Parmigiano Reggiano 24 months DOP, semi hard goat cheese, Pecorino Romano DOP
- Stracciatella cheese with olive oil, kalamata olives, grilled peaches, homemade breadsticks, fermented vegetables

Choose three types of the given cheese options and three types of the given cold dry meats stated above.

Carpaccio di manzo con profumo di tartufo

18,00 €

Parmigiano Reggiano 24 months DOP, olive oil, fleur de sel, profumo di tartufo, Sicilian capers

Sinfonia di Burrata

Prosciutto di San Daniele 24 months DOP 18,00 € | Tomatoes 16,00 €

Antipasto Focaccioso

18,00 €

Prosciutto di San Daniele 24 months DOP with stracciatella cheese and cherry tomatoes with kalamata olives

Vongole della chef

17,00 €

La ricetta della chef

Gambas a la pil-pil

17,00 €

Shrimps, olive oil, garlic

Il Verde e il Rosso

25,00 €

Adriatic tuna tartare, avocado, olive oil, lemon

Vitello tonatto

21,00 €

Cold sliced veal from Lika's greenlands , tuna sauce, Sicilian capers, cherry tomatoes

SALADS

Insalata Blu

18,00 €

Adriatic octopus, potatoes, cherry tomatoes, arugula, onion, garlic, olive oil, homemade wine vinegar

Baa Flambeé - Formaggio di capra

18,00 €

Mixed salad, walnuts, cherry tomatoes and semi-hard goat cheese flambéed with honey and chili

Caramello di Mare

17,00 €

Mixed salad, Adriatic shrimps, caramelized fennel, toasted chickpeas, cherry tomatoes, avocado

Insalata Greca

15,00 €

Tomatoes, bell peppers, onion, kalamata olives, Sicilian capers, pickled peppers, olive oil, homemade wine vinegar, Greek feta cheese and origano

SOUP

Zuppa di pesce della nonna (fish soup)

9,00 €

Zuppa di pomodoro (tomato soup)

7,00 €

PASTA

La Donna Spaghetti, profumo di tartufo, Parmigiano Reggiano 24 months DOP with carpaccio di tartufo nero	21,00 €
Bianco e Blu Linguini, Adriatic clams, garlic, with white wine and tomatoes	21,00 €
Homemade Ravioli selvaggio Porcini ravioli, crema di tartufo, Parmigiano Reggiano 24 months DOP, carpaccio di tartufo and profumo di tartufo	25,00 €
Sexy pasta Fusilli (La ricetta della chef) <i>Choose a condiment for your pasta:</i> Beef fillet 5,00 € Shrimp 5,00 €	25,00 €
Siciliana Segreta Penne, beef fillet, leek and Parmigiano Reggiano 24 months DOP	25,00 €
Diavola Toscana Rigatoni, Tuscan artigianale sausage, mushrooms, Parmigiano Reggiano 24 months DOP	25,00 €
Tagliatelle al Oro Nero Tagliatelle, crema di tartufo, profumo di tartufo, Parmigiano Reggiano 24 months DOP and San Daniele Prosciutto 24 months DOP	23,00 €
Penne al diavolo rosso Penne, olive oil, chilly, San Marzano tomatoes and cherry tomatoes *Gluten free option	19,00 €

RISOTTO

Risotto nero Adriatic cuttlefish, Parmigiano Reggiano 24 months DOP, cuttlefish ink and olive oil	23,00 €
Risotto SopraSotto Crema di tartufo, profumo di tartufo, carpaccio di tartufo nero, Parmigiano Reggiano 24 months DOP 28, Carpaccio do manzo	28,00 €

FISH DISHES

Adriatic white fish fillet Potatoes with baby spinach	28,00 €
Monkfish Potatoes with baby spinach	35,00 €
Adriatic octopus tail Potatoes with baby spinach	33,00 €

CATCH OF THE DAY

Seashells	50,00 € per kg
Scampi	80,00 € per kg
Fish	100,00 € per kg
Crayfish	100,00 € per kg
Lobster	150,00 € per kg

MEAT DISHES

Dry-aged Black Angus rib eye steak	85,00 € per kg
Dry-aged Black Angus Tomahawk (Upon request)	95,00 € per kg
Beef steak	38,00 €
French rack	35,00 €
Tagliata Arugula nest with a sea salt flakes and smoked oil	40,00 €

SIDE DISH

Mashed potatoes with profumo di tartufo	10,00 €
Homemade steak fries	8,00 €
Grilled vegetables	8,00 €
Baby potatoes with rosemary	8,00 €
Insalata mista	5,00 €
Potatoes with baby spinach	5,00 €

SAUCE | Meat

Crema di tartufo	7,00 €
Pepper sauce	5,00 €
Porcini mushroom sauce	5,00 €

SAUCE | Fish

Dill sauce	5,00 €
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DESSERTS

Tiramisu della mamma (La ricetta della chef)	12,00 €
Cioccolato sorpresa Sour cherries and chilly	18,00 €
Crepes in chateau Strawberries and vanilla ice cream 14,00 € Walnuts and vanilla ice cream 12,00 €	
Flambeé boom – Crepes Suzette Crepes, caramelized sugar, orange juice, Remy Martin	12,00 €
Seasonal fruit platter	15,00 €
Homemade gelato	8,00 €

Our dishes may contain allergens such as gluten, nuts, dairy, eggs, soy, shellfish, and others. If you have any allergies or dietary restrictions, please inform our staff before ordering.

Serving or consumption of alcoholic beverages by persons under the age of 18 is strictly prohibited.

VAT is included in the price.

Tip is not included.





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