

ENGLISH MENU

Welcome to Parco Ducale



Our story begins in the very city center of Parma in 2015, with the birth of **daMAT Bistrot**
Cucina : a young and dynamic place where you can taste local dishes from the traditional emilian cuisine, but also innovative plates and especially the real fresh pasta. The whole, always homemade.

The willingness to develop our initial idea, a unique and singular place with local products in a friendly atmosphere, drove us to look for of a historical location, beloved of Parmesan people.

From 2019, our story continues here, in the quaint kiosk of Parco Ducale, one of the symbol of Parma city, with an even more fascinating idea: offering to everyone the possibility to indulge at the best, one of the best place of the city.

We are glad to welcome you at the **daMAT Chiosco Ducale**, surrounded by centuries-old trees, where we hope to make you discover or rediscover the beauty of the green heart of our city.

From 2021, we are proud to welcome you in our new restaurant and bar, very close to the Parco Ducale: the **daMAT Giovane Italia** club, open at anyone. You can enjoy the panoramic terrace, live concerts and dj set in a relaxing atmosphere combined with typical and homemade gastronomy of Parma !

For more details: <https://www.damatparma.it/>

BOOK YOUR TABLE ONLINE

BISTROT CITY CENTER <https://damatbistrot.platform.app/>





GIOVANE ITALIA <https://damatgiovaneitalia.platform.app/>

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Momenti Atmosfera Tradizione

Typical products of Parma or surrounding

SANDWICH with homemade facoccia bread

	Cooked ham	5 €
	Salami sausage or Spalla cotta (local cooked ham)	6 €
	Prosciuto Crudo of Parma - 24 months	7 €
	Primavera	7 €
	Baked ham, salad, mozzarella, tomatoes, mayonnaise	
	Tuna	7 €
	Tuna, salad, mozzarella, tomatoes, mayonnaise	
	Vegan	6.50 €
	Salad, tomatoes, caramelized red onions, stewed vegetables, red cabbage	
	Horse meet	8 €
	Fresch raw meet of horse, olive oil, salt and pepper	

ARE YOU INSPIRED ?

Additon of melted Scamorza cheese or mozzarella cheese	+ 1.50 €
Additon of artichokes	+ 1 €
Additon of caramelized red onions	+ 1 €
Additon of stewed vegetables	+ 1 €

TOAST 4 €

Cooked ham and cheese

Focaccia bread empty 2.50 €

HOMEMADE PIZZA

Red Base : Tomato sauce and aromatic herbs only	3 €
Margherita : tomatoe sauce and mozzarella	3.50 €

Create Your unique Pizza :

choose your favorite ingredients and create the perfect pizza just the way you like it!

Additon of cooked ham	+ 1 €
Additon of Prosciuto Crudo of Parma - 24 months	+ 1 €
Additon of artichokes	+ 1 €
Additon of caramelized red onions	+ 1 €
Additon of stewed vegetables	+ 1 €

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FRESH SALADS (available only at lunch time)

CLASSIC

Green salad with fresh tomato and carrots, tunna and mozzarella cheese 10 €

GREEK STYLE SALAD

Feta cheese, tomato, cucumber, olives, green salad and raw red onion 11 €

VEGGY

A colorful mix of green salad with fresh tomato, carrot, red cabbage, marinated artichokes, and raw red onion 9 €

TASTY IDEAS

Our ice cream is homemade. Please note the tastes may change in order to propose you the best quality of our production.

ICE CREAM

Cone or cup 2 flavors/scoop 2.50 €

Cone or cup 3 flavors/scoop 3.50 €

Addition of whipped cream or chocolate topping + 0.50 €

CUP OF ICE CREAM

Affogato of coffee 6.50 €

Ice cream (3 scoops), espresso, chocolate drops, whipped cream



Spagnola cup 6.50 €

Ice cream, sour cherries with syrup from Fabbri, whipped cream

FRAPPE *Milk-shake made with homemade ice cream* 4.50 €

Ciocolate, strawberry, sour cherry, red fruit, caffè ...

GRANITE made with crushed ice

Lemon, mint, strawberry, orange, anice, tamarind (italian fruit close to lemon),

Amarena (Italian famous sour cherry), orgeat

SMALL 2.50 €

BIG 3.50 €

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CAFFETTERIA

Breakfast offer

Fruit juice + homemade tart + espresso or american coffee 6.50 €

Fruit juice + homemade tart + cappuccino 7 €

Espresso / Deca	1.50 €	Double espresso	2.50 €
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Coffee with alcohol	2.50 €	American coffee	2 €
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Coffee with ice cream	3 €	Coffee with whip	2 €
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Shaked coffee	3 €	Shaked coffee with Baileys	4 €
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Barley coffee or ginseng small	1.50 €	Latte macchiato	2.50 €
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Ginseng medium or Barley coffee	2 €	Salentino coffee	2.50 €
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Cappuccino	2 €	Cappuccino of soya milk	2.20 €
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Cappuccino deca	2 €	Tea or chamomile	2.50 €
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Marocchino	2.50 €	Mocaccino	2.50 €
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Mineral water 0.5 L	1.30 €	Glass of mineral water	0.50 €
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Hot chocolate	3 €
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Hot chocolate with whipped cream	3.50 €
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SOFT DRINKS

Soft drinks 3 €

Coca Cola, Coca Cola Zero, Fanta, Tonic Schweppes, Estathé peach and lemon, Chinotto, Cedrata Tassoni, Lemon soda

Red Bull 3.50 €

Estathé brick (small) 1.30 €

Lemon or peach cold tea from Italy

Bobble Tea - vegan and gluten free - made in Italy 4 €

Fruit juice - 200 ml 3 €

Ace, apricot, pineapple, orange, pear, peach, grapefruit, Blueberry, apple, tomato (125 ml)

BEERS

DRAFT BEER from Italy

Alpen small 3.50 €
20 cl

Alpen medium 5 €
40 cl

BOTTLE 33 cl

Ichnusa 4.50 €
Non filtered, Italia, Sardinia

Corona Extra 4.50 €
Pale lager, Mexico



ARTIGIANAL/ CRAFT BEER – from Piacenza - Bottle 33 cl

Double IPA, non filtered - PSYCHO - 7.6 % VOL 6 €

IPA, KRAKATOA - 6,5 % VOL 6 €

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WINES

Glass

Bottle

WHITE



Spergola

5 €

21 €

Spergola: autochthonous grape variety, Reggio Emilia

Pinot grigio

5 €

20 €

Agata, cantina Benazzoli,, Veneto

RED

Valpolicella classico - 2022

5 €

24 €

Winery Aldegheri, Veneto

SPARKLING WINE



daMAT Lambrusco (red wine)

3.50 €

13 €

Reggio Emilia, Winery Tirelli



daMAT Malvasia

3.50 €

13 €

Reggio Emilia, Winery Tirelli



Spergola

5 €

22 €

Winery Aljano, 100% autochthonous grape variety, Reggio Emilia

Prosecco DOC

4.50 €

21 €

Winery Tre Ville, extra dry

Trento DOC

6 €

32 €

Winery Altemasi - Champagne method vinification

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APERITIVI



Crodino	3.50 €	Red San Bitter	3.50 €
Vodka & fruit juice	6 €	Fruit juice mocktail	4 €
Spritz Aperol, Select, Campari or Hugo	5 €	Tomatoe juice Seasoned	4 €
Campari soda	4 €	Campari soda with wine	4 €
Pastis Pernod Ricard	5 €	White Martini	4 €
Negroni daMAT	6.50 €	Americano daMAT	5 €
Sbagliato daMAT	5.50 €	Moscow Mule	6 €
Bloody Mery	6 €	London Mule	6 €

SELEZIONE GIN



Gin Tonic Tanqueray Served with Schweppes - GIN INGLESE - LONDON DRY	6.50 €
Gin Tonic Hendricks Served with Kinley tonic - GIN SCOZZESE - DISTILLED GIN	9 €
Gin Tonic MARE Served with Kinley tonic - GIN SPAGNOLO	10 €

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LONG DRINK

Vodka Tonic / Lemon
Vodka Eristoff, Schweppes

6 €

Gin Lemon 6.50 €
Tanqueray, Schweppes Lemon

Rum Coca Cola
Bacardi carta oro

6 €

Whisky Coca Cola 6 €
Johnnie Walker Red Label

Vodka Red bull

7 €

SPIRITS AND ITALIAN BITTERS - 6 cl

Sambuca, Limoncello, Amaro del capo, Branca Menta, Baileys 3.50 €

Soft or barrique-aged grappa - 4 cl 4 €

Rum Mexan XO, Jamaican rum 8 €
Bottled without sugar, caramel or food colorant. Pineapple, zest of lemon, herbs and hydrocarbon fragrances

Whiskey Laphroaig 9 €
10 years Single Malt Scotch – Islay island in Scotland