

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.

Over the years, the Bistrot has also become a meeting spot for the after-dinner, when it turns into a cocktail bar.

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 everone 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 last year, we are proud to welcome you in our new restaurant and bar, very close to the Parco Ducale: the **GIOVANE ITALIA** club, open at anyone. You can enjoy the panoramic terrace, live concerts and dj set in a relaxing atmosphere combined with tipical and homemade gastronomy of Parma !

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

To book a table: <https://damatbistrot.platform.app/> or <https://damatgiovaneitalia.platform.app/>

 Typical products of Parma or surroundings

SANDWICHES WITH FOCACCIA BREAD

 Focaccia bread with cold cuts	5 €
Salami sausage of Felino city, Coppa or ham (Prosciutto cotto di Parma)	
Focaccia Primavera	6 €
Baked ham, salad, mozzarella, tomatoes, mayonnaise	
Focaccia Tuna	6 €
Tuna, salad, mozzarella, tomatoes, mayonnaise	
Vegetarian Focaccia	5.50 €
Salad, tomatoes, mozzarella, red cabbage	
 Horse meet Focaccia	8 €
Fresch raw meet of horse, olive oil, salt and pepper	
Additon of melted Scamorza cheese	+ 1 €
Focaccia bread empty	2.50 €
Small focaccia bread empty	1.50 €

TOAST

Ham and cheese 3.50 €

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 1 flavor/scoop	1.50 €
Cone or cup 2 flavors/scoop	2.50 €
Cone or cup 3 flavors/scoop	3.50 €
Addition of whipped cream or melted chocolate	+ 0.50 €

CUP OF ICE CREAM

Affogato of coffee Ice cream (3 scoops), espresso, chocolate drops, whipped cream	6.50 €
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 Sbrisolona cup Ice cream, homemade crumble with almonds, whipped cream	6.50 €
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 Spagnola cup Ice cream, sour cherries with syrup from Fabbri, whipped cream	6.50 €
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FRAPPE

Milk-shake made with homemade ice cream

Please ask the waiter for the daily flavors	4 €
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GRANITE made with crushed ice

Lemon, mint, strawberry, orange, anice, tamarind (italian fruit close to lemon),
Amarena (Italian famous sour cherry), orgeat

SMALL	2 €
BIG	3.50 €

CAFFETTERIA

Espresso / Deca	1.30 €	Double espresso	2.50 €
Coffee with alcohol	2 €	American coffee	1.50 €
Coffee with ice cream	3 €	Coffee with whip	2 €
Shaked coffee	3 €	Shaked coffee with Baileys	3.50 €
Barley coffee small	1.50 €	Barley coffee medium	2 €
Ginseng small	1.50 €	Ginseng medium	2 €
Cappuccino	1.80 €	Cappuccino of soya milk	2 €
Cappuccino deca	2 €	Latte macchiato	2.50 €
Marocchino	2.50 €	Mocaccino	2.50 €
Hot chocolate	3 €	Hot chocolate with whip	3.50 €
Tea or chamomile	2.50 €	Salentino coffee	2.50 €
Mineral water 0.5 L	1.30 €	Glass of mineral water	0.50 €

SOFT DRINKS

Coca Cola	3 €	Coca Cola Zero	3 €
Fanta	3 €	Red Bull	3 €
Tonica Schweppes Schweppes or Kinley	3 €	Estathé in can Lemon or peach	3 €

Chinotto Italian bittersweet lemon soda	3 €	Estathé brick Lemon or peach	1.30 €
Lemon tonic	3 €	Cedrata Tassoni	3 €
Bitter orange soda	3 €		
Fruit juice - 200 ml Ace, apricot, pineapple, orange, pear, peach, grapefruit, tomato			2.50 €

BEERS



DRAFT BEER from Germania

Benediktiner small Hell, 20 cl	3.50 €	Benediktiner medium Hell, 40 cl	5 €
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BOTTLE 33 cl

Ichnusa Non filtered, Italia, Sardinia	4.50 €	Corona Extra Pale lager, Mexico	4.50 €
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WINES



Glass

Bottle

WHITE

 Spergola Spergola: autochthonous grape variety, Reggio Emilia	4.50 €	22 €
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Friulano Friuli Venezia Giulia, Winery La Delizia	4.50 €	22 €
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RED

 Scansa Diavoli 95% merlot, 5% Malbo gentile Winery Caslen'na Parma	4.50 €	22 €
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Primitivo Puglia region, Winery Torremora	4.50 €	22 €
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SPARKLING WINE

 daMAT Lambrusco (red wine) Reggio Emilia, Winery Tirelli	3 €	13 €
 daMAT Malvasia Reggio Emilia, Winery Tirelli	3 €	13 €
 Spergola Winery Aljano, 100% autochthonous grape variety, Reggio Emilia	4.50 €	20 €
Prosecco DOC Winery Tre Ville, extra dry	4.50 €	20 €
Trento DOC Winery Atemasi - Champagne method vinification	6 €	32 €

APERITIVI



Crodino	3 €	Red San Bitter red	3 €
Vodka & fruit juice	6 €	Fruit juice mocktail	4 €
Spritz Aperol, Campari or Hugo	5 €	Tomatoe juice Seasoned	3.50 €
Campari soda	3.50 €	Campari soda macchiato	4 €
Pastis Pernod Ricard	5 €	White Martini	4 €
Negroni daMAT	6 €	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 Bulldog Served with Kinley tonic - GIN INGLESE - DRY GIN	8.50 €
Gin Tonic Hendricks Served with Kinley tonic - GIN SCOZZESE - DISTILLED GIN	9 €
Gin Tonic MARE Served with Kinley tonic - GIN SPAGNOLO	10 €

LONG DRINK

Vodka Tonic / Lemon Vodka Eristoff, Schweppes	6 €	Gin Lemon Tanqueray, Schweppes Lemon	6.50 €
Rum Coca Cola Bacardi carta oro, Coca Cola	6 €	Whisky Coca Cola Johnnie Walker Red Label	6 €
Vodka Red bull	7 €		

SPIRITS AND ITALIAN BITTERS

 Bargnolino: Liquor of Blackthorn (berries of the Prunus Spinosa plant)	3.50 €
 Nocino: Liquor of nuts	3.50 €

Sambuca	3 €
Limoncello	3 €
Amaro del capo	3.50 €
Branca menta	3.50 €
Baileys	3.50 €
Soft or barrique-aged grappa	4 €
Rum Mexan XO, Jamaican rum Bottled without sugar, caramel or food colorant Pineapple, zest of lemon, erbs and hydrocarbon fragrances	8 €
Whiskey Laphroaig 10 years Single Malt Scotch – Islay ilsland in Scotland	9 €