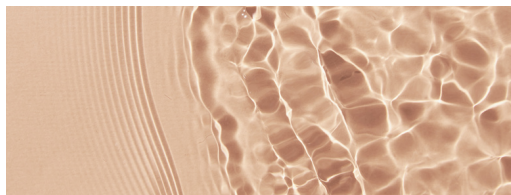

M E N U

S U M M E R 2 5

DaMò *per* **OLTRE**
sapori & salute


LIDO GANDOLI



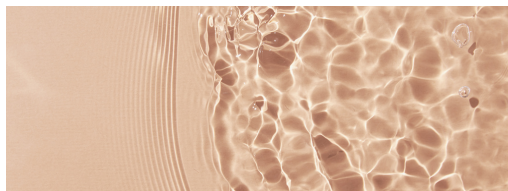
M E N U

P I Z Z E R I A



START

APPETIZERS



VESUVIAN-STYLE ZUCCHINI FLOWER^{1,3,7} ** 3 each

Stuffed with ricotta and provola (may have undergone temperature treatment)

HANDMADE CROQUETTES^{1,3,7} ** 3 each

Sila IGP potatoes, 24-month Parmigiano Reggiano, Agerola provola

SWEET FRIED POTATOES * 5

HANDMADE BEEF MEATBALLS (SCOTTONA)^{3,7} 10

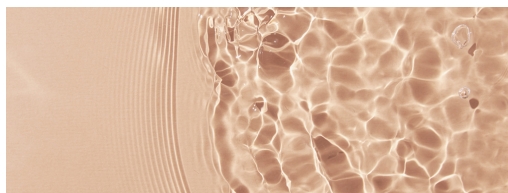
GRILLED ARTICHOKE TRIO 12

PARMA HAM & GIOIA DEL COLLE MOZZARELLA DOP⁷ 15

PIZZE

CLASSIC

MARGHERITAS



REGINA^{1,7} 10

San Marzano DOP, fior di latte DOP, basil, EVO oil

CAMPESTRE^{1,7} 10

Fior di latte DOP, baked country cherry tomatoes, parsley oil, 24-month Parmigiano Reggiano, EVO oil

CAMPANA^{1,7} 10

San Marzano DOP tomatoes, DOP buffalo mozzarella (served fresh), oven-roasted Pachino tomatoes, basil, EVO oil

VERACE^{1,7} 10

Fior di Latte DOP, yellow datterino tomato cream, San Marzano DOP tomato fillets, basil, sprinkle of 24-month aged Reggiano Parmesan , EVO oil

BUFALA^{1,7} 10

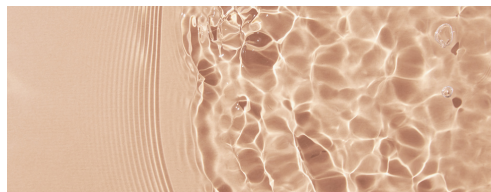
San Marzano DOP tomatoes, Buffalo Mozzarella DOP, basil, EVO oil

MARGHERITA SBAGLIATA (TWISTED)^{1,7} 10

Fior di latte DOP, baked Pachino tomato sauce, fresh basil pesto, Parmigiano Reggiano chips (added after baking), EVO oil

P I Z Z E

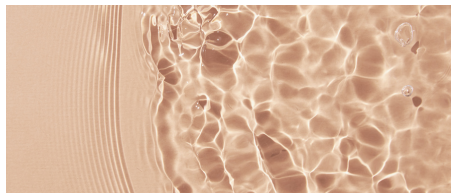
ECCENTRIC, BUT
NOT TOO MUCH



CHEESE TRIBUTE^{1,7}	12
Fior di latte DOP, Gorgonzola DOP, aged caciocavallo, Agerola provola, EVO oil	
CAPRI^{1,7}	12
Fior di latte DOP, baked cherry and datterino tomatoes, burrata, basil oil drops	
CONTADINA^{1,7}	12
Fior di latte DOP, yellow datterino tomatoes, grilled artichokes, Taggiasca olive powder, parsley oil	
MARTINA NELL'ORTO^{1,7}	12
Fior di latte DOP, grilled zucchini, eggplant, peppers, and champignon mushrooms, EVO oil	
MEMORIES OF A PARMIGIANA^{1,7}	12
San Marzano DOP, fior di latte DOP, Agerola provola, eggplant sticks, 24-month Parmigiano Reggiano flakes (added after baking), basil, EVO oil	
SORRENTINA^{1,4,7}	12
Fior di latte DOP, yellow datterino, Cetara anchovy fillets, caper powder, Sorrento lemon zest, EVO oil	

P I Z Z E

ECCENTRIC, BUT
NOT TOO MUCH



CALABRESE^{1,7}

14

San Marzano DOP, fior di latte DOP, spicy
Calabrian salami, Spilinga 'nduja, chili oil

NOT JUST "PIZZA AND FIGS"^{1,7}

14

San Marzano DOP, fior di latte DOP, spicy
Calabrian salami, Spilinga 'nduja, chili oil

FAVOLA (FAIRYTALE)^{1,7,8}

14

Fior di latte DOP, IGP mortadella, Bronte pistachio
crumbs, burratina, EVO oil

TROPEA RIVISITED^{1,4,7}

14

San Marzano DOP, fior di latte DOP,
Mediterranean tuna fillets, caramelized Tropea
onions, capers, Taggiasca olive powder, EVO oi

FRESCA (FRESH)^{1,7}

14

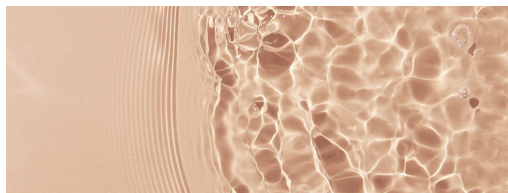
Focaccia base, Parma ham DOP, fior di latte DOP,
country tomatoes, Parmigiano Reggiano flakes (all
ingredients added after baking), EVO oil

DAMÒ^{1,7,8}

14

Fior di latte DOP, yellow datterino, capocollo from
Martina Franca, honey, walnut crumble, EVO oil

BURGERS



AMERICAN BURGHER^{1,7,11}

15

250g scottona burger, artisanal white sesame bun, cheddar, caramelized onion, crispy bacon, BBQ sauce

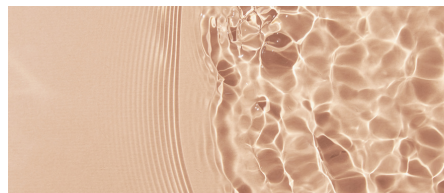
CAPRESE BURGER^{1,7,11}

15

250g scottona burger, artisanal white sesame bun, tomato chutney, Parmigiano Reggiano fondue, fresh basil pesto

DESSERTS

THE SWEET FINALE



TIRAMISU...MÒ^{1,3,7}

Ladyfingers, Illy coffee, mascarpone mousse,
and bitter cocoa

7

BLACK FOREST^{1,7,8}

Dark chocolate brownies, cream cheese frosting,
Fabbri black cherries

7

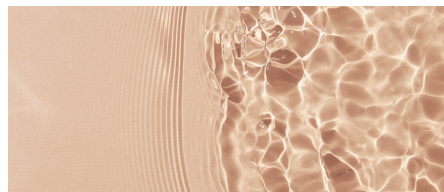
HAND-CRAFTED ITALIAN ICE CREAM "PEZZO DURO"^{7,8}

Artisanal ice cream (flavors: pistachio; rum
brittle with black cherries; hazelnut and coffee)

7

BEVERAGES

A N D B E E R S



STILL/SPARKLING WATER (ACQUA PANNA, SAN PELLEGRINO)	3
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COCA COLA/FANTA/CHINÒ	3
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GLASS OF WINE¹²	5
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ILLY ESPRESSO	2
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B E E R S

NASTRO AZZURRO 20 CL	3
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NASTRO AZZURRO 40 CL	5
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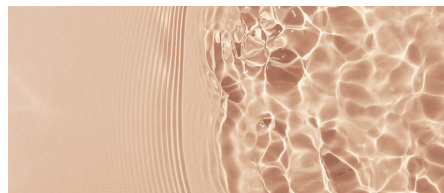
MENABREA^{1,12} 33CL	4
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MENABREA ROSSA 33CL	5
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CORONA 33CL	5
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W I N E S

B E V E R A G E S



B I A N C H I

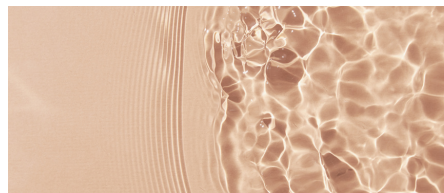
CANTELE CHARDONNAY IGP 2024 100% Chardonnay 13 VOL PUGLIA	20
CANTELE VERDECA IGP 2024 100% Verdeca 12,5 VOL PUGLIA	20
CANTELE TERESAMANARA Chardonnay 2023 13,5 VOL SALENTO IGP	25
CHAKRA VERDE 2022 GIOVANNI AIELLO 100% Verdeca 12,5 VOL VALLE D'ITRIA	26
VINI FRANCHETTI PASSOBIANCO 2021 100% Chardonnay 13 VOL SICILIA	26
NALS MARGREID-LEITEN DOC 2023 100% Gewürztraminer 14 VOL ALTO ADIGE	26
ETNA BIANCO PLANETA 100% Carricante 2023 13,5 VOL	28

R O S A T I

CANTELE NEGROAMARO ROSATO IGP 2024 100% Negroamaro 12,5 VOL PUGLIA	20
FRESCOBALDI ALÌE IGT 2024 Syrah, Vermentino 12 VOL TOSCANA	22
ROSÈ PLANETA SICILIA DOC 2024 Nero d'Avola, Syrah 12,5 VOL SICILIA	22
TRAMARI 2024 SAN MARZANO 100% Rosè di Primitivo 12,5 VOL SALENTO IGP	22

W I N E S

B E V E R A G E S



MJERE NEGRAMARO ROSATO 2023	25
Negroamaro 90% e Malvasia Nera Leccese 10%	
13 VOL SALENTO	

OLTREME ROSATO 2024	25
100% Susumaniello 12 VOL SALENTO IGT	

CASINA BRIC MESDÌ ROSATO 2024	32
100% Nebbiolo 13 VOL PIEMONTE	

R O S S I

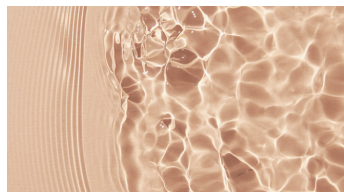
CANTELE PRIMITIVO IGP 2023	20
100% Primitivo 14 VOL PUGLIA	

CANTELE NEGROAMARO IGP 2022	20
100% Negroamaro 13 VOL PUGLIA	

MICHELE CHIARLO LE ORME DOCG 2021	25
100% Nebbiolo 14 VOL PIEMONTE	

BOLLICINE

B E V E R A G E



**BORTOLOMIOL MIOL ROSÈ PROSECCO
BRUT DOC 2023** 20

Millesimato 11,5 VOL VENETO

**BORTOLOMIOL MIOL PROSECCO
EXTRADRY DOC 2023** 20

Millesimato 11 VOL VENETO

**CÀ DEL BOSCO EXTRA BRUT
FRANCIACORTA DOCG** 50

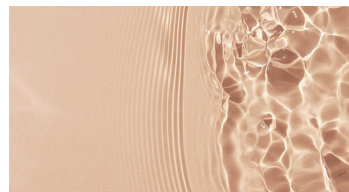
Chardonnay, Pinot nero, Pinot bianco
(sans année) 12,5 VOL LOMBARDIA

**VEUVE CLICQUOT CUVÉE
SAINT-PETERSBOURG BRUT DOC** 90

Chardonnay, Pinot Meunier, Pinot nero
(sans année) 12 VOL FRANCIA

LIQUEURS

AND DISTILLATES



LIMONCELLO VILLA MASSA	5
GRAPPA BIANCA MAZZETTI D'ALTAVILLA	5
GRAPPA BARRICATA MAZZETTI D'ALTAVILLA	5
MAZZETTI D'ALTAVILLA FORTE	5
MAZZETTI D'ALTAVILLA GENTILE	5
JEFFERSON	5
WASHINGTON	5
FLOR DE CAÑA 12 ANNI	8
NIKKA WHISKY	8

ALLERGENS

REGISTER



1 CEREALS

Cereals containing gluten: wheat, rye, barley, oats, spelt or their derivatives



2 CRUSTACEANS

Crustaceans and crustacean products



3 EGGS

Eggs and egg-based products



4 FISH

Fish and fish-based products



5 PEANUTS

Peanuts and peanut-based products



6 SOY

Soy and soy-based products



7 MILK

Milk and milk-based products (including lactose)



8 NUTS

Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts) and their products



9 CELERY

Celery and celery-based products



10 MUSTARD

Mustard and mustard-based products



11 SESAME

Sesame seeds and sesame seed-based products



12 SULPHITES

Sulfur dioxide and sulfites (concentrations >10 mg/kg)



13 LUPIN

Lupin and lupin-based products



14 MOLLUSCS

Molluscs and mollusc-based products

*The product marked with an asterisk may be frozen

** The product marked with a double asterisk may have undergone a blast chilling or freezing treatment

Established in 2014, DaMò is Taranto's premier destination for a culinary journey that harmoniously blends flavour and wellness, showcasing the authentic essence of Mediterranean cuisine, which is renowned worldwide for its health benefits, cultural richness, and exquisite taste.

Our passion for good food drives us to carefully select our suppliers and use only the freshest, most natural and locally sourced ingredients. Honouring our roots and traditions, we explore aromas and flavours to give our guests a genuine experience that feels like home.

After all, good food means family, friendship, love and passion. Enjoy your journey through Taste and Wellness!

*Enjoy the trip
through Taste and
Health!*

DaMò
sapori & salute

