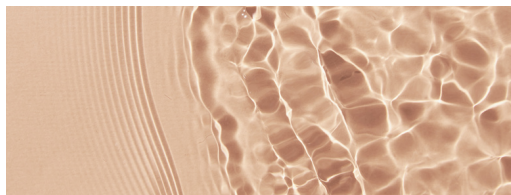
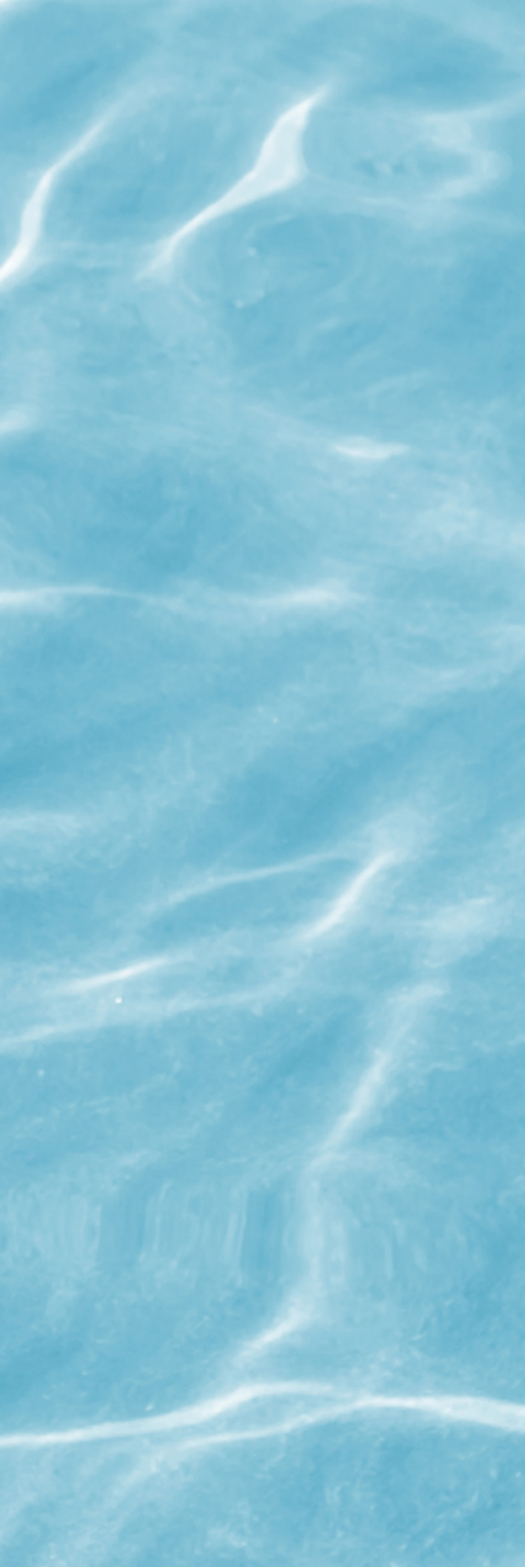

M E N U

S U M M E R 2 5

DaMò *per* **OLTRE**
sapori & salute


LIDO GANDOLI



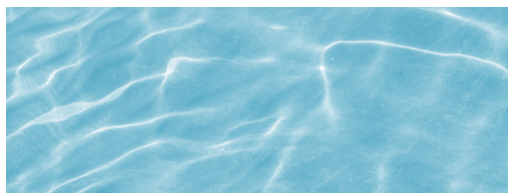


M E N U

R E S T A U R A N T

START

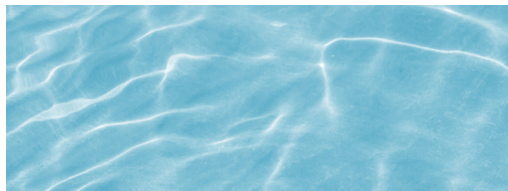
APPETIZERS



DRUNKEN OYSTER ¹⁴	6
Gillardeau oyster size 3, steamed with gin <i>(Possibility of natural serving – subject to availability)</i>	
CODFISH ARANCINO ^{1,3,4 **}	10
Rice, pizzaiola-style cod, and caper mayonnaise	
SHRIMP CRUNCH ^{1,2,7}	14
Shrimp in kataifi pastry, orange compote, caramelized onion, and burrata cream	
“DAMÒ” SEA SALAD ^{1,9}	16
Octopus, cuttlefish and potatoes salad with mint, Taggiasca olives, carrots and celery, served with crispy bread	
VENUS & SQUID ^{1,14}	16
Sous-vide squid tagliatella, lemon-scented black rice, roasted “balsamic” eggplants, yellow and red cherry tomatoes	
TUNA CEVICHE ^{4 **}	18
Lemon and ginger marinated tuna, yellow cherry tomato gazpacho, onion, sweet-and-sour peppers, and sun-dried tomato pesto	

PRIMI

FIRST COURSES



LIKE A PEPPERED MUSSEL SAUCE^{1,7,14} **14**
Senatore Cappelli orecchiette, roasted cherry tomato cream, mussels in two textures, pecorino romano cheese fondue, and parsley oil

THREE TIMES TOMATO^{1,7} (VEG) **14**
Felicetti spaghetti, yellow and red cherry tomatoes, San Marzano tomato broth, cloud of ricotta cheese

HIS MAJESTY... THE RISOTTO^{1,2,14} **18**
Aged Carnaroli rice, mussels, clams, pink prawns, and cuttlefish (min. 2 people)

GROUPEL HEAD^{1,4} **18**
Felicetti paccheri, grouper and its stock, capers, and Taggiasca olives

ON THE TIP OF THE CLAW^{1,2} **24**
Felicetti linguine, lobster, cherry tomatoes with a hint of basil

S E C O N D I

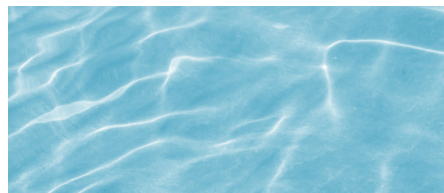
M A I N C O U R S E S



TUNA LOIN IN CRUST^{4,8} **	20
Tuna crusted with organic seeds and almond flakes, roasted seasonal vegetables, parsley oil	
FRIED... EVERYTHING TASTES BETTER^{2,4,14}	20
Squid, octopus, prawns mixed small fishes	
MEDITERRANEAN SQUID¹⁴	20
Grilled squid glazed with its umami and "farmer-style" zucchini cream	
BEEF AND POTATOES (GLUTEN FREE)	20
Grilled entrecôte with Mediterranean spiced roasted potatoes	
FISH BARBECUE^{2,4,14} (for 2 people)	40
Cuttlefish, prawns, octopus, scampi, and swordfish fillet served with sous-vide vegetables	

DESSERTS

THE SWEET FINALE



TIRAMISU...MÒ^{1,3,7}

7

Ladyfingers, Illy coffee, mascarpone mousse,
and bitter cocoa

BLACK FOREST^{1,7,8}

7

Dark chocolate brownies, cream cheese frosting,
Fabbri black cherries

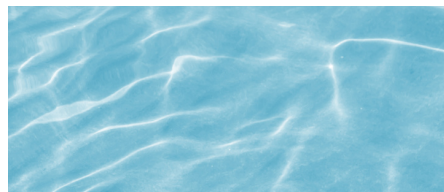
HAND-CRAFTED ITALIAN ICE CREAM **"PEZZO DURO"**^{7,8}

7

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

BEVERAGES

A N D B E E R S



STILL/SPARKLING WATER (ACQUA PANNA, SAN PELLEGRINO)	3
--	----------

COCA COLA/FANTA/CHINÒ	3
------------------------------	----------

GLASS OF WINE¹²	5
-----------------------------------	----------

ILLY ESPRESSO	2
----------------------	----------

B E E R S

NASTRO AZZURRO 20 CL	3
-----------------------------	----------

NASTRO AZZURRO 40 CL	5
-----------------------------	----------

MENABREA^{1,12} 33CL	4
-------------------------------------	----------

MENABREA ROSSA 33CL	5
----------------------------	----------

CORONA 33CL	5
--------------------	----------

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

R O S A T I

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

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

