

WELCOME TO PARCO DUCALE



ENGLISH MENU

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 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 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 tipical 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

SALADS

The Veggy	8.50 €
With green mixed salad, carrots, mini yellow peppers, artichokes, red cabbage	
The classic one	10 €
With green mixed salad, tuna, tomatoes, mozzarella, carrots	
Melon	10 €
Melon, slices of Prosciutto crudo di Parma, olive oil, feta (greek cheese), French herbs from Provence	

SANDWICH

Choose your type of bread for your sandwich :
FOCACCIA or CIABATTA BREAD (half baguette)

	FOCACCIA	CIABATTA
 Cold cuts		
Salami sausage of Felino city, Coppa or ham	5.50 €	6.50 €
Prosciutto Crudo di Parma 24 months	6.50 €	7.50 €
Primavera	6.50 €	7.50 €
Baked ham, salad, mozzarella, tomatoes, mayonnaise		
Tuna	6.50 €	7.50 €
Tuna, salad, mozzarella, tomatoes, mayonnaise		
Vegetarian	5.50 €	6.50 €
Salad, tomatoes, mozzarella, red cabbage		
Vegan	5.50 €	6.50 €
Salad, tomatoes, yellow pepper, artichokes, onions from Boretto		
 Horse meet	8 €	9 €
Fresch raw meet of horse, olive oil, salt and pepper		
 Horse meet complete	9 €	10 €
Fresch raw meet of horse, olive oil, salt, pepper, artichokes and onions		

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Momenti Atmosfera Tradizione

Additon of melted Scamorza cheese or mozzarella cheese	+ 1.50 €
Additon of artichokes	+ 0.80 €
Additon of onions from Boreto	+ 0.80 €
Focaccia bread empty	2.50 €
Small focaccia bread empty	1.50 €
Ham and cheese toast	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 chocolate topping	+ 0.50 €

CUP OF ICE CREAM

Affogato of coffee	6.50 €
Ice cream (3 scoops), espresso, chocolate drops, whipped cream	
Banana Split	6.50 €
Ice cream (crema, cioccolato, nut), whipped cream, banana, cioccolato topping	

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Paciugo 6.50 €

Ice cream, fresh strawberries, whipped cream, strawberry topping



Spagnola cup 6.50 €

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

FRAPPE

Milk-shake made with homemade ice cream

Ciocolate, strawberry, sour cherry, red fruit, caffè 4.50 €

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 €

CAFFETTERIA

Espresso / Deca 1.30 €

Double espresso 2.50 €

Coffee with alcohol 2.50 €

American coffee 2 €

Coffee with ice cream 3 €

Coffee with whip 2 €

Shaked coffee 3 €

Shaked coffee with Baileys 3.50 €

Barley coffee or ginseng small 1.50 €

Latte macchiato 2.50 €

Ginseng medium or Barley coffee 2 €

Salentino coffee 2.50 €

Cappuccino 1.80 €

Cappuccino of soya milk 2 €

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Cappuccino deca	2 €	Tea or chamomile	2.50 €
Marocchino	2.50 €	Mocaccino	2.50 €
Hot chocolate	3 €	Hot chocolate with whip	3.50 €
Mineral water 0.5 L	1.30 €	Glass of mineral water	0.50 €

SOFT DRINKS

Soft drinks			3 €
Coca Cola, Coca Cola Zero, Fanta, Red Bull, Tonic Schweppes, Estathé peach and lemon, green tea, Cedrata Tassoni, Lemon soda			
Estathé brick (small)			1.30 €
Lemon or peach cold tea from Italy			
Bobble Tea - vegan and gluten free - made in Italy			4 €
Lime and apple, Sakura peach, Fruit berry, Tropical			
Fruit juice - 200 ml			2.70 €
Ace, apricot, pineapple, orange, pear, peach, grapefruit, Blueberry, tomato (125 ml)			

BEERS

DRAFT BEER from Germania

Benediktiner 20 cl	3.50 €	Benediktiner 40 cl	5 €
BOTTLE 33 cl			
Ichnusa Non filtered, Italia, Sardinia	4.50 €	Corona Extra Pale lager, Mexico	4.50 €

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ARTIGIANAL/ CRAFT BEER - La Buttiga - Piacenza - Bottle 33 cl

Honey Ale, non filtered - VAKKA - 4.9 % VOL 5.50 €

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

White beer, non filtered - BLANCHE - 4.2 % VOL 5.50 €

WINES



Glass

Bottle

WHITE



Spergola 5 € 22 €

Spergola: autochthonous grape variety, Reggio Emilia

Friulano 5 € 22 €

Friuli Venezia Giulia, Winery La Delizia

RED

Valpolicella classico - 2022 5 € 23 €

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 € 20 €

Winery Aljano, 100% autochthonous grape variety, Reggio Emilia

Prosecco DOC 4.50 € 20 €

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 red	3.50 €
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	6.50 €	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 Berto Served with Kinley tonic - GIN ITALIANO - LONDON GIN	7.50 €
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 Tanqueray, Schweppes Lemon	6.50 €
Rum Coca Cola Bacardi carta oro	6 €	Whisky Coca Cola Johnnie Walker Red Label	6 €
Vodka Red bull	7 €		

SPIRITS AND ITALIAN BITTERS - 6 cl

 Bargnolino: Liquor of Blackthorn (berries of the Prunus Spinosa plant)	3.50 €
Sambuca, Limoncello, Amaro del capo, Branca Menta, Baileys	3.50 €
Soft or barrique-aged grappa - 4 cl	4 €
Rum Mexan XO, Jamaican rum Bottled without sugar, caramel or food colorant. Pineapple, zest of lemon, herbs and hydrocarbon fragrances	8 €
Whiskey Laphroaig 10 years Single Malt Scotch – Islay island in Scotland	9 €