PAMARADA'

MENU



The sign that accompanies Pamaradà is born from the meeting of different landscapes. It does not depict a specific place, but an imaginary geography built from memories, lands and stories.

At first glance, the outlines of hills, imaginary vineyards and horizons typical of the Italian countryside emerge.

Looking more closely, limestone walls, stone quarries, cultivated fields and land shaped by human work appear.

Deeper still, the landscape dissolves into a succession of layers: sediments, mineral fractures, limestone deposits, marls and clays that hold, pressed together, the time of the earth.

And so, just as the roots of the vine cross the subsoil in search of nourishment, this design too makes a journey back to its origin.

Every shape and every colour refers to a material, a memory, a transformation.

Green tells of vegetation and vineyards. The tones of stone evoke limestone and rock. The shades of ochre and copper recall the earth, wine and human work.

The result is a layered landscape that can be read in many different ways, yet keeps a single origin: the deep bond between land, material and time.

OUR FINEST BOARDS

IL GRAN TAGLIERE DEI SALUMI — € 22.00
Bidinelli mortadella with pistachio, Croce Delizia coppa, Castrini farm salami, Bettella farm pancetta and speck, served with our selection of nibbles and our focaccia. (1.2.7.8)

IL TAGLIERE DEL "MAIALE TRANQUILLO" — € 18.00
La Gran Culazza from the Bettella farm, served with the house side dishes. (1.2.7.8)

IL TAGLIERE DI BRISAOLA DELLA VALCHIAVENNA — € 20.00
Fazari bresaola (punta d'anca cut) and grana cheese, with artichokes, our selection of vegetables in oil and our focaccia. (1.2.7.8)

L'OLIMPO DEI PROSCIUTTI — € 22.00
San Nicola Parma ham and Tanara Antico Bianco prosciutto, with puntarelle (chicory shoots), cherry tomatoes and our focaccia. (1.2.7.8)

IL GRAN TRIONFO DI ECCELLENZE — € 28.00
Tanara Antico Bianco prosciutto, Bettella La Gran Culazza and Fazari bresaola (punta d'anca cut), with the house side dishes. (1.2.7.8)

OUR FINEST BOARDS

TAGLIERE DEL CORTILE JOLANDA DE COLÒ **€ 20.00**
Duck speck, goose salami, cooked goose ham
Served with assorted seasonal preserves and homemade focaccia. (1.2.7.8)

TRILOGIA IBERICA DI BELLOTA **€ 28.00**
Jamón, Lomo, Chorizo
Served with the house side dishes. (1.2.7.8)

CHEESE SELECTION

IL VIAGGIO "BORGO AFFINATORI" **€ 12.00**
Mattonella goat's cheese, quadratino sheep's cheese, Taleggio PDO and Blu del Borgo, served with our selection of jams. (1.2.6.7.8)

IL VIAGGIO NEL MONDO **€ 15.00**
Tête de Moine PDO (raw milk)*, Roche Baron, Blue Shropshire, Chocobert
Served with our selection of honeys and mostarda. (1.2.6.7.8)
* = Not recommended for children, pregnant women, the elderly or people with weakened immune systems.

CROSTONI

CROSTONE FILANTE AL BASILICO: € 5.00
Fior di latte mozzarella, basil. (1.2.)

CROSTONE AL CRUDO : € 8.00
Fior di latte mozzarella, San Nicola prosciutto. (1.2.)

CROSTONE DEL CANTABRICO: € 9.00
Fior di latte mozzarella, Cantabrian anchovies, capers. (1.2.4.8)

CROSTONE TIROLESE: € 9.00
Fior di latte mozzarella, mushrooms in oil, speck. (1.2.8)

PIZZAS

MARGHERITA € **6.00**
San Marzano PDO tomato, fior di latte mozzarella, extra virgin olive oil, fresh basil. (1-2)

PROSCIUTTO COTTO € **8.00**
San Marzano PDO tomato, fior di latte mozzarella, cooked ham. (1-2-8)

PROSCIUTTO E FUNGHI € **8.50**
San Marzano PDO tomato, fior di latte mozzarella, sautéed mushrooms, cooked ham. (1-2-8)

CAPRICCIOSA € **9.50**
San Marzano PDO tomato, fior di latte mozzarella, sautéed mushrooms, cooked ham, artichokes. (1-2-8)

WÜRSTEL € **6.50**
San Marzano PDO tomato, fior di latte mozzarella, Bettella farm frankfurter. (1-2)

MARINARA € **5.00**
San Marzano PDO tomato, garlic, extra virgin olive oil, oregano. (1-2)

ROMANA € **7.50**
San Marzano PDO tomato, fior di latte mozzarella, Cantabrian anchovies, oregano. (1-2-4)

SICILIANA € **7.50**
San Marzano PDO tomato, fior di latte mozzarella, Cantabrian anchovies, black olives, oregano. (1-2-4)

TONNO E CIPOLLE € **8.50**
San Marzano PDO tomato, fior di latte mozzarella, tuna, onion. (1-2-4)

PIZZAS

SALAME PICCANTE € 8.00
San Marzano PDO tomato, fior di latte mozzarella, spicy Calabrian salami. (1-2)

RUSTICA € 9.50
San Marzano PDO tomato, fior di latte mozzarella, salamina sausage, oven-roasted potatoes. (1-2)

4 STAGIONI € 10.00
San Marzano PDO tomato, fior di latte mozzarella, cooked ham, artichokes, mushrooms, Bettella farm frankfurter, black olives. (1-2-8)

ZINGARA € 8.50
San Marzano PDO tomato, fior di latte mozzarella, grilled peppers, spicy Calabrian salami. (1-2)

4 FORMAGGI - SELEZIONE BORGO AFFINATORI € 11.00
Gorgonzola, Taleggio, mattonella goat's cheese, fior di latte mozzarella. (1-2)

BOSCAIOLA € 11.00
San Marzano PDO tomato, fior di latte mozzarella, honey mushrooms, Philadelphia, speck added after baking. (1-2-8)

VERDURE € 10.00
San Marzano PDO tomato, fior di latte mozzarella, grilled peppers, courgettes and aubergines. (1-2)

BUFALINA € 11.00
San Marzano PDO tomato, buffalo mozzarella (added after baking), oregano, black olives. (1-2)

MONTORO € 10.00
Fior di latte mozzarella, scamorza, caramelised red onion, yellow San Marzano cherry tomatoes. (1-2)

PIZZAS

PRIMAVERA — € 8.00
Fior di latte mozzarella, cherry tomatoes, rocket. (1-2)

MILANESE — € 11.00
San Marzano PDO tomato, fior di latte mozzarella, Philadelphia, San Nicola prosciutto, rocket (added after baking). (1-2)

VALTELLINA — € 12.00
San Marzano PDO tomato, fior di latte mozzarella, porcini mushrooms, Fazari bresaola, rocket, grana cheese (added after baking). (1-2-8)

CARBONARA — € 11.00
San Marzano PDO tomato, fior di latte mozzarella, egg, asparagus, Bettella pancetta, grana cheese (added after baking). (1-2-3-8)

NONNA — € 11.00
Fior di latte mozzarella, Borgo Affinatori gorgonzola, apple, chopped walnuts. (1-2-6)

PAMARADA' — € 12.00
Fior di latte mozzarella, pistachio cream, stracciatella, Bidinelli mortadella, chopped pistachios (added after baking). (1-2-6)

SCAMORZA — € 8.50
San Marzano PDO tomato, fior di latte mozzarella, smoked scamorza, rocket. (1-2)

BRACCIO DI FERRO — € 8.50
San Marzano PDO tomato, fior di latte mozzarella, spinach, grana cheese, gorgonzola. (1-2)

PIZZAS

TREVISANA € **11.00**
San Marzano PDO tomato, fior di latte mozzarella, Borgo Affinatori Taleggio, red radicchio, speck (added after baking). (1-2-8)

SALMONE € **11.00**
Fior di latte mozzarella, Jolanda de Colò smoked salmon (added after baking), grilled courgettes, extra virgin olive oil. (1-2-4)

CALZONE FARCITO € **9.50**
San Marzano PDO tomato, fior di latte mozzarella, cooked ham, mushrooms, artichokes. (1-2-8)

PANINO PIZZA SORRISO ROBY € **10.00**
Fior di latte mozzarella, Philadelphia, Bidinelli mortadella, salad (added after baking), extra virgin olive oil. (1-2)

PANINO PIZZA SORRISO € **10.00**
Taleggio, Bettella cooked pork shoulder, grilled courgettes (added after baking). (1-2)

TAGLIERE PIZZA MISTO PER DUE PERSONE € **20.00**
San Marzano PDO tomato, fior di latte mozzarella, ham, mushrooms, artichokes, spicy salami, peppers, black olives. (1-2-8)

TAGLIERE PIZZA A PIACERE PER DUE PERSONE (PRICE DEPENDING ON CHOICE)
UP TO THREE TOPPINGS (1-2-3-4-6-8-9-10)

- EXTRA: Prosciutto, Speck € **2.00**
- Lactose-free mozzarella on request

SIDE DISHES

THE EXTRA TOUCH (VEGETABLES IN OIL AND EXTRA SIDES)

All our boards already include a selection.
Fancy seconds or something different?
Here are our suggestions

LE PUNTARELLE ALLA CRUDAIOLA	(8)	**€ 4.50**
LA GIARDINIERA	(8)	**€ 4.50**
POMODORINI "O SOLE MIO"	(8)	**€ 4.50**
CARCIOFI	(8)	**€ 4.50**
LE NOSTRE SELEZIONI D'AUTORE DELLA SETTIMANA	(8)	**€ 4.50**

OUR MENUS MAY CHANGE
WITH THE SEASONS

THE SWEET CORNER

FROLLA E FANTASIA (assorted dry biscuits) (1-2-3-6-9-10)	**€ 5.00**
FROLLA E FANTASIA CON MOSCATO PASSITO VENDEMMIA TARDIVA (1-2-3-6-8-9-10)	**€ 7.00**
LA SBRISOLONA DELLA TRADIZIONE (1-2-3-6)	**€ 5.00**
TARTELLETTE FANTASIA DELLO CHEF (1-2-3-6)	**€ 6.00**

COFFEE AND TEA

CAFFÈ	€ 1.50
CAFFÈ CORRETTO	€ 2.00
CAFFÈ ORZO / GINSENG (1)	€ 2.50
TÈ E TISANE	€ 2.50



ALLERGEN LIST

1. GLUTEN
2. MILK-LACTOSE
3. EGGS
4. FISH
5. CRUSTACEANS-MOLLUSCS
6. TREE NUTS
7. CELERY-MUSTARD-SESAME
8. SULPHITES
9. PEANUTS
10. SOY

PAMARADA' S.r.l.

Via Cappelletta, 4, 25018 Montichiari (BS)

pamarada26@gmail.com

Info & bookings: +39 3793996295