DAMA
ristorante

The Oltrepò Pavese is not a memory to preserve.

It is living matter to interpret.

Here, tradition is not replicated: it is made more precise, more essential, more contemporary.

Each dish is born from the territory

and takes shape through a contemporary vision.

DAMA is the new classic of Oltrepò Pavese.

Federico Sgorbini *Alessio Spinelli*

For groups of more than five guests, a shared tasting menu for the entire table is required.

For allergies or intolerances, our staff is at your disposal.

The allergen list is available.

Tasting menus

The tasting menus begin with a welcome from the chefs, accompanied by our house-made leavened breads, and conclude with petits fours.

Oltrepò 80

An essential tasting menu that showcases Dama's cuisine through four courses selected by the kitchen.

Un po' Oltre 110

The most complete tasting experience, giving the kitchen the freedom to express its culinary vision through six courses.

Wine Pairing

Foglie Journey €35

A non-alcoholic tasting experience featuring bespoke botanical extractions and cold macerations.

Identity Journey €45

A story told through 4 glasses, celebrating native grape varieties and the distinctive character of the local terroir.

Horizons Journey €65

A journey through reserve wines, special selections and prestigious labels, told through 6 glasses.

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À la carte menu

Starters

Sweetbread, tamarind pumpkin, caper leaves	30
Egg, Jerusalem artichoke, bagna cauda	28
Raw seafood in four courses	36

First courses

Ricotta gnocchi, autumn aromas	28
Risotto, green pepper cabbage, turnip greens, goat cheese	28
Carbonera-style linguine, red prawn tartare	32

Main courses

Pigeon, strawberry grapes, beetroot, purple potatoes	38
Voghera golden onion in a crust, truffle	30
Chargrilled turbot, woodland flavours	38

Desserts

Pear, white chocolate, star anise	15
Matcha tea tart, passion fruit	15
Citrus fruits, ricotta, pistachio	15



Materia

The territory is our starting point.
Not our limit.
We choose producers with identity, rigor, and vision.
It is from the raw ingredient that our cuisine takes shape.

Carnaroli rice
Campo dell'Oste – *Spessa*

Chocolate
Pura delizia – *Borgo Priolo*

Golden Voghera onion
Agrioltrepò – *Voghera*

Rare herbs
Acà – *Montù Beccaria*

Flours
Molini di Voghera – *Voghera*

Goat cheeses
Il Boscasso – *Colli Verdi*

Organic honey
Luca Bonizzoni – *Casteggio*

Voghera mostarda
Barbieri – *Oriolo*

Extra virgin olive oil
Finigeto – *Montalto Pavese*

Organic potatoes
Lodigiani – *Lungavilla*

Eggs
La Teodora – *Voghera*

Vegetables and fruit
Ortidoro – *Voghera*