

CARDAMOMO

Who we are

Cardamomo is an **artisan** pizzeria with a wood-burning oven. It was inaugurated in August 2006 and represents the evolution from the first workroom of take-away pizza opened, not far away from the present seat, by the two founders Mohamed Farouq – nicknamed “Momo” – and Alessandra Giannelli in 1999.

It is from the encounter and the union of two cultures (she is Italian, he is Moroccan), two different personalities and professional backgrounds that their exhilarating “**travel**” has started. Both of them have undertaken such travel by carrying their own **personal experience** and creativity, (but also an empty suitcase to be filled on the way) with the common passion and goal to share every stop and every new experience with the others, just like it is done with the dearest discoveries.

Him: he is an artisan pizza maker with an innate flair for the art of bakery, probably thanks to a tradition whose origin is lost in the mists of time: still today in **Morocco**, people knead the dough at home and then take it to the wood-burning oven for baking.

He takes care of his sourdough by refreshing and feeding it every day with the same precision of an alchemist; he also observes, tastes and smells it in order to better understand its characteristics and intervene, when necessary, so that it always preserves the right sourness and maturity rate

Her: in her past, a career as an incentive tour operator and event planner; she dedicates herself in the curious and passionate research of good and beautiful things from all over the world. She has committed herself to the study of this new menu, including both recipes and sweet preparations.

Why Cardamomo

Cardamom (cardamomo in Italian) is a **spice**, one of the wildest in the world, which has come to Europe from the Orient through the caravan routes of the Arab merchants.

Still today, the Arabs are the main cardamom consumers.

An ancient custom kept alive by the Bedouins consists in inserting some seeds in the spout of the coffee-pot so as to aromatize coffee while it is poured in the cup: it is called **qahwa**.

For thousands of years cardamom has grown spontaneously and also nowadays it resists the attempts of “domestication”: in fact, the only way to pick it is by hand. This makes it one of the most expensive spices in the world, preceded only by saffron and vanilla.

The plant of cardamom is up to four meters high, looks like a lily having stems with lanceolate leaves and small dark seeds contained in green pods.

Cardamom, which is a little spicy and lemon-eucalyptus-flavoured, boasts recognised **digestive** and **refreshing** virtues, but also **strengthening** and...**aphrodisiac** qualities.

The precious seed of cardamom, the main ingredient of the spicy cuisine of Northern Africa and South-eastern Asia, is excellent in sweet recipes and perfectly exalts the taste of chocolate.

It was not possible to find a more appropriate name to explain the essence of such place and the philosophy of its owners. A name that through its history recalls the charm of exotic travels, adventures and trades and, moreover, immediately reminds us of one of the two souls of the business...**Momo** precisely!

«Fatte 'na pizza c'a pummarola 'n coppa vedrai che il mondo poi ti sorriderà. »

One of the most famous refrains of the great Italian singer Pino Daniele says that if you have a pizza with fresh tomato on top of it, the world will smile at you...and he is right! Pizza is a genuine and simple dish, but at the same time it is also refined, fragrant, tasty, fun and transversal for latitude, social class and age: in fact, in the past it was also loved by noble people, kings and queens.




Pizza was born in the city of Naples as a *street food* to be eaten quickly while walking or standing, but its modern connotation has gone a long way! Pizza has spread in every region, city or town of Italy with new adaptations in tastes and style; there is no Italian home in which people have not tried to prepare it. Nowadays, it has become the symbol of Italy, so well-known and imitated all over the world that its name needs no translations. This new menu intends to be a journey throughout the Italian territory to discover the extraordinary treasure of its cuisine and the boundless union of know-how and taste, conventionality, authenticity and fantasy of an endless game of combinations which are a feather in the cap of the Italian cuisine and represent a unique cultural phenomenon.

Our journey will also touch the coasts of Morocco, where pizza (as we know it) is not very popular, but where the tradition of the so-called "*focaccia*" - a type of bread baked on warm stones which is for sure the ancestor of modern pizza - is very ancient.

We wish you a nice journey and... *buòn appetit*, of course!

Alessandra

FOOD ALLERGENS

-  1 cereals containing gluten
-  2 crustaceans and products thereof
-  3 eggs and products thereof
-  4 fish and products thereof
-  5 peanuts and products thereof
-  6 soybeans and products thereof
-  7 milk and products thereof
-  8 nuts
-  9 celery and products thereof
-  10 mustard and products thereof
-  11 sesame seeds and products thereof
-  12 sulphur dioxide and sulphites
-  13 lupin and products thereof
-  14 molluscs and products thereof

The list of all ingredients is available on request

MENU

All our pizzas are made of 0-type **organic** wheat flour, "fior di latte" mozzarella and **organic** peeled tomatoes coming from the organic certified cultivations of Puglia and Molise

The dough is obtained through a slow and natural rising and a maturation of at least 48 hours.

Available upon request:

.mozzarella di bufala campana DOP (i.e. buffalo mozzarella)
.wheat flour dough, ground on stone

Additional charge:

* buffalo mozzarella DOP (instead of fior di latte mozzarella) € 2,00
* whole-wheat dough (instead of 0-type dough) € 0,50

* double filling or additional ingredients:

- tomato sauce € 0,50
- fior di latte mozzarella € 2,50
- buffalo mozzarella DOP € 4,50
- cold cuts € 3,00
- tuna fillets € 4,50
- anchovies/fish eggs/cheese/vegetables/dried fruits € 2,00

THE LISTED PRICES INCLUDE TABLE SETTING AND SERVICE

IN CASE OF PIZZA SHARED BETWEEN TWO PEOPLE, APPLICATION OF
ADDITIONAL SUPPLEMENT OF € 5,00

We will do our best to meet your specific needs connected to allergies or food intolerances; however, it is not possible to make significant modifications to recipes

Valle d'Aosta

Pizza lardo e noci (white pizza) 1 - 7 € 9,50

*This recipe takes inspiration from the region of Valle D'Aosta; it merges the delicate taste of both walnut and lard here proposed in the version of the hills of Brianza, with an insinuating smoke perception. The version **focaccia** with **chestnut honey** is also to be tasted*

Fior di latte, lard, rosemary, walnuts

Piemonte

Pizza al Castelmagno (white pizza) 1 - 7 - 8 € 12,50

A fondue of Castelmagno DOP cheese for this pizza that has got a unique, fine and delicate taste; it is combined with another great product from Basso Piemonte: hazelnut

Fior di latte, Castelmagno DOP, sausage, hazelnuts

Liguria

Pizza alla genovese (white pizza) 1 - 7 - 8 € 11,50

*The fresh taste of home-made basil pesto sauce meets the soft and fragrant taste of the most popular Sicilian tomato. The version with **peperone crusco di Senise** is also to be tasted*

Fior di latte, basil pesto, walnuts, dried Pachino cherry tomatoes

Pizza alla ligure 1 - 4 - 7 - 8 € 12,50

The intense and savoury taste of the anchovies preserved in oil and caper meets the delicate taste of the Italian pine nut and olives of Taggiasca variety

Tomato sauce, fior di latte, anchovies, capers, pinenuts and olives of Taggiasca variety

Lombardia

Pizza alla valtellinese 1 - 7 € 12,50

Two classic ingredients of the traditional cuisine from Valtellina: a sweet and delicate cheese with an aftertaste of dried fruit, and an exclusively hand-made fresh "Chianina" beef

Tomato sauce, fior di latte, Casera DOP cheese, bresaola (dry-salted beef from Chianina breed), rocket salad

Pizza lariana (white pizza) 1 - 7 € 10,50

A typical cheese from the Northern area of Lake Como with a soft texture and a sweet and aromatic taste, together with ham - which is made according to an ancient recipe - conferring an intense smell and a real taste of olden days

Fior di latte, Lariano DOP cheese, ham

Pizza alla Momo (white pizza) 1 - 7 € 8,50

This pizza is closely linked to Cardamomo's history: thanks to its simple and genuine ingredients, which recall the tradition of Pizzoccheri, it is fully entitled to be considered as a pizza from Lombardia. "Super" version - with the addition of crispy bacon - is also very good, but this pizza gives its best in the "whole" version.

Fior di latte, Casera DOP cheese, grilled potatoes

Trentino Alto Adige

Pizza cacio e pere (white pizza) 1 - 7 € 11,50

According to an Italian proverb, the farmer should never know the good taste of cacio cheese with pears ...

Fior di latte, Asiago DOP cheese, pears, speck (smoked ham)

Veneto

Pizza al radicchio e pancetta affumicata 1 - 7 € 11,50

The pleasantly bitter taste of radicchio salad (red chicory) meets the sweet taste of Asiago DOP cheese and the rolled and slightly smoked bacon

Tomato sauce, fior di latte, Asiago DOP cheese, radicchio, smoked bacon

Friuli Venezia Giulia

Pizza alla friulana (white pizza) 1 - 7 € 10,00

The full and strong taste of Montasio, the typical cheese from this Italian region, meets the sweet taste of apples

Fior di latte, Montasio DOP cheese, apples, black pepper

Emilia Romagna

Pizza crudo e parmigiano all'aceto balsamico 1 - 7 € 12,50

Three excellent ingredients that do not need any presentation: when they merge in one single recipe, they give their best

Tomato sauce, fior di latte, raw ham, Parmigiano Reggiano DOP, traditional balsamic vinegar cream from Modena

Toscana

Pizza tonno e fagioli 1 - 4 - 7 € 12,50

The lovely combination of the poor ingredients of farmers' tradition with tuna fish, the undisputed king of the seas

Tomato sauce, fior di latte, organic white beans, white onion, tuna fish fillets in olive oil

Umbria

Pizza alla castellucciana 1 - 7 € 9,50

It takes inspiration from the typical recipe of pasta and beans from the town of Castelluccio di Norcia

Tomato sauce, fior di latte, organic white beans, lard, garlic and sage leaves

Marche

Pizza al tartufo di Acqualagna (white pizza) 1 - 7 € 11,00

Both the traditions of the regions of Marche and Umbria merge together in this recipe that combines the excellent sheep cheese (with pieces of black truffle from Acqualagna) with fresh sausage, the typical ingredient of pasta alla norcina

Fior di latte, truffle cheese from Acqualagna, sausage

Lazio

Pizza capitolina (white pizza) 1 - 7 - 8 € 12,00

Intense and refined taste for this recipe that merges the strength of sausage and the full taste of pecorino romano (roman ewe's cheese) to the refined sweet taste of raisin and pine nut

Fior di latte, sausage, pine nuts, sultanas, roman ewe's cheese

Calzone cacio e pepe (white) 1 - 7 € 9,00

It is a classic of the traditional farmers' cuisine of Roman area; in this version, cacio e pepe is proposed as a calzone that is further magnified by the strong taste and personality of wild pepper from Madagascar

Fior di latte, roman ewe's cheese and Voatsiperifery pepper

Abruzzo

Pizza Matriciana 1 - 7 € 10,00

In the past, the town of Amatrice belonged to the region of Abruzzo; in fact, the creation of this recipe - made of few poor but extremely tasty ingredients - takes inspiration from the ancient recipes of the shepherds living in this region

Tomato sauce, fior di latte, bacon, roman ewe's cheese

Molise

Pizza alla molisana (white pizza) 1 - 7 € 9,50

An explosion of tastes for this pizza belonging to the farmers' tradition

Fior di latte, white onion, rolled bacon, roman ewe's cheese, basil, chili pepper

Campania

Pizza Margherita tradizionale 1 - 7 € 7,50

The Pizza par excellence, dedicated to Margherita of Savoy – the Queen of Italy – in 1889; the three colours red, white and green of its toppings represent the colours of the Italian flag

Tomato sauce, fior di latte, basil

Pizza Margherita DOP 1 - 7 € 9,50

Fior di latte mozzarella is replaced by buffalo mozzarella that gives an even more intense taste in comparison to the traditional version

Tomato sauce, buffalo mozzarella DOP, basil

Pizza alla Napoli 1 - 4 - 7 € 9,50

It is a variation to traditional Pizza Margherita, with the addition of tasty anchovies fillets

Tomato sauce, fior di latte, anchovies in olive oil, organ

Pizza alla Marinara 1 - 7 € 7,00

The simplest and the most popular of Neapolitan pizzas. Its name comes from its great success among sailors. It has got the right proportion of tomato, garlic and oregano. It is a pizza with its own personality: it is strong and it has got a perfect and unrivalled balance of sourness and sweetness

Tomato sauce, garlic, origan

Puglia

Pizza alla straciatella 1 - 7 € 13,50

The heart of the typical burrata cheese for this delicate pizza with a fresh taste of cream

Tomato sauce, straciatella cheese, grape tomatoes, basil

Basilicata

Pizza Zafaràn e ova (egg and peperone crusco) 1 - 3 - 7 € 10,50

The peperone crusco from Senise, one of the symbols of the cuisine of this region, is collected in long and particular lines (called "serte") and naturally dried in the sun. In the local dialect, it is called Zafaràn crusck. As light and crispy as a chip, as scented as a spice, it gives a unique taste and a particular colour to all recipes

Fior di latte, roman ewe's cheese, poached egg, peperone crusco di Senise (i.e. red dried sweet pepper from Senise)

Calabria

Pizza alla 'nduja 1 - 7 € 9,50

The fresh taste of fior di latte mozzarella and the strong taste 'nduja, the creamy cold cut with a high content of chilli pepper from Calabria: all the rest is unnecessary!

Tomato sauce, fior di latte, 'nduja from Spilinga

Sicilia

Pizza di Bronte (white pizza) 1 - 4 - 7 - 8 € 14,00

The "green gold" from Bronte and fresh ricotta - obtained from cow's milk - perfectly match with the anchovies preserved in oil and refine their savoury taste

Fior di latte, ricotta, anchovies in olive oil, pistachio pesto, pistachio nuts from Bronte

Pizza alla ragusana (white pizza) 1 - 7 - 8 € 13,00

This pizza has got a fresh and intriguing taste that recalls the Middle-Eastern cuisine

Fior di latte, caciocavallo ragusano DOP cheese, Pachino dried tomatoes in olive oil, almonds, mint

Pizza pancetta e pistacchio (white pizza) 1 - 7 - 8 € 11,50

The delicate and aromatic taste of pistachio nut from Sicily merges with an exceptional type of bacon: it is rolled, cooked and smoked naturally; moreover, it has got a sweet and absorbing taste that becomes even more charming during cooking

Fior di latte, smoked bacon, ewe's cheese, pistachio nuts

Pizza alla parmigiana 1 - 7 € 9,50

The recipe of parmigiana di melanzane (aubergine parmigiana) seems to have been created in Sicily, even if the cities of Naples and Parma claim its origin. In fact, the word "parmigiana" may derive from the Sicilian word parmiciiana (from the Latin word "parma" - shield), which is used to call the wooden bands of the shutter window, a shape which is recalled by the overlapped layers of aubergines

Tomato sauce, fior di latte, grilled aubergine, caciocavallo ragusano DOP cheese, basil

Sardegna

Pizza alla bottarga di lavarello (white pizza) 1 - 4 - 7 - 8 € 11,50

Lake-Como version of a classic recipe of the Sardinian cuisine: tuna fish eggs have been replaced by the rare and precious lavaret fish eggs from Lake Como. We have also added a light touch of "green gold" from Bronte to reach perfection!

Fior di latte, ricotta, lavaret fish eggs from Lake Como, laurel leaves, pistachio nuts

Marocco

Pizza alla marocchina (white pizza) 1 - 7 - 8 € 12,50

We have imagined this pizza with the typical ingredients of a tajine, the national Moroccan dish, in a delicate balance of tasty meat and sweet taste of dried fruit and spices

Fior di latte, sausage, dried plums, toasted almonds, cinnamon

Pizza alle verdure 1 - 7 € 10,50

Fresh and coloured vegetables are always present on Moroccan tables

Tomato sauce, fior di latte, grilled zucchini, baked red peppers, grape tomatoes (datterini), olives, chili pepper, mint

Fresh vegetables always available: aubergines, zucchini, and grilled potatoes, baked red peppers, rocket salad, red chicory, grape tomatoes (datterini), onion.

Maghrebini

Sandwiches made out with our traditional arabic homemade bread

COTTO E FIOR DI LATTE 1 - 7 € 7,80
Fior di latte, ham, basil

CRUDO E BUFALA 1 - 7 € 9,00
Buffalo mozzarella DOP, raw ham from Marco d'Oggiono, grape tomatoes, basil

BRESAOLA E RUCOLA 1 - 7 € 9,00
Casera DOP cheese, bresaola (dried salted beef from Chianina breed), rocket salad

RADICCHIO E PANCETTA 1 - 7 € 7,50
Asiago DOP cheese, red chicory, pancetta (smoked bacon)

PERE E SPECK 1 - 7 € 7,80
Asiago DOP cheese, speck (smoked ham), pear slices

TONNO E POMODORO 1 - 4 € 7,80
tuna fillets in olive oil, grape tomatoes, green salad

VEGETARIANO 1 - 7 € 6,80
Fior di latte, green salad, grape tomatoes

MEDITERRANEO 1 - 4 - 7 € 7,00
Green salad, grape tomatoes, anchovies in olive oil, olives of taggiasca variety

RICOTTA E RUCOLA 1 - 7 - 8 € 6,80
Ricotta, rocket salad, walnuts, dried Pachino cherry tomatoes

Salads

SELVATICA 7	€ 10,50
Rocket salad, grape tomatoes, buffalo mozzarella	
SFIZIOSA 7 - 8	€ 8,50
Rocket salad, pears, walnut, parmesan shavings	
GUSTOSA 7	€ 9,50
Green salad, fior di latte, grape tomatoes, ham	
NIZZARDA 4	€ 10,50
Green salad, grape tomatoes, anchovies and tuna fillets in olive oil, white onion, black olives of Taggiasca variety	
MONTANARA 7	€ 9,00
Rocket salad, bresaola (<i>dry-salted beef from Chianina breed</i>), parmesan shavings	
AROMATICA 7 - 8	€ 9,50
Radicchio variegato di Castelfranco (red chicory), pears, dried apricots, hazelnuts, Asiago DOP cheese	

All salads are accompanied by a "maghrebino" our traditional arabic homemade bread - 1 -

Drinks

Mineral water "Lurisia" natural or sparkling (glass bottle cl 50)	€ 1,50
Chinotto "Lurisia" with sour orange* (glass bottle cl 27,5)	€ 2,80
Gazzosa "Lurisia" with lemon from Amalfi* (glass bottle cl 27,5)	€ 2,80
Orangeade "Lurisia" with orange from Gargano	€ 2,80
* Slow Food Presidia	
Cola Baladin (glass bottle cl 25)	€ 2,80
The first 100% natural cola. No dye, no artificial preservatives made with cola nuts from Sierra Leone	
Coca Cola / Coca Cola zero (glass bottle cl 25)	€ 2,50
Hot teas (TeaWorld finest selection)	€ 3,00
<u>Tuareg</u> (green tea with mint leaves)	
<u>Tangeri</u> (green tea, apple, acai, tangerine, cinnamon, rose)	
<u>Sahara</u> (green tea, fig, date)	
<u>Masala Chai</u> (black tea with cardamom, cinnamon, black pepper, ginger, cloves, anise, chicory root)	
<u>Ginger Lemon</u> (green tea, ginger, orange peel, lemon peel, sunflower blossoms)	

Wines

White wines (contains sulphites)

- Falanghina pompeiano IGT (12,5% vol. - Cantine Iovine - Piemonte)	
0,375 cl	€ 7,50
0,750 cl	€ 12,50
- Vermentino di Sardegna DOC (13,5% vol. - Cantine 6MURA - Giba)	
0,375 cl	€ 8,50
0,750 cl	€ 13,50
- Prosecco Superiore DOCG Extra Dry Il Soller (11,5% vol. - Marsuret - Guja di Valdobbiadene)	
0,375 cl	€ 10,50

Rosé (contains sulphites)

- Pompeiano rosato frizzante I.G.P. (11,5% vol. - Cantine Iovine - Piemonte)	
0,750 cl	€ 12,50

Red wines (contains sulphites)

- Aglianico pompeiano IGT (13% vol. - Cantine Iovine - Piemonte)	
0,375 cl	€ 7,50
0,750 cl	€ 12,50
- Valcalepio DOCG (14% vol. - Tenuta Castello di Grumello - Grumello del Monte)	
0,375 cl	€ 7,50
0,750 cl	€ 12,50

Sweetness

Dessert

Dessert of the day *	€ 5,50
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* All desserts are daily homemade with fresh ingredients

Small pleasures

Small bar of Modica chocolate (25 gr.) - <i>Laboratorio Don Puglisi</i>	€ 1,30
Trio of "cantucci" (dry biscuits from Tuscany) - <i>Deseo</i> 1-3-7-8 Flavors: Washington orange peel; pistachio nuts from Bronte & Sorrento walnuts; hazelnuts & cocoa paste from Santo Domingo	€ 1,30

Caffetteria

Espresso coffee <i>Illy Caffè</i>	€ 1,80
Espresso coffee with spices (cardamom, cinnamon or ginger)	€ 2,10
Espresso coffee with pistachio sweet cream	6 - 7 - 8 € 2,50
Nis Nis coffee (Moroccan coffee)	7 € 2,10
Espresso coffee laced	€ 2,10
White coffee (hot orange blossom water & honey)	€ 2,10
Barley coffee	€ 1,80

Hot teas (TeaWorld finest selection) with trio of "cantucci":	€ 4,00
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Tuareg (green tea with mint leaves)

Tangeri (green tea, apple, acai, tangerine, cinnamon, rose)

Sahara (green tea, fig, date)

Masala Chai (black tea with cardamom, cinnamon, black pepper, ginger, cloves, anise, chicory root)

Ginger Lemon (green tea, ginger, orange peel, lemon peel, sunflower blossoms)

Liqueurs & spirits

Xiauyù Oro - barley wine € 4,50
+ cantuccio with hazelnut and cocoa paste

Baladin - Piemonte - 14% vol.
It is an ale beer that, after a long period of storage, has become a new and unique product. It looks limpid, it is foamless and it is not sparkling, it has got an intense amber colour with coppery reflections. Its smell is very intense, with traces of dried and candied fruit with harmonious notes recalling Madeira wine

Vinpepato delle crete € 4,50
+ trio of cantucci

CentoPerCento -Veneto - 25% vol.
The Vinpepato is obtained from an infusion of spices, herbs and roots in a fortified Chianti dei Colli Senesi wine. It is the result of a timeconsuming process in keeping with the indications contained in the antique recipe of De' Munari family.

Liquore al limone bio € 3,00

Origine - Laboratorio Liquori Valbormida - Liguria - 30% vol.
Obtained after a slow cold infusion of citrus limonum rinds without any addition of flavourings or derivatives.

Nocillo € 3,00

Casa Barone - Campania - 40% vol.
The nocillo is the classic after-dinner liqueur of Neapolitan cuisine. Obtained by maceration of herbs, spices and walnut hulls, according to tradition, it should be collected on June 24, the day of St. John the Baptist. The quality of the nuts of Monte Somma, the choice of a particular sugar cane and the addition of the distillate obtained from the residue of maceration, make this nocillo a unique product.

Liquore alla Liquirizia bio € 3,00

Origine - Laboratorio Liquori Valbormida - Liguria - 30% vol.
The color recalls the desert sand, the smell is typical of licorice with hints of tobacco and coffee, taste is slightly bitter. Suitable in every moment of the day goes well on the table after a meal.

Liquore alla Rosa bio € 4,50
+ small bar of Modica chocolate

Origine - Laboratorio Liquori Valbormida - Liguria - 30% vol.
Organic liquor obtained by cold maceration of the damask rose petals in distilled organic grain. The damask rose has an old rose color which preserves the product with light pastel shades. Great at the end of a meal with dark chocolate.

0577 Grappa all'Uva di Brunello di Montalcino € 4,00
+ small bar of Modica chocolate

CentoPerCento - Veneto - 40% vol.
Warm flavour of cherries and plum. Rich notes of undergrowth, blackberries and raspberries. Harmonious and velvety taste.

045 Grappa all'Uva di Amarone € 4,00
+ small bar of Modica chocolate

CentoPerCento - Veneto - 40% vol.
Rich and round taste. Winy notes of ripe and dried fruit combine with spicy perfumes of leather, tobacco and coffee that enhance the grappa typicality. Full taste, velvety, robust and harmonious.

Grappa Terreblu Torbata € 4,50
+ small bar of Modica chocolate

CentoPerCento - Veneto - 39,5% vol.
Clear, complex, intriguing scent. Embracing notes of flowers, sandalwood and white musk merge with earthy inflexions and smoky scents. Velvety and harmonious taste. The persistent final recalls the taste of cocoa and tobacco leaves.