

DEGU STIDAV

Tasting menu
shared by the table
from appetizer
to dessert

110 €/pp

CON DIVI DAV

Delicacies
to share

75 €/pp

^{3,6,7,10,12} Vitello tonnato

^{4,6,9,10,12} Old Style beef tartare

⁷ Candied eggplant, buffalo ricotta and cherry tomatoes confit

^{1,3,7,9} Stuffed zucchini flowers with pepper sauce and basil

^{4,7,8} Creamed salt cod, ajo blanco

^{2,10} Mediterranean purple prawns, mustard and honey

^{4,7,8} Tuna tartare, bagna càuda, lime and pistachio

To ensure the most authentic culinary experience, we kindly invite our guests to enjoy a minimum of two savory courses and one dessert per person.

MU ST DAV

SCALLOP TRIO ^{1,3,4,7,9,10,12,14}

Saint-Jacques, gratin and Mediterranean-style
36 €

VEAL MEATBALLS ^{7,9,12}

mashed potatoes
35 €

MEZZO PACCHERO DAV STYLE ^{1,7}

35 €

RED PRAWN RISOTTO ^{2,4,7}

Lipari capers
55 €

TAGLIATELLE BOLOGNESE ^{1,7,9,12}

beef, veal and pork ragout
32 €

AMERICAN STYLE VEAL FILLET ^{7,9,12}

pork pancetta and mushrooms
55 €

ELEFANTINO ^{1,3,7}

for 2 130 €

supplement of € 25 for each additional person

VITTORIO-STYLE SCAMPI ^{1,2,3,7,10,12}

with light mayonnaise
65 €

^{2,4} SEAFOOD MEDLEY (for 2)
mixed fish and crutaceans
120 €/pp

GRILLED MEAT
upon daily market availability

PIZZA DAV

SIGNATURE

SCARPETTA ^{1,7}

three-tomato and basil sauce 25 €

DOPPIO COLPO ¹

burrata cheese, shoulder ham 35 €

COR NICIO NE

PIZZA
NAPOLETANA

MARGHERITA ^{1,7}

San Marzano tomatoes, mozzarella, Parmigiano Reggiano and basil
25 €

NERANO ^{1,7,12}

zucchini puree, Provolone del Monaco PDO cheese and mint-scented zucchini
30 €

MARINARA LIGURE ^{1,4,7}

roasted tomato, smoked sardines, sweet garlic cream, candied olives and capers
35 €

PALA

PIZZA
ROMANA

ORIENTALE ^{1,2,6,7,10,12}

oriental-style vegetable julienne, avocado and wasabi cream, marinated raw prawns
50 €

CESARE ^{1,4,6,7,10}

beef, lettuce, Caesar dressing, toasted hazelnuts and Parmigiano Reggiano shavings
35 €

LA GRECA ^{1,7}

feta cream, ricotta, candied eggplants and cherry tomatoes confit
25 €

NU VOLA

STUFFED

EYES WIDE SHUT ^{1,6,9,10,12}

pulled pork, red cabbage coleslaw, black garlic mayonnaise and Parmigiano Reggiano
40 €

MORTAZZA ^{1,7,8}

Favola mortadella, stracciatella cheese and pistachio nibs
40 €

TONNO TONNATA ^{1,3,4}

tuna tataki, tuna sauce and capers
50 €

^{3,7} APRICOT PAVLOVA

crunchy meringue, apricot compote and sorbet, vanilla cream

^{3,7,8} GIANDUIA CRUNCH

soft cocoa cake, hazelnut praline, chocolate and gianduia ice cream

^{1,3,7,12} LEMON CLOUD

soft lemon cake with lemon cream

^{1,3,7,8,12} MEMORY OF A CANNOLO

crispy wafer, ricotta cream, orange sorbet and pistachio foam

^{3,7} PAPA' VITTORIO

seasonal fruit salad, custard ice cream and whipped cream cloud

^{1,3,7,8} CANNONCINI

and vanilla custard

13 €

DOL CI DAV

15 €

Allergens

* Raw material frozen at origin - 1 Cereals containing gluten and products thereof - 2 Crustaceans and products thereof - 3 Eggs and products thereof - 4 Fish and products thereof - 5 Peanuts and products thereof - 6 Soy and products thereof - 7 Milk (including lactose) and products thereof - 8 Nuts: almonds, hazelnuts, walnuts and products thereof - 9 Celery and products thereof - 10 Mustard and products thereof - 11 Sesame seeds and products thereof - 12 Sulphur dioxide and sulphites - 13 Lupins and products thereof - 14 Molluscs and products thereof

In case of allergies and/or intolerances ask our staff who will provide you with adequate information about our food and drinks.