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.

# DEGUSTIDAV

Tasting menu
shared by the table
from appetizer
to dessert

110 €/pp

# CONDIVIDAV

[1,3,6,7,10,12] Glass bread and our pastrami

[1,4,10,12] Old-style beef tartare

[7,8,9,12] Sicilian caponata with cloth-bound buffalo ricotta

[7] Melted Branzi, salted lemon marmalade

[4,7,8,12] Whipped salt cod and ajo blanco

[2,3,6,7,12] Grilled langoustines, miso béarnaise

[4,6,9,12] Tuna tataki alla Vittorio

Delicacies
to share

75 €/pp

# MUST DAV

SAFFRON RISOTTO [7,9,12]
ossobuco ragù
45 €

ELICHE PASTA WITH MUSSELS AND LANGOUSTINES [1,2,4,7,8,9,12,14]
shiso and pine nut praline
55 €

VEAL FILET ROSSINI STYLE [1,3,7,9,12]
75 €

SCAMPI ALLA VITTORIO [1,2,3,4,7,10,12]
light mayonnaise
65 €

GOLDEN TURBOT [1,3,4,7,12]
zucchini and beurre blanc
65 €

FISH SOUP [1,2,3,4,7,9,10,12,14]
rouille sauce and crispy bread
70 €

ELEFANTINO - VEAL [1,3,7]
classico per 2 persone 130 €
alla valdostana per 2 persone 150 €

BEEF RIBEYE [1,7,9,10,12]
seasonal vegetables
12 € per 100g

[1,3,7,9,12] RAVIOLI DEL PLIN CARBONARA STYLE
crispy guanciale
40 €

[7,9,12] POLPETTE DI VITELLO
purea di sedano rapa
35 €

[1,7,9] DAV-STYLE MEZZO PACCHERO
35 €

# PIZZA DAV

## SIGNATURE

SCARPETTA [1,7,9]
three-tomato and basil sauce 25 €

DOPPIO COLPO [1,7]
burrata cheese, shoulder ham 35 €

## CORNICIONE
PIZZA NAPOLETANA

MARGHERITA [1,7,9]
San Marzano tomatoes, mozzarella, Parmigiano Reggiano and basil
25 €

ZUCCONA [1,7,10,12]
pumpkin variations, smoked treccia cheese, cloth-bound buffalo ricotta and mustard seed
30 €

MARINARA LIGURE [1,4,7,12]
roasted tomato, smoked sardines, sweet garlic cream, candied olives and capers
35 €

## PALA
PIZZA ROMANA

ORIENTALE [1,2,4,6,7,10,12]
oriental-style vegetable julienne, avocado and wasabi cream, marinated raw prawns
50 €

CESARE [1,3,4,7,8,10,12]
beef, lettuce, Caesar dressing, toasted hazelnuts and Parmigiano Reggiano shavings
35 €

ORO NERO [1,7]
braised leek, egg yolk coulis, pecan nuts, Branzi cheese and black truffle
25 €

## NU VOLA
STUFFED

GOLOSA [1,7,12]
sausage, Fontina cheese and mushrooms
35 €

MORTAZZA [1,7,8]
Favola mortadella, stracciatella cheese and pistachio nibs
40 €

TONNO TONNATA [1,4,12]
tuna tataki, tuna sauce and capers
50 €

## DOLCI DAV
15 €

[1,3,7] MAMMA BRUNA
her traditional apple cake to share for two people
30 €

[1,3,7] TIRAMISU'
ladyfinger and mascarpone cream

[1,7] PEARS, CHOCOLATE AND RICOTTA
pear terrine, ricotta ice cream and chocolate sauce

[3,7,12] ZUPPA INGLESE
the classic version soaked in Alchermes

[1,3,7,12] BABÀ
vanilla chantilly and red berries

[1,3,7,8] CANNONCINI
with custard
13 €

**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.*