



DAV  
MARE

*The expertise of Chef Davide Galbiati, together with the creativity of the Cerea family, bring a menu that reflects both passion and tradition to life, highlighting an area that has always been devoted to excellence.*

## antipasti

Warm Tigullio fish and crustaceans salad DAV (GF) 55

Carosello Portofino 55

Crudo "D'amare" raw fish and crustaceans (GF) 80

Pomi d'oro salad (VG) 35

Fassona beef tartare, crispy puff pastry, raw artichoke, kefir 45

## primi piatti

Risotto with homemade pesto, Santa Margherita Ligure prawns and tomato emulsion DAV 45

Wheat semolina "rice" in zimino, chard and baby squid 40

Turanico wheat spaghetti "estivi", scallops, ginger and caviar 65

Pacchero alla Vittorio DAV (V) 35

Trofie with homemade pesto (V) 35

## il pesce...

Crusted turbot, shell ragout, Ligurian niçoise 55

Roasted croaker, cured pork belly and double cooked escarole (GF) 55

Gran fritto misto with fruit and vegetables 60

Charcoal grilled blue lobster, claw dumpling, saffron potatoes, peas and broad beans salad 65

## ...e tutto il resto

Double lamb chop, apricot and balsamic agretti 55

Beef brisket, zucchini trombetta, stuffed zucchini flower (GF) 55

Aubergine, stuffed, whipped and dried (VG) 40

### **Maestrale** 160

*5 course journey menu based entirely on fish and crustaceans*

### **Libeccio** 200

*7 course journey inspired by the land and sea products*

## ... CondiviDAV? *(min. 2 people)*

Antipasto DaV Mare Portofino 95 per person

*Six suggestions of raw and cooked fish and crustaceans*

Il nostro Cappon Grasso 130 per person

*Ligurian-style crustacean and vegetable salad*

Elefantino with potatoes and cherry tomatoes 60 per person

Paccheri alla pescatora 130 per person

Prices in Euro, service included - VAT included - 9 Euro cover charge per person

(V) vegetarian options - (VG) vegan options - (GF) gluten free options

#### **INFORMATION ON FOOD ALLERGENS**

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Shellfish, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs.

Please consult the appropriate documentation that will be provided by our staff upon request.

We cannot guarantee the complete absence of traces of these allergens in all of our dishes and beverages.

Fish intended to be eaten raw or partially raw has been treated beforehand, in compliance with the provisions of Regulation EC 853 / 2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.