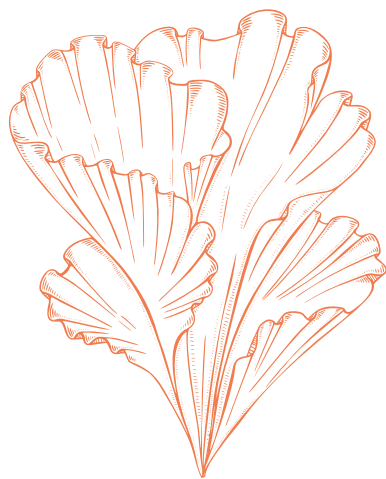
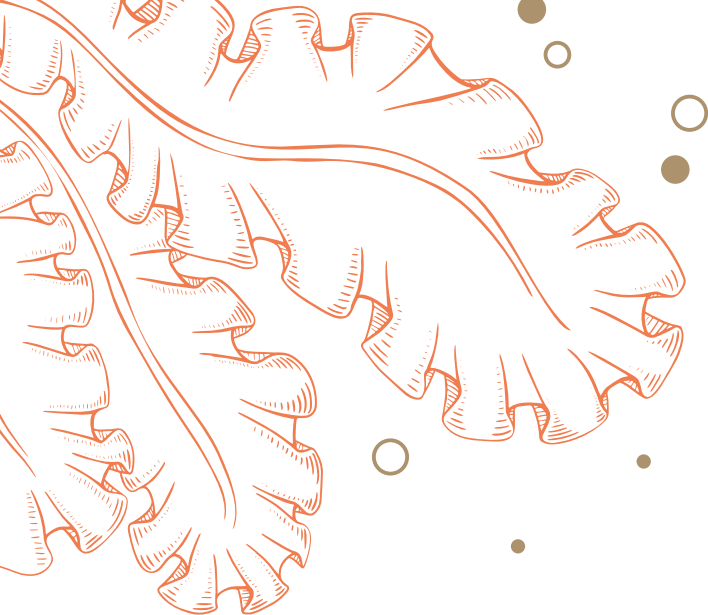




DAV
COSTA SMERALDA
Da Vittorio



Our selection of shared appetizers consists of seven creations featuring fish, shellfish and vegetables.

110 €/pp

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VEAL MEATBALLS FLAVORED
WITH LEMON ^{7,9,12}

35 €

PACCHERO ALLA VITTORIO ^{1,7}

Da Vittorio's iconic pasta, renowned worldwide
40 €

PESCATORA-STYLE RISOTTO ^{2,4,7,12,14}

130 €

ELEFANTINO - VEAL MILANESE ^{1,3,7} (for 2 persons)
with baked potatoes and confit cherry tomatoes 150 €
valdostana-style 180 €

SHELLFISH BOUQUET ^{2,3,7,9,10,12}

chilled shellfish and vegetable salad in a light citrus dressing
130 €

GRILLED CATCH OF THE DAY

according to daily market availability

The à la carte menu
includes a minimum of
two savoury courses and
one dessert per guest.



^{1,3,7} MAMMA BRUNA
her traditional apple cake to share
(for 2 persons)
40 €

^{3,7,8} GIANDUIA CRUNCH
soft cocoa cake, hazelnut praline,
chocolate and gianduia ice cream

^{1,7} FIOR DI FRAGOLA
mascarpone, fresh strawberries
and strawberry water

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25 €

Allergens: * Frozen raw materials at origin - 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 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 Lupin and products thereof - 14 Molluscs and products thereof. If you have any food allergies and/or intolerances, please ask our staff, who will provide you with appropriate information on our food and beverages.