



(V) vegetarian - (VG) vegan - (GF) gluten-free
Prices in euros, service included - VAT included - 10 Euro cover charge per person

Microfiltered water
6 Euros per person
Surgiva still water (750 ml) and San Pellegrino sparkling water (750 ml)
11 Euros per bottle

Our commitment to sustainability is also reflected in the choice of local products, including fish, meat, dairy, fruits, and vegetables, many of which come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

Information on Food Allergies: Some dishes and beverages may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No. 1169/2011 and subsequent amendments. The allergens and their derivatives are: **(1) Cereals containing gluten**, except: a) wheat-based glucose syrups, including dextrose (*); b) maltodextrins based on wheat (*); c) barley-based glucose syrups; d) cereals used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(2) Crustaceans**, **(3) Eggs**, **(4) Fish**, except: a) fish gelatin used as a support for vitamin or carotenoid preparations; b) fish gelatin or isinglass used as a clarifying agent in beer and wine. **(5) Peanuts**, **(6) Soy**, except: a) refined soybean oil and fat (); b) mixed natural tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate derived from soy; c) vegetable oils derived from phytosterols and phytosterol esters based on soy; d) vegetable stanol esters produced from soybean oil sterols. **(7) Milk**, except: a) whey used in the production of alcoholic distillates, including agricultural ethyl alcohol; b) lactitol. **(8) Nuts**, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, except for nuts used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(9) Celery**, **(10) Mustard**, **(11) Sesame seeds**, **(12) Sulphur dioxide and sulphites**, **(13) Lupin**, **(14) Mollusks**. (*) *And their derived products, to the extent that the processing they have undergone is not likely to increase the allergenicity level assessed by the Authority for the base product from which they are derived.*

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

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

To guarantee quality and safety for public health, and in compliance with the procedures described in the HACCP Plan pursuant to EC Regulation N. 852/04, (a) dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, (b) ingredients may have been chilled to a negative temperature on site. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.

Maestrale 160 *5 course journey based entirely on fish and crustaceans*

Libeccio 200 *7 course journey inspired by the land and sea products*

Antipasti
 WARM TIGULLIO FISH & CRUSTACEANS SALAD DAV (GF) 55
 SKATE (GF) 55
 cod ragout, crispy vegetables and butfalo ricotta

CAROSELLO PORTOFINO 60

GRUDO D'AMARE RAW FISH & CRUSTACEANS (GF) 80

CONDIGLIONE A MODO NOSTRO (V) 35
 with crispy vegetables and tomato extract

RISOTTO WITH HOMEMADE PESTO 45

Santa Margherita Ligure king prawns and DaV tomato emulsion
 LIGURIAN-STYLE LINGUINA 45
 with seabream ceviche and tuna presola

TROFIE WITH HOMEMADE PRA BASIL PESTO (V) 35

PACCHERO ALLA VITTORIO DAV (V) 35

Il pesce...

GRAN FRITTO MISTO 60
 with fruits and vegetables

WHITE GROPER (GF) 55
 with vanilla flavoured white bean cream and crunchy celery

...e tutto il resto

LAMB (GF) 60
 celery, fennel and Pastis

ZUCCHINI TROMBETTA (V) 35
 yogurt and onion compote

...CondiviDaV?

*(min. 2 people)
 (price per person)*

ANTIPASTO DAV MARE PORTOFINO 95
 Six suggestions of raw and cooked fish and shellfish

IL NOSTRO CAPPON GRASSO 130

crustacean bouquet in Ligurian-style vegetable salad

PACCHERI ALLA PESCATORA 130

ELEFANTINO 60

with potatoes and cherry tomatoes