



Davvero
BY DAVANTI

ANTIPASTI STARTERS

FOCACCIA AL ROSMARINO | 10

Baked in our pizza oven, thin and light dough with rosemary and sea salt

Gluten

MORTADELLA DI BOLOGNA TARTUFATA | 13,50

A classic from Bologna, Mortadella with black truffle cut with our Berkel.

Be careful, it creates addiction!

Gluten, nuts, traces of soy.

INSALATA MEDITERRANEA | 14,50

Tender lettuce sprouts, gold apple, fresh mushroom slices, parmigiano reggiano, taggiasche olives and a house vinaigrette based on onion, lemon, white balsamic and olive oil.

Sulfurs, dairy

PARMIGIANA DI MELANZANE | 17

Thin slices of eggplant with its original tomato sauce, mozzarella fior di latte, basil and a touch of straciatella di Burrata.

Dairy, Sulfur.

VITELLO TONNATO COTTO A BASSA TEMPERATURA CON FIOR DI CAPPERO | 18,50

Slices of veal cooked at low temperature (52° C) accompanied by a light sauce of tuna, capers and anchovies.

Egg, fish, sulphites.

FIORI DI ZUCCHINE RIPIENE IN PASTELLA FRITTE | 19,50

Three units - 6,50 each.

Fried zucchini flowers stuffed with Asiago, a typical cheese from northern Italy, anchovies and dried tomatoes.

Eggs, dairy, gluten, nuts.

BURRATA PUGLIESE | 19,50

From Puglia you can enjoy 250 gr of fresh Burrata with sautéed vegetables served with a leek and celery emulsion. Tree nuts, dairy, celery

Dairy, nuts, celery

CARPACCIO DI PESCE SPADA | 20

Swordfish carpaccio marinated with a citrus-based vinaigrette and fresh artichoke slices.

Fish

CARPACCIO DI MANZO | 20

Thin slices of beef accompanied with mushrooms, arugula and slices of grana padano with lemon oil.

Dairy

ZUPPETTA AMALFITANA | 23

Casserole of mussels and clams in Sicilian datterini tomato sauce with homemade bread croutons and a touch of lemon.

Sulfites, molluscs, crustaceans, gluten

TAVOLOZZA ITALIANA PER DUE | 30

We make you travel through Italy to discover its treasures. Italian mixed cold cuts with DOP: Prosciutto di Parma 30 months, Coppa, Finocchiona, Spianata picante, pistachio Mortadella and a selection of cheeses (for two people).

Eggs, dairy, gluten, nuts.

PASTE E RISSOTTI | PASTA AND RISSOTTO

Fresh pasta made by our kitchen staff daily with 00 flour, semolina and fresh eggs.

SPAGHETTI DATTERINI, STRACCIATELLA DI BURRATA E ALBAHACA | 18,50

With fresh Datterini tomato sauce, a touch of stracciatella di Burrata and fresh basil.

Dairy, gluten, eggs.

RIGATONI ALLA AMATRICIANA | 18,50

Typical of the city of Amatrice, sauce based on tomato and guanciale.

Gluten, sulphites, egg

SPAGHETTI CARBONARA IN CESTA DI PARMIGIANO | 19,50

We served them inside a parmesan cheese basket. We make it with guanciale, egg yolk and pecorino romano cheese.

Dairy, gluten, eggs.

TAGLIATELLE AL GORGONZOLA E NOCI SERVITE NELLA RUOTA DI PARMIGIANO REGGIANO DI VACCHEROSSE 30 MESI | 22

Tagliatelle with gorgonzola cream, Parmigiano, nuts and pepper.

We prepare it in front of you in a red cow Parmigiano Reggiano wheel aged 30 months, one of the most select jewels in Italy.

Dairy, gluten, eggs, nuts, sulfur.

SPAGHETTI ALLA CHITARRA CON SUGO DI VITELLO E AGNELLO CON POLPETTINE | 21

Spaghetti with a lamb and veal pomodoro sauce (slowly cooked for 5 hours), accompanied by mixed minced meat balls.

Gluten, dairy, eggs, sulfur

LINGUINE AL LIMONE E GAMBERI | 22

Linguini in lemon sauce with prawns and crispy pistachio .

Gluten, dairy, crustaceans, tree nuts, eggs, sulphite

CARAMELLE RIPIENI DI ASIAGO E VERDURE | 22

Caramelle stuffed with asiago cheese and concasse of seasonal vegetables in fine pea cream.

Gluten, dairy, egg, celery

SPAGHETTI AI FRUTI DI MARE | 25

Spaghetti with clams, prawns, squid and mussels with tomato sauce.

Fish, eggs, crustaceans, mollusks, gluten, sulphites, dairy

RAVIOLI DI GAMBERI E BURRATA | 25

Ravioli stuffed with mascarpone cheese, burrata and prawns in its bisque.

Fish, eggs, crustaceans, gluten, sulphites, dairy

RISOTTO DEL GIORNO | 24

Seasonal risotto (ask the waiter). Cooking time: 20 min approx.

LE NOSTRE PIZZE | OUR PIZZE

REGINA MARGHERITA | 15,50

Tomato sauce, mozzarella fior di latte, fresh basil and olive oil.
Gluten, dairy

BIANCANEVE | 16,50

Mozzarella fior di latte, gorgonzola, sweet provolone, taleggio, slices of Parmesan cheese, walnuts and fresh basil.
Gluten, dairy, nuts

ORTICELLO | 18

Mozzarella fior di latte, tomato sauce, seasonal roasted vegetables, fresh basil and olive oil.
Gluten, dairy, sulfites

TOTÓ SAPORE | 18

Tomato sauce, PDO buffalo mozzarella, taggiasche olives, anchovies, capers, fresh basil and olive oil.
Gluten, dairy

SPECIALE | 18,50

It has tomato sauce, PDO buffalo mozzarella, datterini tomatoes, Parma ham, Parmesan Reggiano slices and fresh basil.
Gluten, dairy, sulfites

CARBONARA | 19,50

Mozzarella fior di latte, egg, guanciale, pecorino Romano cheese, ground black pepper and basil.
Gluten, dairy, egg, sulfites

BURRATELLA | 20

White pizza, garlic oil, PDO burrata, arugula, mortadella with pistachios, basil.
Gluten, dairy, nuts, sulfites

ITALO | 20

Tomato sauce, mozzarella fior di latte, sweet Mantova sausage, Valtellina speck, roasted pepper, Parmesan cheese slices, fresh basil and olive oil.
Gluten, dairy, sulfites

CALAZONE DAVVERO | 20

Tomato sauce, fior di latte mozzarella, guanciale, sweet sausage, Calabrian spicy salami, Parmesan cheese slices, basil and olive oil.
Gluten, dairy, sulfites

DAVVERO DAVVERO | 23

Mozzarella fior di latte, datterini tomatoes, boletus mushrooms, black truffle cream, Valtellina speck, fresh basil and olive oil.
Gluten, dairy, sulfites

ROSSINI | 25

It has Parma ham, goose foie gras, mozzarella, black truffle and balsamic.
Gluten, dairy, sulfites

SUPPLEMENT

Black truffle 8,00

CARNE E PESCE | MEAT AND FISH

BACCALÀ ALLA MEDITERRANEA | 26

Cod loin cooked at a low temperature with capers, olives, datterini tomatoes and lemon accompanied by steamed potatoes.

Fish, dairy.

FILETTO DI MANZO AL BAROLO | 28

The perfect pairing between meat and a good wine. Beef tenderloin in a Barolo red wine sauce with glazed shallots and potatoes flavored with fine herbs.

Sulfur, traces of gluten.

LINGOTTO DI SALMONE AI FERRI | 28

Grilled salmon loin seasoned with fine herbs coulis served on a bed of purple potatoes and vegetables.

Fish, sulphites, dairy

COTOLETTA DI VITELLO ALLA MILANESE | 34

In Italy it is called the "Elephant ear".

Classic veal milanese served with tomato, slices of Parmigiano Reggiano and arugula.

Gluten, egg, traces of nuts, dairy.

DOLCI | DESSERTS

GELATI | 7

Handmade ice creams, Ask about the flavors.

Dairy, nuts.

TIRAMISÙ DAVVERO | 8

Homemade savoiardi dipped in italian coffee, mascarpone cream, amaretto and cocoa powder.

Eggs, dairy, gluten.

PASTIERA NAPOLETANA | 9

Grandma's cake based on ricotta and cooked wheat.

Dairy, egg, gluten, tree nuts.

TORTA DE LIMONE | 9

Lemon and almond cake with a touch of white chocolate..

Dairy, egg, gluten, tree nuts.

SEMIFREDDO ROCHER | 10,50

Hazelnut semifreddo with chocolate coverage and puff pastry mille-feuille.

Eggs, dairy, gluten, tree nuts

SFERA DI CIOCCOLATO SU TERRA DI BISCOTTI | 12,50

E CROCCANTE DI PISTACCHIO

Chocolate sphere filled with berries and mascarpone cream accompanied with pistacho.

Dairy, nuts, gluten

Bread and aperitif | 3PP

All of our prices include VAT.

Ask us about all of the allergens that our menu may contain.

COCKTAILS

APEROL SPRITZ | 8

Prosecco, Aperol, Soda

CAMPARI SPRITZ | 8

Prosecco, Campari, Soda

NEGRONI | 10

Gin, Campari, Sweet Rosso Vermouth, Maraschino

DAVVERO`S PASSPORT | 12

Tequila, Lime Juice, Sugar Syrup, Grapefruit Juice, Soda Top

RED SEA | 12

White Rum, Cointreau, Coconut Puree, Pineapple Juice, Grenadine

LOVELY GREEN | 12

Vodka, Lime Juice, Blue Curaçao, Green Apple Puree, Top Sprite

VIOLET ONE | 12

Gin, Cointreau, Lemon Juice, Violet Syrup

MANGO RACE | 12

Mango Puree, Pineapple Juice, Milk, Orange Juice

GREEN APPLE | 12

Lime Cubes, Green Apple Puree, Top Sprite

AND CLASSIC COCKTAILS...

Ask the waiter

Liquour change supplement 4,00.



Drinks

BEERS

Heineken	4,50
Heineken 00	4,50
El Águila sin filtrar	4,50
Birra Moretti	4,50

OTHER DRINKS

Acqua Panna	3,20
Acqua San Pellegrino	3,50
Soft drinks	3,50

COFFEE AND INFUSIONS

Espresso italiano	3,00
Cortado	3,20
Café con leche / Cappuccino	3,50
Infusions	3,00





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