



Davvero
BY DAVANTI

ANTIPASTI STARTERS

FOCACCIA AL ROSMARINO | 10 WITH ITALIAN SALUMI | 18,50

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 DAVVERO | 14,50

Baby lettuce sprouts with pear, walnuts, taggiasche olives, datterini tomatoes and Parmesan cheese with a honey mustard vinaigrette.
Sulphites, dairy, nuts.

PARMIGIANA DI MELANZANE | 17

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

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 boletus.
Dairy, nuts, celery

CARPACCIO DI POLPO | 25

Marinated octopus carpaccio with cointreau, lemon and orange juice accompanied by a ginger sauce.
Fish, Crustaceans, sulphites.

ZUPPETTA AMALFITANA | 25

. Casserole of mussels and clams in Sicilian datterini tomato sauce with homemade bread croutons and a touch of lemon.
Sulfites, molluscs, crustaceans, gluten

TARTARE DI MANZO | 27

Knife-chopped sirloin tartare with cucumber, capers, red onion and egg yolk, seasoned with Perrins sauce and Tabasco, served on the table in front of the diner.
Dairy, egg, sulphites.

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 CARBONARA IN CESTA DI PARMIGIANO | 20

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

Dairy, gluten, eggs.

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

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

Gluten, dairy, eggs, sulphites.

TAGLIATELLE AL GORGONZOLA E NOCI SERVITE NELLA RUOTA DI PARMIGIANO REGGIANO DI VACCHE ROSSE 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, sulphites.

LINGUINE AL LIMONE E GAMBERI | 22

Linguini in lemon sauce with prawns and crispy pistachio .

Gluten, dairy, crustaceans, tree nuts, eggs, sulphites.

RAVIOLI DI ZUCCA CON BURRO E SALVIA | 25

Stuffed with pumpkin, apple and leek served with a sauce based on butter, sage and its demi-glace with slices of Parmesan.

Gluten, dairy, egg, celery, nuts.

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 OSSOBUCO | 26

Ravioli stuffed with shredded ossobuco meat with veal demi-glace and red wine.

Gluten, celery, nuts, egg, sulphites

RAVIOLI DI GAMBERI E BURRATA | 27

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

CALZONE 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

SOGLIOLA 400/600 GR ALLA PARMIGIANA | 28

Golden sole in butter with grana padano sauce and white wine accompanied by vegetables.

Fish, dairy, sulphites, gluten.

FILETTO DI MANZO CON PORCINI E TARTUFO | 34

Sirloin steak with salted boletus and seasonal black truffle with potatoes.

Sulphites, traces of gluten.

RANA PESCATRICE BABY IN CROCANTE DI LARDO DI COLONNATA | 26

Baby monkfish tail wrapped in crispy Lardo with lemon spinach.

Fish, sulphites, dairy, traces of gluten.

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.

TATIN DI MELE | 9

Apple tatin with vanilla ice cream.

Dairy, egg, gluten, tree nuts, traces of soy.

TORTINO DI FICHI FATTO IN CASA | 10,50

Fig tartlet filled with pastry cream and fresh jam.

Dairy, egg, gluten.

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

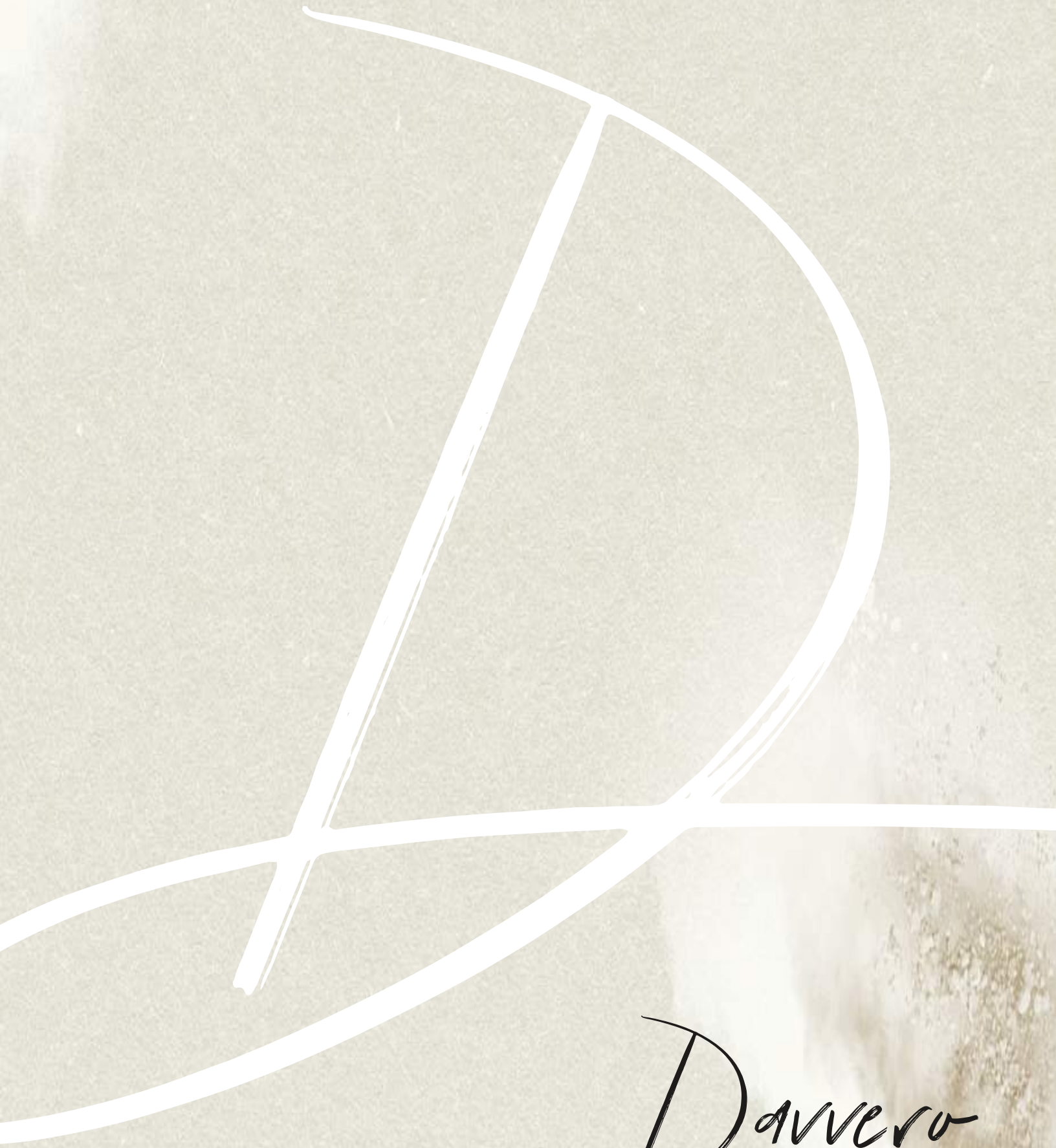
OTHER DRINKS

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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