



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 salad with datterini tomatoes, red onion, sweet gorgonzola, orange and crunch bread made from almond flour with a house vinaigrette.
Dairy, gluten, sulphites, nuts

PALLOTTE CACIO E UOVA | 16,50

Meatballs made from Italian cheeses: pecorino, asiago and caciocavallo served with lamb tomato sauce.
Eggs, dairy, gluten, sulphites, 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, gluten, sulphites

BURRATA PUGLIESE | 18

From Puglia you can enjoy 250 gr of fresh Burrata served with raf tomato tartare and basil vinaigrette.
Dairy, gluten, sulphites

CIAMBELLA DI BUFALA IN CARROZZA | 19,50

Breaded buffalo mozzarella served with basil pesto and parma prosciutto.
Eggs, dairy, gluten, nuts

CARPACCIO DI MANZO | 20

Thin slices of veal accompanied with arugula, Parmesan and basil mayonnaise.
Dairy

MOSCARDINI ALLA DAVVERO | 22

Mini baby octopus sautéed with datterini tomatoes, olives, garlic, onion and basil, served with toasted bread.
Sulphites, eggs, fish, shellfish, dairy, crustaceans, gluten

CARPACCIO DI POLPO | 25

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

BREAD AND APPETIZER | 3PP

If you don't want it, don't hesitate to notify the waiter so that he does not include it in the bill.

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 BASILICO | 18,50

Spaghetti with datterini tomatoes, burrata stracciatella and basil.

Gluten, dairy, eggs

RIGATONI CACIO E PEPE | 18,50

Homemade rigatoni with pecorino romano cheese and black pepper.

Gluten, dairy, eggs

SPAGHETTI CARBONARA IN CESTINO DI PARMIGIANO | 20,50

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

Dairy, gluten, eggs

LINGUINE AL PESTO DI PISTACCHIO E BURRATA | 21

Linguine with pistachio pesto, burrata stracciatella and mint with pistachio crumble.

Gluten, dairy, nuts, eggs

SPAGHETTI ALLA CHITARRA CON SUGO DI VITELLO E | 22 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 ALLA RUOTA CON GORGONZOLA E NOCI | 23

Tagliatelle with gorgonzola cream, Parmigiano, nuts and pepper. We prepare it in front of you in a Parmigiano Reggiano wheel aged 24 months, one of the most select jewels in Italy.

Dairy, gluten, nuts, eggs, sulphites

LINGUINE AL RAGU DI GAMBERI E LIMONE | 23

Linguini with prawn ragout and a touch of lemon.

Gluten, crustaceans, sulphites, egg

RAVIOLI DI GORGONZOLA E MANGO | 24

Ravioli stuffed with gorgonzola and mango served with butter sauce and sage.

Gluten, dairy, eggs, sulphites

RAVIOLI DI OSSOBUCO | 25

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

Gluten, celery, nuts, eggs, sulphites,

SPAGHETTI AI FRUTTI DI MARE | 26

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

Fish, eggs, crustaceans, mollusks, 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, traces of nuts

BIANCANEVE | 16,50

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

Gluten, dairy, nuts

ORTICELLO | 17,50

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

Gluten, dairy, sulphites, traces of nuts

SPECIALE | 18,50

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

Gluten, dairy, sulphites, traces of nuts

DAVVERO DAVVERO | 23

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

Gluten, dairy, sulphites, traces of nuts

CARNE E PESCE | MEAT AND FISH

POLPO A BASSA TEMPERATURA | 28

Octopus cooked at low temperature and served with three textures of tomato, onion and carasau bread.

Sulphites, gluten, crustaceans, molluscs, celery

FILETTO DI MANZO IN CROSTA DI PIZZA | 35

Sirloin with our seven pepper seasoning served with potatoes and baked in a copper pan and covered with a crust of pizza dough.

Sulphites, gluten, mustard, traces of nuts

TAGLIATTA DI VITELLO | 32

Grilled veal chop served with tomato concasse, slices of Parmigiano Reggiano and arugula.

Gluten, dairy

COTOLETTA DI VITELLO ALLA MILANESE | 35

In Italy it is called the "Elephant ear".

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

Gluten, eggs, traces of nuts, dairy

DOLCI | DESSERTS

GELATI | 7

Handmade ice creams, Ask about the flavors.

Dairy, eggs, gluten, traces of: soy, sesame, sulphites, mustard, tree nuts

TIRAMISÙ DAVVERO | 8

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

Eggs, dairy, gluten

PASTIERA NAPOLETANA | 9

Grandma's cake based on ricotta and cooked wheat.

Dairy, gluten, tree nuts.

APEROL MANGIATO | 9

Homemade soft cake soaked in aperol with pastry cream and chocolate cream

Eggs, dairy, gluten, tree nuts, sulphites

SEMIFREDDO ROCHER | 9

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

Eggs, dairy, gluten, tree nuts.

SFERA DI CIOCCOLATO SU TERRA DI BISCOTTI

E CROCCANTE DI PISTACCHIO | 10,50

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

Dairy, tree nuts, gluten

All of our prices include VAT.

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

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
Refrescos	3,50

COFFEE AND INFUSIONS

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

