



Davvero
BY DAVANTI

ANTIPASTI | STARTERS

FOCACCIA AL ROSMARINO | 10 WITH MORTADELLA TARTUFATA | 18,50

Baked in our pizza oven, thin and light dough with rosemary and sea salt served with a classic from Bologna, Mortadella with black truffle.

Gluten, nuts, traces of soy

INSALATA MEDITERRANEA | 14,50

Tender sprouts, crispy eggplant, walnuts, pear concassé, parmesan and datterini tomatoes dressed with honey mustard vinaigrette.

Dairy, gluten, sulphites, nuts, mustard

CARCIOFO ALLA DAVVERO | 15,50

Fried artichoke with poached egg, mango pearls and black truffle slices.

Eggs, traces of gluten, sulphites

GRIGLIATA DI VERDURE | 16

Grilled seasonal vegetables.

PARMIGIANA DI MELANZANE | 17,50

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

Dairy, gluten, sulphites

FIORI DI ZUCCA RIPIENII | 19,50

3 units

Stuffed with Asiago cheese, dried tomato and anchovies, accompanied by spicy tomato sauce.

Dairy, gluten, fish, nuts, sulphites

MANZO TONNATO | 19,50

Thin slices of veal accompanied with red tuna demiglace.

Dairy, sulphites, celery, fish, gluten, nuts.

BURRATA PUGLIESE I | 21,50

From Puglia you can enjoy 250 gr of smoked Burrata served with speck and mixed mushrooms.

Dairy, gluten, sulphites

MOSCARDINI ALLA DAVVERO | 22

Mini baby octopus sautéed with datterini tomatoes, olives, garlic, onion and basil, served with toasted pizza bread.

Sulphites, eggs, fish, shellfish, dairy, crustaceans, gluten

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 RISOTTO

*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 Sicilian datterini tomatoes, burrata stracciatella and a touch of basil.

Gluten, dairy, egg

SPAGHETTI CARBONARA IN CESTINO DI PARMIGIANO | 20,50

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 ALLA RUOTA CON GORGONZOLA E NOCI | 22

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

RAVIOLI DI ZUCCA | 22

Ravioli stuffed with pumpkin served with taleggio cheese sauce and amaretto crunch.

Gluten, dairy, eggs, sulphites, nuts

ORECCHIETTE AL PESTO DI PISTACCHIO E VONGOLE | 22

.Orecchiette with pistachio pesto and clams.

Gluten, dairy, eggs, sulphites, nuts, mollusks

TAGLIATELLE CON BISQUE DI GAMBERI | 23

.Tagliatelle with shrimp bisque, shrimp tartare and meat demi glace.

Gluten, dairy, eggs, sulphites, nuts, mollusks, fish, mollusks

CAPPELACCIO DI STRACOTTO TOSCANO | 24

Ravioli stuffed with cheeks served in its sauce with port wine reduction.

Gluten, celery, dairy, eggs, sulphites,

TAGLIOLINI AL TARTUFO NERO E UOVO IN CAMICIA | 25

Tagliolini with poached egg and black truffle.

Gluten, dairy, eggs

SPAGHETTI AI FRUTTI DI MARE | 26

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

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

RISOTTO FUNGHI E TARTUFO NERO | 25

Risotto with boletus, parmigiano reggiano and black truffle.

Dairy, egg, traces of gluten.

LE NOSTRE PIZZE | OUR PIZZAS

DAVVERO DIAVOLA | 18

Yellow datterini tomato sauce, gorgonzola, and spicy Milano salami
Gluten, dairy, sulphites

BIANCANEVE | 19,50

Mozzarella fior di latte, gorgonzola, smoked scamorza, taleggio, grana padano, pear jam and honey
Gluten, dairy, nuts

MANTOVANA | 19,50

Pumpkin cream, taleggio cheese and guanciale.
Gluten, dairy, sulphites

CAPRICCIO | 20,50

.It has tomato sauce, mozzarella, red radicchio, mushrooms and speck.
Gluten, dairy, sulphites

LA CLASSICA | 21

Tomato sauce, burrata, arugula, prosciutto and grana padano.
Gluten, dairy, sulphites

ASK THE WAITER ABOUT OUR PIZZA OF THE MONTH

CARNE E PESCE | MEAT AND FISH

FILETTO DI BRANZINO AL CARTOCCIO | 28

Sea bass stuffed with pistachio pesto and peas with baked potatoes garnish.
Sulphites, fish, nuts, 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

.Entrecote with parmigiano foam and black truffle slices with baked potatoes.
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

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.

TORTA DI FORMAGGIO | 9

Cheesecake with coconut cream and pistachio.

Dairy, gluten, tree nuts.

LINGOTTO AL BASILICO | 9

Basil semifreddo

Eggs, dairy, gluten, traces of 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 pistachio.

Dairy, tree nuts, gluten

All of our prices include VAT.

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



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

