



Davvero
BY DAVANTI

ANTIPASTI | STARTERS

FOCACCIA AL ROSMARINO | 10 WITH MORTADELLA TARTUFATA | 15,50

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

Gluten, nuts, traces of soy

INSALATA MEDITERRANEA | 14,50

Chickpea and basil cream served with lamb's lettuce, burrata stracciatella, cherry tomato and carasau bread.

Dairy, gluten, soy

INSALATA CAPRESE | 15,50

Mozzarella di Búfala accompanied with green and pink tomatoes with a touch of orange.

Eggs, traces of gluten, sulphites

PARMIGIANA DI MELANZANE | 15,50

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

Dairy, gluten, sulphites

INSALATA DI ASPARAGI | 16,00

Green and white asparagus salad with a touch of salty ricotta dressed with homemade strawberry balsamic.

Dairy, sulphites

VITELLO TONNATO | 16,50

Thin slices of roast beef accompanied by our homemade mayonnaise made with tuna, capers and anchovies.

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

CARPACCIO DI MANZO | 16,50

Thin slices of beef accompanied by arugula, grana padano and lemon vinaigrette.

Dairy, sulphites.

BURRATA PUGLIESE I | 18,50

From Puglia you can enjoy 250 gr of fresh Burrata stuffed with dried tomato pesto and smoked at the table, served with arugula and prosciutto.

Dairy, gluten, sulphites

MOSCARDINI ALLA DAVVERO | 19,50

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 | 16,50

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

Gluten, dairy, egg

TAGLIATELLE ALLA BOLOGNESE | 16,50

Tagliatelle served with our authentic bolognese sauce, minced meat with fresh vegetables and tomato.

Gluten, dairy, eggs, celery, sulphites

SPAGHETTI CARBONARA | 17,00

We make it with guanciale, egg yolk and pecorino romano cheese.

Dairy, gluten, eggs

TORTELLI DI BURRATA E BASILICO | 18,50

Stuffed with burrata and basil served with yellow tomato sauce, fried capers and a touch of sun-dried tomato.

Gluten, dairy, eggs, sulphites

RAVIOLI DI PISELLI E SALSICCIA | 19,50

Made with beet dough and stuffed with peas and parmesan cheese deglazed with homemade sausage and barolo reduction

Gluten, dairy, eggs, sulphites

SPAGHETTI ALLE VONGOLE | 20,00

Spaghetti with clams salted with white wine, olive oil, garlic, chilli and parsley.

Gluten, mollusks, crustaceans, sulphites, egg

TAGLIATELLE ALLA RUOTA CON GORGONZOLA E NOCI | 20,00

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

SPAGHETTI AI FRUTTI DI MARE | 23,50

Spaghetti with octopus ragout accompanied by clams, prawns and squid.

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

RISOTTO AGLI ASPARAGI E MIRTO | 21,50

Risotto with asparagus buttered with parmesan cheese and myrtle reduction.

Approximate waiting time 20 minutes.

Dairy, egg, traces of gluten, sulphites

LE NOSTRE PIZZE | OUR PIZZAS

MARGHERITA | 14,50

Tomato sauce, mozzarella and basil

Gluten, dairy, sulphites

DAVVERO DIAVOLA | 15,50

Tomato sauce, gorgonzola, and spicy milano salami

Gluten, dairy, sulphites

PISTACCHIONA | 15,50

Mozzarella, burrata stracciatella and mortadella with pistachio

Gluten, dairy, sulphites, nuts

PROSCIUTTO E FUNGHI | 15,50

Mozzarella, tomato sauce, mushrooms and ham

Gluten, dairy, sulphites

BIANCANEVE | 16,50

Mozzarella, gorgonzola, smoked scamorza, taleggio, grana padano, pear jam and honey

Gluten, dairy, nuts

CAPRICCIO | 16,50

It has tomato sauce, mozzarella, olives, mushrooms, artichoke and peppers.

Gluten, dairy, sulphites

CALZONE | 16,50

Stuffed with mozzarella, ham and basil..

Gluten, dairy, sulphites

LA CLASSICA | 18,00

Tomato sauce, mozzarella, arugula, prosciutto and grana padano.

Gluten, dairy, sulphites

DOLCI | DESSERTS

TIRAMISÙ DAVVERO | 8

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

Eggs, dairy, gluten

TORTA DI CIOCCOLATO | 8

Chocolate cake.

Dairy, gluten, tree nuts.

TORTA DI FORMAGGIO 8

Cheesecake with a touch of gorgonzola

Dairy, gluten, tree nuts.

SEMIFREDDO | 8

Semifreddo with coconut and caramel

Dairy, gluten, tree nuts

SFERA DI CIOCCOLATO SU TERRA DI BISCOTTI

E CROCCANTE DI PISTACCHIO | 9,50

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

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 |

