



DAVITTORIO

RISTORANTE DIMORA CANTALUPA CAVOUR1880



RELAIS &
CHATEAUX

TASTING MENUS

Served in sharing for the whole table

Il Tartufo

For true connoisseurs of this fine fungus we suggest "eight" different combinations fresh made daily

420 euros

Wine & beverage not included

For a sophisticated tasting experience, you can choose the type and quantity of the precious white truffle from our private treasure chest.

The menu is offered at *220 euros*

plus the truffle at *12 euros per gram.*

Wine & beverage not included

Carte Blanche

Let our creative flair guide you through the tasting of 16 unique and surprising courses

euro 360

Wine and beverages not included

Nella tradizione di Vittorio

8 courses of fresh fish and crustaceans in which our 'Pacchero' will not be missing

euro 280

Wine and beverages not included



À LA CARTE

Starters

“D’Amare” Raw fish and crustaceans ^(2,4,6,7,8,9,10,11,12,14)	euro 120
Roasted Lobster, apple’s Béarnaise sauce, toffee lobster roll ^(1,2,3,4,7,8)	90
Uovo all’uovo ^(3,4,7)	160
Artichokes, salad leaves and galangal root ^(6,7,9,12)	60

First Courses

Main courses with truffle... ^(1,3,7,8,9,12)	120
“Che cavolo di risotto” Risotto with broccoli, purple prawns, and anchovy emulsion ^(4,7,9,10,12)	80
Risotto with smoked pork belly and chestnut mousse foam ^(3,7,8,9,10,12)	80
Eliche Pasta with scampi, pine nuts and fresh herbs ^(1,2,4,7,8,14)	90

Fish, Meat and “The Intruder”

The ‘undecided’ tub gurnard ^(1,2,3,4,9)	80
Turbot chop, pak-choi, hazelnuts and savoy cabbage consommé ^(1,3,4,6,7,8,9,11,12)	80
Roasted roe deer and beetroots ^(10,12)	80
“Bourguignonne” ^(7,9,12)	70
Celeriac tarte tatin with fermented vegetables juice and black truffle ^(7,9)	70

The “Orecchia di elefante” Milanese-style breaded cutlets in only on reservation

A fine selection of cheeses is available upon request at euro 7 per piece

The à la carte menu is conceived to immerse into the most authentic dining experience: guests are therefore required to choose at least two dishes.

Allergens

- ¹ **Cereals** containing gluten and products thereof
- ² **Crustaceans** and products thereof
- ³ **Eggs** and products thereof
- ⁴ **Fish** and products thereof
- ⁵ **Peanuts** and products thereof
- ⁶ **Soybeans** and products thereof
- ⁷ **Milk** and products thereof (including lactose)
- ⁸ **Nuts**: almonds, hazelnuts, walnuts and products thereof
- ⁹ **Celery** and products thereof
- ¹⁰ **Mustard** and products thereof
- ¹¹ **Sesame seeds** and products thereof
- ¹² **Sulphur dioxide** and **sulphites**
- ¹³ **Lupins** and products thereof
- ¹⁴ **Molluscs** and products thereof

Cover charge: 7 euro

The menu may vary upon product seasonality and market availability. The preparation of some of our dishes may involve the use of natural food additives.

In accordance with legal requirements, fish intended to be consumed raw has undergone a preventive sanitation treatment. It may also have been kept at ultra-low temperatures ($\leq -20^{\circ}\text{C}$ for 24 hours/ $\leq -35^{\circ}\text{C}$ for 15 hours) and have undergone freezing process. Food may have undergone freezing process.

If you have any food allergies and/or intolerances, please ask our staff, who will provide you with appropriate information on our food and beverages.

We rely on your discretion regarding the use of mobile phones.

We would like to remind you that smoking is not permitted at your table: our staff will show you the smoking area.

