

D W W

'Sharing table' tasting menu, created by our chefs to savour all the best of our cuisine.

L'ESSENZA DAV

Gourmet starters
Pizza selection
The best from our barbecue
Side dishes
Dolci Abbracci

90€
per person

L'ESSENZA DAV+

Gourmet starters
'Pacchero in scarpetta'
Pizza selection
The best from our barbecue
Side dishes
Dolci Abbracci

110€
a persona

APPETIZER

CANTABRIAN ANCHOVIES
in butter with homemade bread¹⁻⁴⁻⁷ € 25

GALICIAN- STYLE GRILLED OCTOPUS
²⁻³⁻⁴⁻⁶⁻⁷⁻¹⁰⁻¹⁴ € 27

TARTARE OLD STYLE
beef tartare seasoned by our chefs with sweet and sour vegetable crudité¹⁻³⁻⁷⁻¹⁰⁻¹² € 27

CURRY-FLAVOURED FRIED CALAMARI
with zucchini, lemon and Espellette pepper¹⁻⁷⁻¹⁴ € 27

LA NOSTRA CAPRESE⁷ € 25



SECOND COURSES

GRILLED VEAL CHÂTEAUBRIAND
with Béarnaise sauce (for 2)³⁻⁷⁻¹⁰⁻¹² € 70

GRILLED LAMB LOIN
with 3 peppercorn types, mint oil and sweet-and-sour shallots € 52

ITALIAN BABY BACK RIBS
with Mediterranean BBQ sauce⁷⁻¹⁰ € 25

ORECCHIONA DI VITELLO
Veal Milanese with ham and fontina cheese (for 2)¹⁻³⁻⁷ € 90

RIB-EYE STEAK OF THE DAY

CLASSIC NEAPOLITAN PIZZAS

REGINA MARGHERITA € 18

(San Marzano tomato, buffalo mozzarella, Parmigiano and basil)¹⁻⁷

CHICCO DOPPIO COLPO € 30

(First fried then baked, with burrata cheese and Prosciutto Crudo di Parma)¹⁻⁷

MARI E MONTI € 50

(lobster, bacon, black truffle, fiordilatte di Agerola)¹⁻²⁻⁷

PIZZA IN BAKING TIN

ZUCCHINA MIDORI € 25

(Trombetta zucchini in scapece, basil pesto, squacquerone and courgette flowers)¹⁻⁷⁻⁸

ORIENTALE € 30

(Tuna tataki with avocado and wasabi puree and stir-fried sesame vegetables)¹⁻⁷⁻¹⁰⁻¹¹⁻¹²

CACCIATORA € 32

(Chanterelles, beef tartar, Cafè de Paris sauce and toasted almonds)¹⁻⁷⁻⁸⁻¹⁰

PIZZA “NUVOLA”

CATALANA € 50

(Tomato, celery, basil, Taggiasca olives, shabu shabu scampi)¹⁻²⁻⁷⁻⁹

FANTASIA ZERO € 25

(Stuffed with ‘Cotto ’60’ ham, buffalo mozzarella, tomato, lettuce and mayonnaise)¹⁻³⁻⁴⁻⁷⁻¹⁰⁻¹²

TONNATA € 30

(Martini tuna sauce, veal slices, capers)¹⁻³⁻⁴⁻⁷⁻¹²

CAVIALE € 100

(Cooked yolk, sour cream, spring onion, potato, 50g Asetra caviar)¹⁻³⁻⁴⁻⁷⁻¹²

SIDE DISHES

Misticanza mixed salad
and basil yoghurt⁷ € 9

Mediterranean- style aubergine⁸ € 9

Triple-cooked Patatas Bravas³⁻¹⁰ € 9

Zucchini parmigiana⁷ € 9

Spiced caramelized onion¹⁰⁻¹² € 9

DESSERT

Three chocolate mousse with coconut
granita³⁻⁷ € 12

Strawberry pavlova³⁻⁷ € 12

Tiramisù (for 2)¹⁻³⁻⁷⁻⁸ € 20

Cannoncini fai da te¹⁻³⁻⁷⁻⁸ € 12

Fresh whipped ice cream of the day¹⁻³⁻⁷⁻⁸ € 12



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*