





TASTING MENUS

The tasting menu is served to all diners

Solo a pranzo

A proposal featuring daily freshness from the market.

The 5 courses lunch set is available from Tuesday to Friday, public holidays excluded

Rmb 1188

Wine, beverages and 10 % service charge excluded

Wine pairing experience

Rmb 478

Mocktail pairing experience

Rmb 358

Sensonal menu

An opportunity to discover our creativity with
a 9 courses journey based on seasonality

Rmb 3088

Wine, beverages and 10 % service charge excluded

Wine pairing experience

Rmb 1988

The legendary wine pairing experience

Rmb 3988

Nella tradizione di Vittorio

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

Rmb 2088

Wine, beverages and 10 % service charge excluded

Wine and beverages pairing experience

Rmb 1388



TO SHARE

Dishes designed to be enjoyed together

Share with your friends

"Acipenser Schrenckii / Huso Dauricus" caviar set:

✓ Superior Oscietra 30 g Rmb 1388

✓ Superior Oscietra 50 g 2188

"Huso Dauricus" Kaluga sturgeon 15 years caviar set:

✓ No. 7 Amur Beluga 50 g 3688

To provide you the highest caviar tasting experience, the caviar set is served with egg white, egg yolk, chives, sour cream, "cartoccio" potatoes and toasted bread

50

Warm steamed fish salad (2 people)

1188

Fresh fish and crustaceans selection with seasonal vegetables

Crustaceans Catalana (up to 4 people)

3688

Our mediterranean offer for the true crustaceans lovers

1.3 kg Roasted Wagyu Mayura bone in ribeye with italian style vegetables (up to 4 people)

3288

Finest Japanese full-blood Black Wagyu beef bred, raised and 500 days grain-fed in Mayura Station, located near Millicent in the South East of South Australia since 1845

50 The signature dishes of our first 50 years.

If you have any food allergies and/or dietary requirements, please inform our staff.

We would like to remind you that smoking is forbidden in our restaurant.

Prices are subject to 10% service charge.



À LA CARTE

Dishes intended to be experienced individually

Starters

50	Tuna spaghetti and bagna cauda sauce	Rmb 438
50	Egg "à la Egg"	988
	Variety of fresh fish of the day	868
	Foie gras duo: Cherry and pistachio torchon, carrot essence	598
50	Australian Black Angus tenderloin italian style tartare	538
	Cured amberjack, fennel and Superior Oscietra caviar	768

First courses

50	"Vittorio" style Paccheri pasta	258
	"Spaghetti quadrati", sweet garlic foam, uni and candied lemon	798
	Linguine pasta "Amatripesce", fish maw and pil pil sauce	798
	Risotto riserva Acquerello, asparagus and botan shrimp carpaccio	528
	Brittany blue lobster ravioli, pesto gentile and fresh burrata cheese sauce	588

Fish and Meat

	Roasted Fujian sole fish, artichoke in Barigoule sauce and parsley	568
50	Yellow croacker "alla clessidra", salsa ligure and potato terrine	798
	Double duck	518
	Wagyu M7 beef tenderloin, scapece, BBQ pearl eggplant and Marsala sauce	1088
	Lamb saddle, bell pepper and Mediterranean condiment (for 2 people)	1188



Dear Guest,

In order to provide you the best dining experience and guarantee the highest food quality we invite you to enjoy our dishes as soon as they are served.

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

Thanks for your understanding.

Have a wonderful time with us

Da Vittorio Shanghai Team