TASTING MENUS

The tasting menu is served to all diners
Solo a pranzo

A proposal featuring daily freshness from the market. The 5-course lunch set is available from Tuesday to Friday, public holidays excluded

Rmb 1188  
*Wine, beverages and 10% service charge excluded*

Wine pairing experience  
Rmb 378

The white truffle

For true connoisseurs of this fine fungus we suggest “Seven” different combinations made fresh daily

Rmb 4188  
*Wine, beverages and 10% service charge excluded*

Extra white truffle  
Rmb 168/g

Wine pairing experience  
Rmb 2280

The legendary wine pairing experience  
Rmb 4980

Nella tradizione di Vittorio

7 course 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 1288
TO SHARE

Dishes designed to be enjoyed together
"Acipenser Schrencki / Huso Dauricus" caviar set: 
- Superior Oscietra 30 g \(\text{Rmb 1388}\)
- Superior Oscietra 50 g \(\text{Rmb 2188}\)

"Huso Dauricus" Kaluga sturgeon 15 years caviar set:
- No. 7 Amur Beluga 50 g \(\text{Rmb 3688}\)

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.

Warm steamed fish salad (2 people) \(\text{Rmb 878}\)
Fresh fish and crustaceans selection with seasonal vegetables

Crustaceans Catalana (up to 4 people) \(\text{Rmb 3688}\)
Our mediterranean offer for the true crustaceans lovers

1.3 kg Roasted Wagyu M9 plus Mayura bone in ribeye with italian style vegetables (up to 4 people) \(\text{Rmb 3188}\)
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

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 change.
À LA CARTE

Dishes intended to be experienced individually
Starters

- Egg "cereghin", mashed potatoes and white truffle: Rmb 988
- Variety of fresh fish of the day: 868
- Egg "à la Egg": 988
- Foie gras: figs and pistachio torchon, roasted in amaranth soup: 568
- New Zealand Black Angus tenderloin italian style tartare: 538

First courses

- "Vittorio" style Paccheri pasta: 218
- First courses and white truffle: 1588
- Risotto parmigiana style, grapes, bread and white truffle: 1088
- Mancini "Spaghetti quadrati", guanciale, egg and superior Oscietra caviar: 988
- Linguine pasta "Amatripesce", fish maw and pil pil sauce: 798

Fish and Meat

- Fujian sole fish, fennel millefeuille and meunière sauce: 698
- Yellow croacker "alla clessidra": 878
- New Zealand scampi: poached, BBQ, panna cotta and artichoke: 1088
- Wagyu M7 beef tenderloin "Rossini" style and white truffle: 1688
- Double duck, "plin al fazzoletto": 468
- Pigeon cooked in bread crust, morel mushrooms and dry fruits: 438
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