

DA VITTORIO SHANGHAI OUR 2020

Spring

2020 started in a way that catches everyone off guard. This is the worst moment, but it also contains opportunities for rebirth and introspection. When the life that we once accustomed to become a luxury, when people's body and soul are facing unprecedented tests, DA VITTORIO SHANGHAI and Italy know that in the crisis, a responsible and socially responsible industry example is needed.

During the pandemic, DV Italy took the lead in donating epidemic prevention materials. The Shanghai store offers three classic recipes online in the hope that everyone can be accompanied by Michelin-starred food in their homes. We have also actively participated in the local livelihood and economic recovery, and became one of the first restaurants in Shanghai to resume work.

It didn't come easy, so be sure to cherish it. In that spring with mixed feelings, we wholeheartedly wanted to dedicate ordinary and simple warmth to our guests - seasonal delicacies, cherry blossom wine, classic Italian Easter dessert CIORCHIELLO, which symbolizes rebirth and hope, and limited edition Easter chocolate eggs... Share these delicacies that represent reunion, peace and sweetness with you, embodying our wishes for peace and stability.

Summer

In the refreshing early summer, DA VITTORIO SHANGHAI had a special anniversary - we are one year old! In this year of working with the local culture, we have given birth to a lot of unprecedented thinking, and naturally we have a comprehensive upgrade from space to food at the occasion of 1st anniversary. We are convinced that for the new generation of Chinese diners, what restaurants provide is no longer just exquisite cuisine and meticulous service, but also requires unremitting pursuit of food culture and space aesthetics.

The restaurant pays tribute to the Mid-Century art and design movement in Italy, and combines the futurism spawned by the rapid development of contemporary Chinese society. The concepts and aesthetics of the two merged to carry out a

new and integrated experience planning (curate): Starting from the "synthesis" and "synthesis" of color, taste, sound, and sense, the comprehensive upgrade were carried out to integrate Eastern and Western art and design into life scenes: well-designed lighting system, many specially customized flower art , As well as the music, decorations, fragrances in the dining room... Strive to sublimate the guest's sensory experience into a spiritual pleasure that combines body, mind and spirit.

The first anniversary menu is a wonderful attempt across the world of taste in the east and west. The chef upholds the dv's consistent spirit of inheritance and innovation, leading the team to explore high-quality local ingredients, spices, and flavor preferences, and integrate them into the conception and creation of the menu - the classic "Italian flat noodles with fish maw" that integrates the classics of the two countries, once became a wonderful idea that is hotly discussed in the city; the "vase" that astounds everyone, is a pioneer of the art of sugar-plump desserts.

Autumn

After several months of careful preparation, DA VITTORIO SHANGHAI lunch menu has been fully upgraded and had its debut. On the basis of the original five-course meal, a new starter was added and upgraded to a six-course meal with a more complete ritual. The grades and presentation methods of the ingredients selected are focused on the seasonal fresh ingredients. In addition to ordering, it is also closer to the content of the regular A la carte menu. The content of the menu changes every month according to season - constantly breaking through ourselves and exploring more possibilities is our sincerity to all customers.

Harvest happens in the golden autumn. After three months of opening in 2019, we were awarded one Michelin star at the speed of light. Only one year later, we won the second star. Everyone was working and listening to the results of the awards. When it was announced that we were two Michelin stars, when the time came, everyone unanimously put down their work and cheered. Some even yelled "two stars! Two stars! Two stars!" with their spatula and hand cloth in hand. These cheers came from the heart, just like saying that our efforts are not in vain, we will work harder for the next journey.

Winter

Winter started, white truffle enters the peak appreciation period, and the global catering industry is looking forward to the annual grand event for taste bud. In the dining room of DA VITTORIO SHANGHAI, the "white truffle snow" that the diners all over the city are looking forward to, is full of fragrance. Over the past decades, the restaurant's strong reputation, stable purchase channels, and infinite demand for quality have made DA VITTORIO's outstanding performance in the white truffle season.

Get another honor at the end of the year! In the 2021 Gambero Rosso Top Italian Restaurants list, DA VITTORIO SHANGHAI was awarded the global "Restaurant of the Year", and continues to maintain the highest three-fork honor (Tre Forchette), It is currently the only Gambero Rosso three-fork restaurant in mainland China, and it is listed among the "Hall of Fame" of Gambero Rosso.

This year, all kinds of encounters and gains are inseparable from the guardianship of the DA VITTORIO SHANGHAI family. All are attributed to these enthusiastic, kind, and resilient people. Thousands of words can't thank all our team members enough. Thank you for choosing DA VITTORIO SHANGHAI, thank you for your dedication, your enthusiasm, let each of us continue to work hard, look forward, and create more miracles!

The New Year of the Ox is just around the corner. Even though the road ahead may be winding and changeable, we would like to guard every guest. This year's Spring Festival, the restaurant will be open as usual, and we will accompany you in the New Year! In the face of difficulties and uncertainties, please don't forget that the warm light will always be on for you. We use our hands and sincerity to prepare you home-like delicacies!