



DAVITTORIO

RISTORANTE DIMORA CANTALUPA CAVOUR1880



RELIGIOSI
CHATEAUX

TASTING MENUS

Served in sharing for the whole table

Gli esordi di papà “Vittorio”

‘Passioni carnali’ 8 meat courses,
inspired by our tradition

euro 300
Wine and beverages are not included

Dalla nostra campagna

Grown up vegetables in our vertical farm, Planet Farms
Served in 8 courses

euro 260
Wine and beverages are not included

Carte Blanche

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

euro 400
Wine and beverages are not included

Nella tradizione di Vittorio

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

euro 300
Wine and beverages are not included



À LA CARTE

Starters

“D’Amare” Raw fish and crustaceans ^(2,4,6,7,8,9,10,11,12,14)	euro 120
Grilled king crab, roasted fennel sauce ^(2,3,6,7,12)	110
Uovo all’uovo ^(3,4,7)	160
Pumpkin and its bouillon ^(1,7,9,10)	60

First Courses

Blue lobster risotto with celeriac and vanilla ^(2,4,7,9,10,12)	euro 90
Rabbit raviolo, polenta, Taleggio cheese and Pregiato black truffle ^(1,3,7,9,12)	80
Linguine, scampi and Bouchot mussels ^(1,2,4,7,9,12)	90
Risotto with miso shallot, lamb and kale ^(7,9,12)	80

Fish, Meat and “The Intruder”

Sea bass alla “Clessidra” ^(4,7,12)	euro 90
Antarctic cod, turnip tops and baby squid ^(1,7,12,14)	80
Brioche with guinea fowl and Pregiato black truffle ^(1,3,7,9,12)	90
Hare à la royale ^(1,3,7,9,12)	70
A bite of “cassœula” ^(6,7,12)	60

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

A fine selection of cheeses is available upon request at euro 9 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: 9 euro

The menu may be subject to changes upon product seasonality and market availability. The preparations of some of our dishes may include the use of 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).

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.

