



# DAVITTORIO

RISTORANTE DIMORA CANTALUPA CAVOUR1880



REGIS-  
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 250*  
*Wine and beverages are not included*

## Carte Blanche

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

*euro 380*  
*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 <sup>(2,4,6,7,8,9,10,11,12,14)</sup>	euro 120
King crab with lemon zucchini <sup>(2,3,4,6,12)</sup>	110
Uovo all’uovo <sup>(3,4,7)</sup>	160
Baked aubergine carpaccio with onion powder <sup>(3,7,12)</sup>	60

## First Courses

Casoncello with Taleggio cheese, peas and cardamom <sup>(1,3,7,9)</sup>	euro 60
Potato gnocchi with parsley and musky octopus <sup>(1,3,7,14)</sup>	80
Pata Negra risotto, with tomato and horseradish emulsion <sup>(7,9,12)</sup>	80
Pasta with scampi, pine nuts, shiso and Planet Farms basil <sup>(1,2,4,7,8,14)</sup>	90

## Fish, Meat and “The Intruder”

Seabass ‘alla clessidra’ <sup>(4,7,12)</sup>	euro 90
‘Che razza di asparago’ <sup>(3,4,7,9,12)</sup>	70
Roast pigeon, pistachio and lemon <sup>(6,7,8,9)</sup>	110
Pork belly, herbs and plums <sup>(3,7,12)</sup>	70
‘Il Pomodoro’ <sup>(6,7,9,10)</sup>	50

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

- <sup>1</sup> **Cereals** containing gluten and products thereof
- <sup>2</sup> **Crustaceans** and products thereof
- <sup>3</sup> **Eggs** and products thereof
- <sup>4</sup> **Fish** and products thereof
- <sup>5</sup> **Peanuts** and products thereof
- <sup>6</sup> **Soybeans** and products thereof
- <sup>7</sup> **Milk** and products thereof (including lactose)
- <sup>8</sup> **Nuts:** almonds, hazelnuts, walnuts and products thereof
- <sup>9</sup> **Celery** and products thereof
- <sup>10</sup> **Mustard** and products thereof
- <sup>11</sup> **Sesame seeds** and products thereof
- <sup>12</sup> **Sulphur dioxide** and **sulphites**
- <sup>13</sup> **Lupins** and products thereof
- <sup>14</sup> **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.*



