



## Welcome

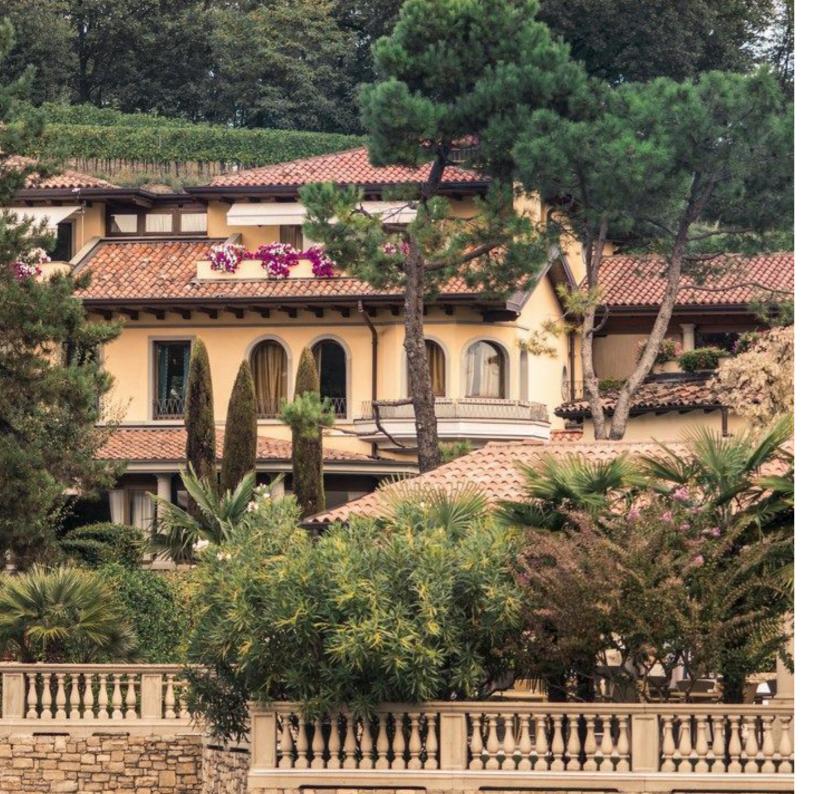






#### OUR HERITAGE

DA VITTORIO SHANGHAI is the first restaurant opened by Cerea family outside Europe. Located at a famous landmark of Shanghai, the Bund, just across the water from China's most vibrant financial center, Lujiazui, DA VITTORIO SHANGHAI introduced to Shanghai its impeccable style of hospitality and pioneering seafood cuisine. With a touch of Chinese hospitality and creative use of local ingredients, DA VITTORIO SHANGHAI has won the hearts of many and strives to bring Shanghai diners world-class Italian food and wine experience.



#### HISTORY

- 1966 "Da Vittorio" restaurant opens in the centre of Bergamo.
- 1978 "Da Vittorio" restaurant gets its first Michelin Star.
- 1996"Da Vittorio" restaurant is awarded the second Michelin Star.
- 2002 "Da Vittorio" restaurant becomes a Relais Gourmand.
- 2005 "Da Vittorio" restaurant moves to the Cantalupa in Brusaporto, becoming the area's first business on the Relais & Chateaux circuit.
- 2010 "Da Vittorio" restaurant wins its third Michelin Star and the Platinum King of Catering.
- 2012 "Da Vittorio St. Moritz" opens in Carlton Hotel in St. Moritz.
- 2014 'Da Vittorio St. Moritz' gets its first Michelin Star.
- 2016 "Da Vittorio"'s birthday: 50 years old
- 2019 Opening "Da Vittorio Shanghai".
- 2019 "Da Vittorio Shanghai" gets its first Michelin Star.
- 2020 "Da Vittorio St. Moritz" gets its second Michelin Star.
- 2020 "Da Vittorio Shanghai" gets its second Michelin Star.
- 2022 "New Wave by Da Vittorio" Opens inside the contemporary art museum UCCA Edge in Shanghai
- 2022 Da Vittorio Shanghai was ranked 28th on "Asia's 50 Best Restaurants" list





#### ■ RESTAURANT

General Information
The Chef
Management Team
Fine Dining
Wine Collection
Cocktail
Art & Design

BANQUET

CATERING

**■** HONOURS







#### GENERAL INFORMATION

DA VITTORIO SHANGHAI is located on the Bund Financial Center, overlooking the breathtaking view of the Huangpu River and the financial district of Lujiazui.

Mr. Tianjun, Chinese designer, art collector, and Council Member of UCCA, served as the interior designer of the restaurant. The space is elegant yet modern.

From main dining room to the private rooms, let the exquisite scenery of Huangpu River accompany your dining adventure.







### THE CHEF

The Chicco and Bobo brothers of the Cerea family are the executive chefs of DA VITTORIO. With great passion, they lead their team on the quest to redefine the boundaries of Italian cuisine.

They have served various dignitaries around the globe, including Queen Elizabeth II, presidents of the United States Bill Clinton and Barack Obama, and Italian Prime Minister Silvio Berlusconi.

DA VITTORIO SHANGHAl's resident Executive Chef Stefano Bacchelli has worked with the Cerea family for more than a decade and has earned reputation for his culinary pursuit, excellent leadership, and team spirit.



#### MANAGEMENT TEAM

#### KITCHEN TEAM

Executive Chef Stefano Bacchelli
Chef Leonardo Zambrino
Executive Sous Chef Tom Yuan
Sous Chef Alican Dadayli
Pastry Chef Frederic Jaros
Bakery Chef Tony Tan

#### FRONT OF HOUSE TEAM

General Manager Levi Fu

Assistant General Manager Enrico Guarnieri

Restaurant Managers Peter Tian and Gabriel Somma

Sommeliers Declan Tang and Emanuele Restelli

Bar Manager Fabio Sajeva

Front Desk Manager Anna Rota









#### FINE DINING

In heritage of Cerea family's quest for seasonal ingredients and pioneering culinary style over the past 50 years, DA VITTORIO SHANGHAI presents a menu with a focus on seafood, brining signature dishes such as the "Paccheri alla Vittorio" and the Egg "à la egg" to Shanghai.

Apart from sourcing globally for the best ingredients, Executive Chef Stefano Bacchelli with his team have also been exploring local ingredients and flavor profiles, constantly seeking new findings to inspire the creative process. When traditional Chinese meets classic Italian. The popular fish maw pasta serves as a fine reinterpretation of a DA VITTORIO classic with local ingredients, using fish maw as a replacement of the original cod belly; most recently, a dish featuring Chinese Yellow Crocker "alla Clessidra", is another perfect reincarnation of the famous "Bianco di Branzino alla Clessidra".







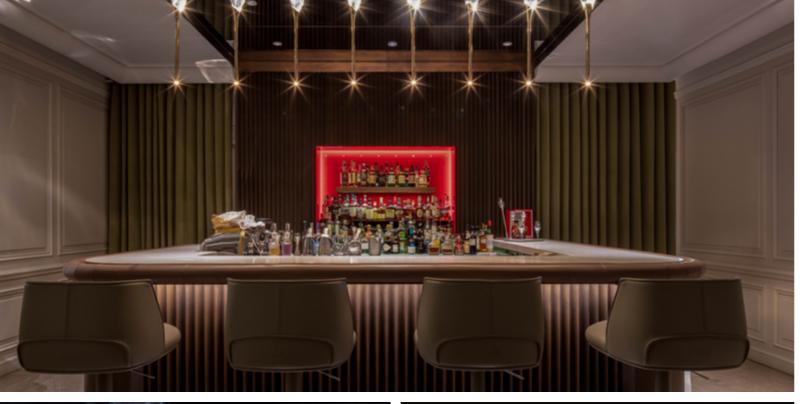




## WINE COLLECTION

The wine cellar at DA VITTORIO SHANGHAI boasts a comprehensive selection with more than 700 labels of wine from outstanding wine regions in Italy, France and other wine countries all over the world.

The wine selection serves as an authentic reflection of the wine world today. It is home to some of our all-time-favorites, wine legends and exceptional vintages worth revisiting from time to time. A number of hidden gems, lesser known wine makers and regions with great value and potentiality, can also be found here. Together with our guests, we look forward to embark on a journey of taste and pleasure with new discoveries to refresh the palate.







## COCKTAIL

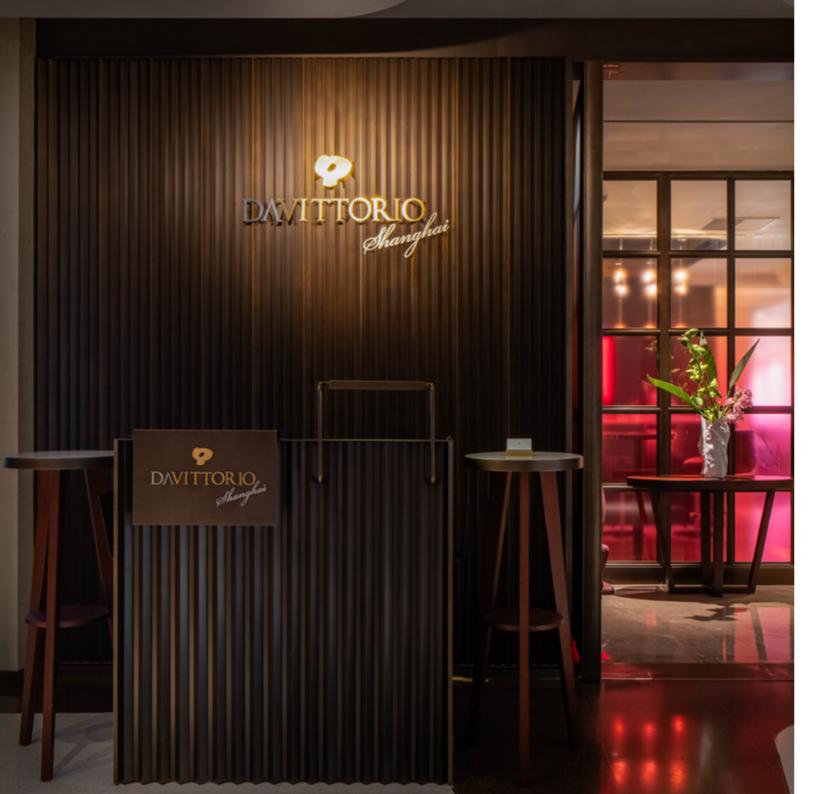
Our cocktail collection is the combination of originality and seasonality. The bar area is designed to be a place to savour relaxation with its elegant ambience. With the curation of our bar manager Fabio Sajeva, it vividly showcases the flavour of Italian food and culture, while continues to bring unforgettable drinking experience.



## ART & DESIGN

Since its inception, DA VITTORIO has always emphasized on providing the best dining experience that pleases all the senses.

DA VITTORIO SHANGHAI takes this to the next level through the marriage of Eastern and Western aesthetics, creating the most comfortable and welcoming dining environment.



Starting from the entrance of the restaurant, guests can feel the redefined space of DA VITTORIO SHANGHAI.

The lighting and arrangement at the bar sets an artistic ambience that allows guests to wind down. Throughout the restaurant, flower arrangements are adjusted regularly to reflect the changing seasons.





As part of the anniversary celebration, DA VITTORIO SHANGHAI commissioned the famed local art group "Birdhead" for a series of 8 pieces of artworks "2020 Passion Bloom Ambitions". From entrance into the innermost wine cellar, they create a spiritual journey, guiding the visitor along an axis that moves from the rational into the sensual, picturing a journey from Italy to Shanghai. This is "Birdhead" very first series in public space, and is included into the permanent collection of DA VITTORIO SHANGHAI.



SHANGHAI TANG

Our uniform is designed by the Chinese luxury brand Shanghai Tang. Tailored to each individual staff, the uniform is the perfect combination of Milan's Haute Couture from 1960s and Chinese high fashion from the 21st Century.









## BANQUET SERVICE

At DA VITTORIO SHANGHAI, we can provide the highest level of service based on our guests' needs, regardless of the occasion.

We can accommodate up to 80 guests. There are 14 tables and 40 seats in our Main Dining Room. Additionally, there are 5 private rooms for business luncheons and private dinners.



#### MAIN DINING ROOM

14 tables, 40 seats

Approximated dining space: I75.  $5 \text{ m}^2$ 

54 m<sup>2</sup> (12 m\*4. 5 m) + 121. 5 m<sup>2</sup> (13. 5 m\*9 m)





#### PRIVATE ROOMS

Next to the Main Dining Room, can accommodate up to 18 guests Approximated dining space: 41m² (9 m\*4. 5 m)





#### PRIVATE ROOMS

Next to the Main Dining Room, 4 connected rooms

Approximated dining space: one private room 13. 5 m² (4. 5 m\*3 m),

4 rooms combined 54 m² (4. 5 m\*12 m)









## **CATERING**

DA VITTORIO SHANGHAI provides catering service for private and business banquets and event.

Despite being away from our own premises, we are committed to provide the finest experience to our usual standards.

#### Our clients include:

**PRADA** 































#### OUR HONOURS



With collective effort of Italian and local teams, DA VITTORIO SHANGHAI was awarded its first Michelin star within just three months of its opening, and keeps two stars from 2020 until now.



In 2020 and 2021, DA VITTORIO SHANGHAI received "Tre Forchette" by Italian authoritative restaurant list "Gambero Rosso", nominated as "Restaurant of the Year" in 2020.



In March 2022, DA VITTORIO SHANGHAI was selected in the "Asia's 50 Best Restaurants" list, ranked 28.





# CONSTANTLY RANKED AS ONE OF THE TOP 2 FINE DINING RESTAURANTS ON DIANPING

Since its opening, DA VITTORIO SHANGHAI has received more attention and positive reviews than its peers, quickly becoming the benchmark of luxury fine dining in China. We are constantly ranked as one of the top 2 fine dining restaurants on Dianping.



#### **ADDRESS**

3/F, Bldg.N3, Bund Financial Center, 600 East Zhongshan Road No.2, Huangpu District, Shanghai, P. R. China

DRIVING Go straight along Zhongshan Road (E-2), then turn right onto Feng Jing Road to find the entrance to the parking lot. Follow signs to Building N3 and take the lift to the third floor. (Next to the Xin Rong Ji)

WALKING Head southeast from the Zhongshan Road (E-I) — East Yanan Road junction, along Zhongshan Road (E-2) for around Ikm (I5mins) to 600 Zhongshan Road (E-2).

