





TASTING MENUS

The tasting menu is served to all diners

Solo a pranzo

A proposal featuring daily freshness from the market.

The 5 courses lunch set is available from Tuesday to Friday, public holidays excluded

Rmb 1188

Wine, beverages and 10 % service charge excluded

Wine pairing experience

Rmb 478

Mocktail pairing experience

Rmb 358

Seasonal menu

An opportunity to discover our creativity with
a 10 courses journey based on seasonality

Rmb 3088

Wine, beverages and 10 % service charge excluded

Wine pairing experience

Rmb 1988

Nella tradizione di Vittorio

7 courses 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 1388



TO SHARE

Dishes designed to be enjoyed together

Share with your friends

"Acipenser Schrenckii / Huso Dauricus" caviar set:

✓ Superior Oscietra 30 g Rmb 1388

✓ Superior Oscietra 50 g 2188

"Huso Dauricus" Kaluga sturgeon 15 years caviar set:

✓ No. 7 Amur Beluga 50 g 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

50 Warm steamed fish salad (2 people) 1188
Fresh fish and crustaceans selection with seasonal vegetables

Crustaceans Catalana (up to 4 people) 3688
Our mediterranean offer for the true crustaceans lovers

1.3 kg Roasted Wagyu Mayura bone in ribeye with italian style vegetables (up to 4 people) 3288
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

50 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 charge.



À LA CARTE

Dishes intended to be experienced individually

Starters

	Mushroom panna cotta, roots, chestnuts and winter black truffle	Rmb 518
50	Egg "à la Egg"	988
	Variety of fresh fish of the day	868
	Foie gras duo: terrine with mulled wine and pan seared with amaranth soup	628
50	New Zealand Black Angus tenderloin italian style tartare	538
	"Chawanmushi", baccala' mantecato and Beluga caviar	798

First courses

50	"Vittorio" style Paccheri pasta	258
	"Spaghetti quadrati", Sicilian pistachio and tuna tartare	598
	Linguine pasta "Amatripesce", fish maw and pil pil sauce	798
	Risotto riserva acquarello, aged parmesan, beef tartare and winter black truffle	798

Fish and Meat

	Fujian sole fish, kale, black cabbage and cuttlefish	698
50	Yellow croacker "alla clessidra"	878
	Wagyu M7 beef tenderloin "Rossini" style and winter black truffle	1288
	BBQ Chongming pigeon, dry persimmon and pomegranate	528
	Double duck	518



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