



DAVITTORIO  
*Shanghai*



# 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

## Carte Blanche

Let our creative flair guide you through  
the tasting of 14 unique and surprising courses

Rmb 3388

*Wine, beverages and 10% service charge excluded*

Wine and beverages pairing experience

Rmb 1988

The legendary wine pairing experience

Rmb 3988

## 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

|    |   |         |
|----|---|---------|
| 50 | Tuna spaghetti and bagna cauda sauce                        | Rmb 438 |
| 50 | Egg "à la Egg"  | 988     |
|    | Variety of fresh fish of the day                            | 868     |
|    | Foie gras duo: Cherry and pistachio torchon, carrot essence | 598     |
| 50 | Australian Black Angus tenderloin italian style tartare     | 538     |
|    | Cured amberjack, fennel and Superior Oscietra caviar        | 768     |

## First courses

|    |   |     |
|----|---|-----|
| 50 | "Vittorio" style Paccheri pasta   | 258 |
|    | "Spaghetti quadrati", sweet garlic foam, uni and candied lemon              | 798 |
|    | Linguine pasta "Amatripesce", fish maw and pil pil sauce                    | 798 |
|    | Risotto riserva Acquerello, asparagus and botan shrimp carpaccio            | 528 |
|    | Brittany blue lobster ravioli, pesto gentile and fresh burrata cheese sauce | 588 |

## Fish and Meat

|    |   |      |
|----|---|------|
|    | Roasted Fujian sole fish, artichoke in Barigoule sauce and parsley      | 568  |
| 50 | Yellow croacker "alla clessidra", salsa ligure and potato terrine       | 798  |
|    | Double duck   | 518  |
|    | Wagyu M7 beef tenderloin, scapece, BBQ pearl eggplant and Marsala sauce | 1088 |
|    | Lamb saddle, bell pepper and Mediterranean condiment (for 2 people)     | 1188 |



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