



DAVITTORIO
Shanghai



TASTING MENUS

The tasting menu is served to all diners

Holiday menu

An invitation to celebrate during this holiday season
with an unique 10 courses experience

Rmb 3488

Wine, beverages and 10% service charge excluded

Wine and beverages pairing experience

Rmb 1888

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 1288



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

Crustaceans Catalana (up to 4 people)

3688

Our mediterranean offer for the true crustaceans lovers

Pork and leek pie, and black truffle (up to 4 people)

988

A warm classic that brings people together

1.3 kg Roasted Wagyu M9 plus Mayura bone in ribeye with italian style vegetables (up to 4 people) 3188

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

| | | |
|----|---|---------|
| | Variety of fresh fish of the day | Rmb 868 |
| 50 | Egg "à la Egg" | 988 |
| | Foie gras torchon, Perigord black truffle | 498 |
| | Brittany blue lobster, garlic, hazelnut and lentils | 568 |

First courses

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|----|---|-----|
| 50 | "Vittorio" style Paccheri pasta | 218 |
| | Linguine pasta "Amatripesce", fish maw and pil pil sauce | 798 |
| | Potatoes and toothfish ravioli, spring onion and clams soup | 518 |

Fish and Meat

| | | |
|--|--|------|
| | Fujian sole fish, potato gnocchi, ginger and brodetto | 698 |
| | Wagyu M7 beef tenderloin, morel mushrooms and zabaione | 1088 |
| | Double duck, "plin al fazzoletto" | 468 |



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