



DAV  
MARE

*The expertise of the Chefs at DaV Mare, Roberto Villa and Davide Galbiati, together with the creativity of the Cerea family, bring a menu that reflects both passion and tradition to life, highlighting an area that has always been devoted to excellence.*

## antipasti

Warm Tigullio fish and crustaceans salad DAV (GF) 55

Carosello Portofino 45

“Crudo d'amare”, raw fish and crustaceans selection with condiments (GF) 60

Zucchina trombetta, yoghurt and crispy onion compote (V)(GF) 25

Kingfish carpaccio marinated Ligurian-style and caviars 55

Steamed langoustines, candied lemon and citronette dressing (GF) 80

## primi piatti

Risotto with homemade pesto, Santa Margherita Ligure prawns and tomato emulsion DAV 45

“Pasta mista” octopus and olives sauce 35

Linguine with clams 40

*addition of Beluga caviar on request 15 g 110*

Pacchero alla Vittorio DAV (V) 30

Trofie with homemade pesto (V) 35

## il pesce

Atlantic Moro fish, 'al verde' cod ragout and crispy vegetables (GF) 50

Guazzetto of fish and crustaceans from Tigullio region (GF) 50

Gran fritto misto with fruit and vegetables 55

Catch of the day 50

Charcoal grilled croaker, scallops and oyster tartare, parsley broth 50

## ...e tutto il resto

Lamb chop "scottadito" style, Prescinsêua cheese zabaione, perlina eggplant 50

Fassona beef tartare DAV (GF) 45

Cold minestrone, fresh and dried beans, oregano (VG)(GF) 35

**Five-courses tasting menu** 150

**Seven-courses tasting menu** 180

## ... CondiviDAV? *(min. 2 people)*

Antipasto DaV Mare Portofino 90 per person

*Six suggestions of raw and cooked fish and crustaceans*

Il nostro Cappon Grasso 120 per person

*Ligurian-style crustacean and vegetable salad*

Elefantino with potatoes and cherry tomatoes 55 per person

Paccheri alla pescatora 120 per person

Prices in Euros - Service and VAT included - Cover charge 8 Euros per person

(V) vegetarian options - (VG) vegan options - (GF) gluten free options

Slow Food® Communities: Garlic from Vessalico, Purple asparagus from Albenga, Belendina onion from Andora, White beans from Pigna, Ox horn pepper from Carmagnola, Pecorino from Alta Baronia, Cabannina cattle, Bianca Modenese cattle.

Products from Arca del Gusto (Ark of Taste): White quarantina potato, Prescinsêua.

These products are part of the vast biodiversity food resource which the association (set up in Italy in the mid-'80s and currently present in 160 countries worldwide) has saved from extinction with the aid of small-scale producers and local communities.

### FOOD ALLERGEN INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

The relevant documentation may be viewed on request and will be provided by serving staff.

We cannot guarantee the complete absence of traces of these allergens in all our dishes and beverages.

The allergens and their by-products are: (1) Cereals containing gluten, (2) Shellfish, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soy, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs.

Fish intended to be eaten raw or partially raw has been treated accordingly prior,

in compliance with the requirements of Regulation EC853 / 2004, Annex III, Section VIII, Chapter3, Letter D, Point 3.