



DAV
MARE

The expertise of Chef 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 60

Crudo “D’amare” raw fish and crustaceans (GF) 80

Marinated autumn leaves carpaccio, porcini mushrooms and tarragon (VG)(GF) 35

Pigna bean passata, sea truffles, clams with white wine and Taggiasca olives (GF) 40

primi piatti

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

Salted codfish ravioli “alla pizzaiola” 45

“Pasta mista” in a rockfish broth, seasoned bread and burnt onions 45

“Chicche” pasta with homemade pesto, Santa Margherita Ligure pink prawns, pine nuts foam and basil powder 40

Pacchero alla Vittorio DAV (V) 35

il pesce...

Crusted turbot, shell ragout, Ligurian niçoise 55

Atlantic moro fish roasted with pumpkin, cumin and almond milk (GF) 70

Gran fritto misto with fruit and vegetables 60

Tub gurnard cocotte in different cooking styles, crispy, steamed and braised 55

...e tutto il resto

Rossini style lamb cutlets 55

Beef tartare with marinated savoy cabbage (GF) 50

Charcoal grilled pork "secreto", hazelnuts and balsamic radicchio 50

Maestrale 160

5 course journey menu based entirely on fish and crustaceans

Libeccio 200

7 course journey inspired by the land and sea products

... CondiviDAV? (min. 2 people)

Antipasto DaV Mare Portofino 95 per person

Six suggestions of raw and cooked fish and crustaceans

Il nostro Cappon Grasso 130 per person

Ligurian-style crustacean and vegetable salad

Elefantino with potatoes and cherry tomatoes 60 per person

Paccheri alla pescatora 130 per person

Prices in Euro, service included - VAT included - 9 Euro cover charge per person

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

Our commitment toward sustainability is reflected in our product sourcing.
Many of our products (including fish, meats, produce, dairies) come from local suppliers.
Our coffee and tea are green certified and come from fair trade partnerships.

INFORMATION ON FOOD ALLERGENS

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.
The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Shellfish, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs.
Please consult the appropriate documentation that will be provided by our staff upon request.
We cannot guarantee the complete absence of traces of these allergens in all of our dishes and beverages.
Fish intended to be eaten raw or partially raw has been treated beforehand, in compliance with the provisions of Regulation EC 853 / 2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.