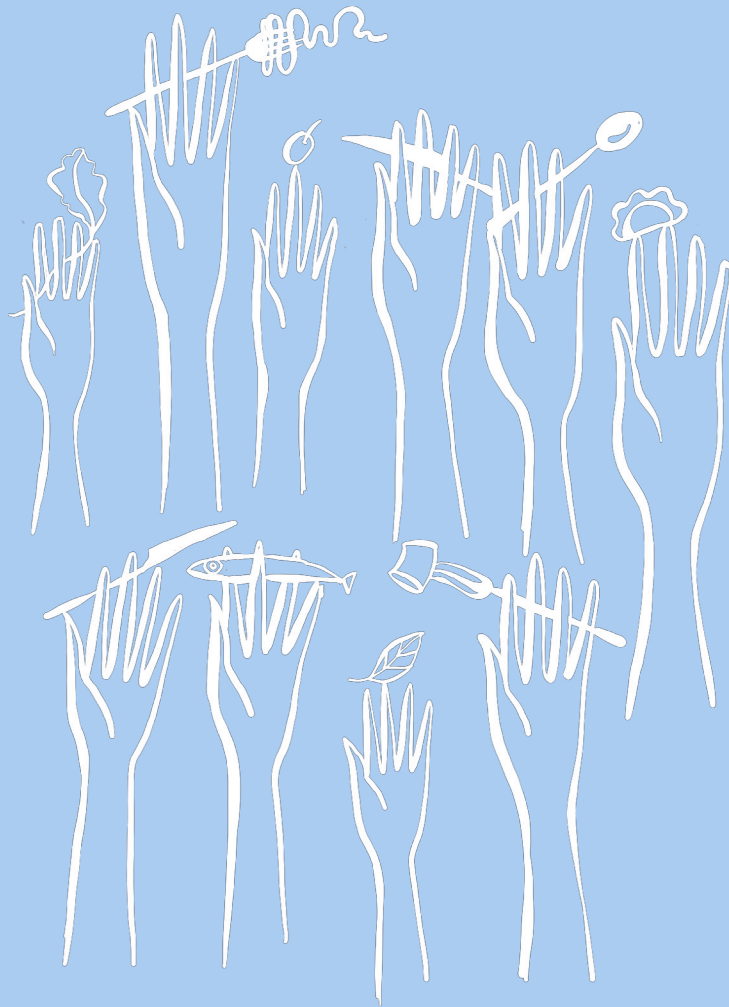


lunch



DAV
MARE

antipasti

- ✂ Warm Tigullio fish and crustaceans salad DaV 50
- Carosello Portofino (*a selection of raw and cooked fish and vegetables*) 40
- Tuna spaghetti with creamy Monterosso anchovy sauce 40
- ✔ Trombetta zucchini, yoghurt, crispy onion compote 25
- ✂ ✔ Oregano scented aubergine parmigiana 26

primi piatti

- Pesto risotto, Santa Margherita king prawns and tomato emulsion DaV 45 (*min.2 people*)
- Egg- tagliolini, Tigullio scampi and rosemary 45
- Linguine with clams 35
addition of Beluga caviar on request (15g) 105
- ✔ Pacchero alla Vittorio DaV 30
- P ✔ Trofie al pesto di mortaio 35

il pesce

- ✂ Santa Margherita grilled prawns 70
- ✂ Amberjack, clams, Taggiasca olives, lettuce with spicy 'nduja oil DaV 50
- Grand fritto misto of fish and crustaceans with fruit and vegetables 50
- ✂ Turbot steak "al verde", Pigna bean purée 60
- ✂ Fish of the day Ligurian- style 45

insalate

P Portofino-Nizza 35

iceberg salad, string beans, tomato confit, potato chips, fresh onion, Camogli tuna in olive oil, poached quail eggs, anchovy cream and Taggiasca olive tapenade

Fantasia di scampi 60

lettuce heart, Misticanza salad mix, poached egg, scampi tails, sweet and salty hazelnuts, orange Suprême, pop corns

P Insalata di Paolo 40

baby spinach, rocket, red Belgian endive, dates, pistachios, lamb loin and mustard vinaigrette

Insalata Arcobaleno 40

Belgian endive, mangetout, red pepper, corn, roasted potato, Datterino yellow tomato confit, basil, Culatello di Zibello, vinaigrette, herbs and spices

la carne e “l'intruso”

Filetto di sanato “come un cappon magro”

(Veal fillet used instead of fish in a traditional Genovese dish with fish and vegetables) 50

✂ The Fassona beef tartare by DaV 40

Lamb chops with herbs and Ligurian-style stuffed vegetables DaV 50

✓ Tomato tartare, verjuice granita, olive bread 30

... CondiviDAV? *(sharing menu 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

Paccheri alla pescatora 90 *(per person)*

L'elefantino 50 *(per person)*

Veal Milanese

Prices in Euro - Service and VAT included

INFORMATION ON FOOD ALLERGIES

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

On request the specific documentation will be provided by our staff.

We cannot guarantee the total absence of traces of such allergens in all our dishes and beverages.

Allergens and products thereof: (1) Cereals containing gluten, (2) Crustaceans, (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) Lupins, (14) Molluscs.

Fish intended to be consumed raw or partially raw has undergone a prior freezing treatment in accordance with the requirements of Regulation EC 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.

✓ vegetarian dish ✂ gluten-free products **P** Presidio Slow Food®

The dishes marked with the letter P are made with at least one Presidio Slow Food® ingredient. These products belong to the great food biodiversity heritage that the association (born in Italy in the mid-1980s and now in 160 countries of the world) saved from extinction with the help of small-scale producers and local communities.

