



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

(A selection of raw and cooked fish and vegetables)

Raw "D'amare" fish and crustaceans (GF) 55

Steamed prawns, candied lemon and citronette dressing (GF) 70

Plateau of Gillardeau and Belon oysters (GF) 6 each

White Pigna bean passata with Santa Margherita Ligure prawns (GF) 45

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

Summer minestrone, fresh and dried beans, oregano (VG)(GF) 25

primi piatti

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

Wild herb raviolo, pine nut salsa and roast gravy 35

Linguine with clams 40

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 di pesce del Tigullio (GF) 50

(Tigullio fish soup)

Fritto misto with fruit and vegetables 50

Catch of the day (GF) 50

Grilled Santa Margherita Ligure king prawns (GF) 70

...e tutto il resto

Sanato fillet “come un cappon magro” 50

Fassona beef tartare DAV (GF) 45

“Prebuggiún”, a mixture of wild herbs and vegan poached egg (VG)(GF) 30

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, Prescinséua.

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.