

VINO BIANCO (GLASS/BOTTLE)

CLASSIC ITALIAN:

PINOT GRIGIO, CAPASALDO, ITALY 10/39

VERMENTINO, MASSOVIVO, TUSCANY, ITALY 13/51

CRISP WHITE:

PINOT GRIS, KING ESTATE, WILLAMETTE 13/51

SAUVIGNON BLANC, CAKEBREAD, NAPA VALLEY, CA 15/59

SWEET STUFF:

MOSCATO, BRICCIOTONDO, ITALY 13/51

RIESLING, A TO Z, ROGUE VALLEY, OR 11/44

TOUCH OF FRUIT:

SAUVIGNON BLANC, MT. BEAUTIFUL, NEW ZEALAND 13/51

VIOGNIER BLANC, TREANA, PASO ROBLES, CA 12/47

SILKY SMOOTHIE:

CHARDONNAY, ROUTESTOCK, CARNEROS 12/47

GAVI, LA SCOLCA, PIEDMONT, ITALY 13/51

CHARDONNAY, SONOMA CUTRER, SONOMA, CA 16/65

VINO ROSSO (GLASS/BOTTLE)

CLASSIC ITALIAN:

CHIANTI, CAPASALDO, ITALY 10/39

CHIANTI RUFINA, NIPOZZANO RISERVA, TOSCANA, ITALY 15/59

BABY AMARONE, GRAN PASIONE, VENETO, ITALY 13/51

RED BLEND (MERLOT), LUCENTE, TOSCANA, ITALY 14/55

EARTHY RED:

BARBERA D'ALBA, BENDI DI BATASIOLO, ITALY 12/47

PETITE VERDOT RED BLEND, THE ARSONIST, CALIFORNIA 12/46

SUPER TUSCAN, MARCHESI DI FRESCOBALDI, TOSCANA, ITALY 15/59

SOMETHING DIFFERENT:

SANGIOVESE RED BLEND, AVAILABLE, PUGLIA, ITALY 12/47

SYRAH RED BLEND, TROUBLEMAKER, PASO ROBLES, CA 12/47

ROSSO DEL VERONESE, MASI, BROLO CAMPOFIORIN, ITALY 14/55

MALBEC, COLOME BODEGA, ARGENTINA 15/59

CALIFORNIA GROWN:

PINOT NOIR, COMPLICATED, SONOMA COAST 15/59

ZINFANDEL, EARTHQUAKE, LODI, CA 15/59

CABERNET, J. LOHR, CALIFORNIA 12/47

CABERNET, STARMONT, NAPA VALLEY, CA 16/63

SPUMEGGIANTE (SPARKLING) & ROSE

SPARKLING ROSE, LIMOUX, GERARD BERTRAND, FRANCE 12/48

PROSECCO, FANTINEL, FRIULI-VENEZIA GIULIA, ITALY 12/47

ROSE, CHATEAU GASSIER "ESPIRIT GASSIER", PROVENCE, FRANCE 12/47

SPARKLING LAMBRUSCO, TENUTA PEDERZANA, "GIBE", ITALY 11/44

VINO BIANCO

BUTTER BOMB:

CHARDONNAY, SONOMA CUTRER, SONOMA, CA 65

TRUE BIANCO:

VERMENTINO/CHARDONNAY BLEND, SAMAS, SARDINIA, ITALY 50

BUBBLES:

PROSECCO, FANTINEL, FRIULI-VENEZIA GIULIA, ITALY 47

CHAMPAGNE, VEUVE CLICQUOT YELLOW LABEL 89

DASH OF RED:

SPARKLING ROSE, LIMOUX, GERARD BERTRAND, FRANCE 48

ROSE, CHATEAU GASSIER "ESPIRIT GASSIER", PROVENCE, FRANCE 47

VINO ROSSO

BLEND CRAZY:

ZINFANDEL RED BLEND, RIDGE THREE VALEYS, SONOMA, CA 49

SUPER VERONESE, ALLEGRINI PALLAZO DELLA TORRE, ITALY 56

CARIGNANO BLEND, BARRUA ISOLA DEI NURAGHE, SARDINIA 75

ITALIAN GROWN:

ROSSO DI MONTALCINO, TENUTE SILVIO NARDI, TUSCANY 64

BARBARESCO, PRODUTTORI DEL BARBARESCO, ITALY 85

NERO D'AVOLA, 2012, FUEDO MACCARI, SAIA, SICILY 77

AMARONE, 2010, MASI, VALPOLICELLA, ITALY 87

DOLCETTO, LUIGI EINAUDI, ITALY 58

SANGIOVESE, SASSOREGALE, MAREMMA, TOSCANA 48

BAROLO, MIRAFIORE, PIEDMONT, ITALY 60

SWEET HOME CALIFORNIA:

PINOT NOIR, ARGYLE RESERVE, WILLAMETTE VALLEY, OR 80

CABERNET SAUVIGNON, JOSEPH CARR, NAPA VALLEY, CA 52

CABERNET SAUVIGNON, THE CALLING, NAPA VALLEY, CA 72

BIG, BOLD, BAM:

BRUNELLO DI MONTALCINO, COL D'ORACIA, ITALY, 125

CABERNET SAUVIGNON, 2012, CAKEBREAD, NAPA VALLEY, CA 122

BAROLO, MICHELE CHIARLO, TORTONIANO, PIEDMONT 130

Specialty Cocktails/ Beer

POMELO PALOMA [13]

DEL MAGUEY VIDA + GIFFARD GRAPEFRUIT + GRAPEFRUIT SODA

MILANO MULE [13]

FERNET BRANCA + GRAPEFRUIT BITTERS+ LIME+ GINGER BEER

SPRING GINGER GIMLET [13]

HANGAR ONE LIME VODKA + GINGER LIQUOR + LIME + S&S

VITALE'S OLD FASHION [13] [19]

BEST OLD FASHION IN SAN DIEGO!

CHOICE OF ANGEL'S ENVY BOURBON[13] OR ANGEL'S ENVY RYE[19]

PRIM ROSE [13]

VODKA+ ELDERFLOWER + ROSE WATER + DIMMI + MALBEC SPLASH

ARANCIA AMARA [13]

CUTWATER RUM + CARPANO ANTICA + CAMPARI +ORANGE BITTERS

HONEY SAGE COLLINS [13]

BARR HILL GIN + SAGE LIQUOR + S&S + SODA + SAGE

SANGRIA BIANCO [12]

VODKA+ ELDERFLOWER+ WHITE CRANBERRY+ WHITE WINE

Tap Beer:

MORETTI \$6, MODERN TIMES FORTUNATE ISLANDS WHEAT ALE \$7

STONE DELICIOUS IPA \$7, BAY CITY PALE ALE \$7

Bottled Beer:

COORS LIGHT \$5

ALPINE BEER CO. DUET IPA \$7

BUILD YOUR OWN SPRITZ! \$13

CHOICE OF LIQUOR:

PAMPLEMOUSSE ROSE

APEROL

ELDERFLOWER LIQUOR

CHAMBORD

STRAWBERRY LIQUOR

CAMPARI

+ PROSECCO + SODA

SERVED IN A WINE GLASS OVER ICE!

ORIGINAL DAVANTI SPRITZ

APEROL+ PROSECCO + SODA + ORANGE
SLICE

LUNCH SPECIALS [11AM-2PM MON-FRI]

PANINO TONNO... ALBACORE TUNA + RED ONIONS + BLACK OLIVES + PROVOLONE + ARUGULA + LEMON JUICE + ROASTED GARLIC AIOLI [10]

PANINO CON POMODORI E MOZZARELLA... FRESH MOZZARELLA + TOMATO + BASIL PESTO [10]

PANINO CON ITALIAN BEEF... ITALIAN BEEF + PROVOLONE + GIARDINIERA + AU JUS [10]

PANINO CON POLPETTE... HOUSEMADE MEATBALLS + PARMIGIANO + MOZZARELLA + POMODORO [10]

ALL OF THE ABOVE ITEMS ARE SERVED WITH YOUR CHOICE OF FRENCH FRIES OR SALAD...

INSALATA CON BISTECCA... 6 OZ. FLATIRON STEAK + BALSAMIC VINAIGRETTE + MIXED GREENS + DRIED FIGS + GORGONZOLA CRUMBLES + WALNUTS [16]

INSALATA CON SALMONE... SALMON + VALENCIA + MIXED GREENS + CURRANTS + PINE NUTS + HONEY MUSTARD VINAIGRETTE [18]

PIZZETTE (GRILLED FLATBREAD)

CALABRESE... FRESH MOZZARELLA + TOMATO + ITALIAN PEPPERONI [10]

D.O.C... MOZAZARELLA + TOMATO + BASIL [10]

PASTA

SPAGHETTINI POMODORO... THIN SPAGHETTI + POMODORINI TOMATO + BASIL + AGED PARMESAN [10] (ADD MEATBALL \$4 OR CHICKEN \$6 OR SALMON \$7)

HAPPY HOUR

[SUN-THURS 3PM-6PM & FRI/SAT 3PM-5PM]

\$5

PEPERONE AL FORNO... FIRE ROASTED PADRON PEPPERS + CHERRY TOMATOES +MYER LEMON + ARBEQUINA OIL

RICOTTA VASI... RICOTTA +EVOO + HONEYCOMB

\$6

CALAMARI CON PEPE... LIGHTLY FRIED CALAMARI + SUN KISSED TOMATOES + PEPPER

\$8

CACIO E PEPE... SPAGHETTI + PECORINO + BLACK PEPPER

PIZETTA DEL GIORNO... MINI GRILLED PIZZA + CHEF'S CHOICE TOPPINGS

DAVANTI "ITALIAN STYLE" RIBLETS... RIBLETS + ITALIAN BAR-B-QUE SAUCE + A BED OF ROMAN SLAW

\$11

DAVANTI BURGER... OUR SPECIAL BLEND BEEF BURGER + BACON JAM +CHEESE CURD + ARGULA + ROASTED TOMATOES + ROASTED GARLIC MAYO + FRIES

BOOZE: DAVANTI SPRITZ \$6, HOUSE RED/WHITE WINE \$5, WELL COCKTAIL \$5, HOUSE MARTINI/ MARGARITA \$7, ALL DRAFT BEERS \$5

Lunch Specials/ Happy Hour