



INSALATA

ROASTED BEET 9

walnut butter + crème fraîche + candied walnuts *gf/v*

ANTIPASTO 12

baby iceberg + salumi + pepperoncini + provolone + olives + red wine vinaigrette *gf*

ESCAROLE 11

gala apple + pecorino pepato + celery + hazelnuts *gf/v*

BABY GEM 11

Caesar dressing + white anchovy + croutons + pecorino

SQUASH FARRO 13

roasted butternut squash + farro + toasted hazelnuts + watercress + whipped goat cheese + apple cider vinaigrette

SHAVED BRUSSELS SPROUTS 7

pecorino + lemon + black pepper *gf*

ANTIPASTI

CALAMARI 14

fried calamari + pickled pepper + cured tomatoes + lemon caper aioli

BRUSCHETTE 9

Tuscan toast + chef's seasonal inspiration

HUMMUS 15

veggies + olives + feta + capers + pita *v*

PROSCIUTTO-VEAL MEATBALLS 13

Tuscan toast + pomodoro + parmesan

TRUFFLE EGG TOAST 11

egg + fontina + asparagus *v*

BURRATA 14

roasted Campari tomato + basil pesto + Tuscan toast *v*

CAULIFLOWER STEAK 9

ceci beans + olive tapenade + lemon jam *gf/v*

CRISPY BRUSSELS SPROUTS 12

prosciutto + chilis + pecorino + egg *gf*

BEEF CARPACCIO 14

raw sirloin + tomatoes + capers + arugula + mushrooms + parmesan + olive oil *gf*

BRAME

MARINATED OLIVES 8

olive medley + citrus zest + herbs *gf/v*

WHITE ANCHOVIES 10

celery + pecorino + leccini olives *gf*

RICOTTA VASI 8

ricotta + honeycomb + Tuscan toast *v*

FIG JAM & GOAT CHEESE VASI 9

black mission fig jam + whipped goat cheese + roasted grapes + almonds + saba *v*

CHICKEN LIVER PATE VASI 8

cherry-shallot compote + Tuscan toast

PER LA TAVOLA

FOCACCIA DI RECCO 21

Ligurian flatbread + soft cow's cheese + honeycomb *v*

POLENTA & RAGU

mascarpone polenta + ragu of the day *gf*
small 16 / large 20

600 DAY PROSCIUTTO 10 *gf*

CHEF'S MEAT & CHEESE BOARD

conserva + crostini + olives
small 18 / large 26

PASTE

(add fennel sausage \$2 / add meatball \$4 / add chicken \$6 / gluten-free pasta available)

CACIO E PEPE 14

spaghetti + pecorino + black pepper *v*

PACCHERI E SALSICCIA 15

giant rigatoni + pork sausage + roasted sweet red onions + oven-roasted tomatoes + Parmigiano Reggiano

SPAGHETTINI AL POMODORO 14

thin spaghetti + San Marzano carmelina tomatoes + basil *v*

TAGLIATELLE CON SCAMPI 22

handmade tagliatelle pasta + fire roasted pomodoro + shrimp + bay scallops + scallions

PAPPARDELLE BOLOGNESE 18

fresh pappardelle pasta + homemade beef & veal bolognese + onions + carrots + celery + San Marzano tomatoes + pecorino

RISOTTO ALLA TARTUFO CON FUNGHI 18

parmesan risotto + black Umbrian truffle + roasted wild mushrooms + toasted bread crumbs + herbs

RAVIOLI DELLA NONNA 16

Nonna's family tradition of homemade ravioli
"When you're eating Nonna's ravioli, you're family!"

ORECCHIETTE ALLE VERDURE 15

handmade little ear pasta + rapini + escarole + lemon + chilis + pecorino

PESCI

POLPO CON RAFANO 19

seared octopus + warm fingerling potato salad + celery root + Marcona almonds + finocchiona + horseradish aioli *gf*

PESCE SPADA 26

local line-caught swordfish steak + roasted Brussels sprouts + Calabrian chilis + toasted bread crumbs + saba

SALMONE CON CARCIOFI 25

salmon + artichokes + sun-dried tomatoes + spinach + leeks

CARNI

POLLO "SOLE MIO" 21

grilled half chicken + chili pepper paste + romaine Caesar salad *gf*
a tribute to Dennis Terczak, restaurateur & friend

DAVANTI BURGER 16

bacon jam + roasted tomatoes + cheese curd + arugula + roasted garlic aioli + parmesan fries

POLLO LIMONCELLO 20

grilled chicken breast + spinach + cauliflower + cherry tomatoes + shallots + limoncello vinaigrette *gf*

FETTINE DI MANZO 22

grilled flat iron steak + fingerling potatoes + oyster mushrooms + salsa verde + saba *gf*

BERKSHIRE PORK PORTERHOUSE 25

heirloom beans + ruby red Swiss chard + Medjool date marmellata + roasted tomatoes *gf*

PIZZE

D.O.C 15

tomato + fresh mozzarella + basil *v*

PROSCIUTTO E RUCOLA 16

prosciutto di Parma + fresh mozzarella + fontina + arugula

DELLA TERRA 16

wild mushrooms + braised leeks + taleggio + truffle oil *v*

CARNE 16

speck + Calabrese + pork sausage + tomato + fresh mozzarella + parmesan

BIANCA 16

sautéed spinach + roasted garlic + herbs + ricotta cheese *v*

v - vegetarian *gf* - gluten free

Please alert staff of any dietary restrictions. The California Department of Public Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

OUR FEATURES

www.davantienoteca.com

Spring 2019 Special Release

— Since 2008 —

Bloody Mary, Mimosa, and Brunch, oh my!

It is widely believed that breakfast is the most important meal of the day, we agree. At Davanti, we make up for the whole week with an outrageous spread on Saturday and Sunday mornings! To start, we have any and all of your worldly desires available on our famous Bloody Mary Bar, deemed one of the best in all of San Diego, according to **Bloody Mary Obsessed**. This isn't just the classic "carrot, celery and olives," we offer an array of house pickled vegetables, more hot sauces than you have ever seen, and of course BACON. If personalizing a bloody isn't up your alley, we have plenty of fresh squeezed juices to mix with a glass of prosecco or drink on their own. Once you have a drink in your hand choose from an all-star line-up of breakfast fare. From classics like steak & eggs and pork belly and potato hash with poached eggs and hollandaise. If you're looking to dine on the lighter side, we have ample options for you including homemade granola, avocado toast, egg white frittata, and the out-of-this-world "Dana's Omelette".



When life throws tomatoes at you, make Bloody Marys!

Owner Scott Harris uses his wife's own recipe, an egg white omelette filled with feta cheese and topped with avocado, onions, tomatoes, and basil.

For anyone not interested in the "BR" part of brunch, we also have a selection of pastas, pizzas, and entrees.

WEEKEND BRUNCH

Saturday and Sunday
10:00am-2:00pm

Have you tried our Focaccia and Polenta + Ragu?

If your table is missing our most noteworthy dishes, you're missing out on the tastiest flavors Davanti Enoteca has to offer! Under our "Per la Tavola" section, you'll find our award-winning dishes. Without them, your meal at Davanti Enoteca simply isn't complete.

FOCACCIA DI RECCO
Ligurian flatbread + soft cow's
cheese + honeycomb

POLENTA & RAGU
mascarpone polenta + ragu of the day



Try our polenta & ragu of the day (front) or Focaccia di Recco (back) today!



What's on the menu?

Davanti Enoteca focuses on sourcing the best products available from local farms and small vendors throughout the country. Following the model set by chefs and restaurants throughout Italy, it is most important to know where our food is coming from.



BURRATA
roasted Campari tomato + basil pesto + Tuscan toast



POLLO "SOLE MIO"
grilled half chicken + chili pepper paste + romaine Caesar salad

BLOODY MARY BAR

Saturday and Sunday
10:00am-2:00pm

LUNCH SPECIALS

Monday-Friday
11:00am-2:00pm

CHEF'S WHIM

Friday & Saturday Evenings

HAPPY HOUR EVERYDAY

3:00pm - 6:00pm

Ask your server about our food and drink specials!

UNCORKED TUESDAYS

1/2 off bottles of wine under \$75

LET US HOST YOUR NEXT EVENT

event coordinator
LISA TORRES

GIVE THE GIFT OF DAVANTI ENOTECA

Purchase a Francesca's Restaurant Group gift card at the host stand today!

chef di cuisine
JORGE CANIZALEZ

sous chef
EZQUIEL VALDERRAMA

assistant general manager
JOSE VAZQUEZ

general manager
MICHAEL VITALE

managing partner
EDWIN ARREOLA

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