



INSALATA

SHAVED BRUSSELS SPROUTS 7
pecorino + lemon + black pepper *gf*

ROASTED BEET 9
walnut butter + crème
fraîche + candied walnuts *gf/v*

WATERMELON & AVOCADO 12
heirloom tomatoes + moscato
vinaigrette + saba + mint + basil

CORN 12
corn + cremini mushrooms + rosemary
oil + arugula + walnuts + sherry vinaigrette

ESCAROLE 11
gala apple + pecorino
pepato + celery + hazelnuts *gf/v*

ARUGULA 9
arugula + white balsamic + roasted
grapes + lemon zest + Marcona
almonds + shaved Grana Padana

CAESAR 11
romaine heart + Caesar dressing +
white anchovy + croutons + pecorino

ANTIPASTO 12
baby iceberg + salumi +
pepperoncini + provolone +
olives + red wine vinaigrette *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*

LINGUINI RICCIO DI MARE GRANCHIO 22
lump crab + lobster broth + scallions + uni butter

RAVIOLI DELLA NONNA 16

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

RISOTTO CARBONARA 18
parmesan risotto + pancetta + peas + egg yolk + black pepper

PAPPARDELLE BOLOGNESE 18
fresh pappardelle pasta + homemade beef & veal bolognese +
onions + carrots + celery + San Marzano tomatoes + pecorino

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 ALLA FRESCA 25
grilled salmon + tomatoes +
avocado + red onions +
olive oil + balsamic glaze +
lemon + grilled asparagus

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*

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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