



SCAN ME  
FOR A  
DIGITAL COPY  
OF OUR MENU

## INSALATA

add chicken \$8  
add salmon \$12 / add steak \$12

### ESCAROLE 14

gala apple + pecorino + celery +  
hazelnuts + red wine vinaigrette *gf/v*

### ARUGULA 14

white balsamic + roasted grapes + lemon +  
marcona almonds + grana padano *gf/v*

### CAESAR 14

romaine heart + Caesar dressing +  
white anchovy + croutons + parmesan

## PER LA TAVOLA

### FOCACCIA DI RECCO 23

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

### POLENTA & RAGU 22

mascarpone polenta + ragu of the day *gf*

### CHEF'S CHARCUTERIE 28

assorted meats + cheeses +  
spread + toast + garnishes

## ANTIPASTI

### WHIPPED RICOTTA 13

ricotta + honeycomb + Tuscan toast *v*

### BRUSCHETTE ROMANA 13

Tuscan toast + marinated roma  
tomatoes + basil + parmesan

### TRUFFLE EGG TOAST 15

egg yolk + fontina +  
mushrooms + truffle oil

### CALAMARI 19

fried calamari + pickled peppers +  
cured tomatoes + Calabrian aioli

### MEATBALLS ALLA NONNA 16

pomodoro +  
parmesan + Tuscan toast

### BEEF CARPACCIO 19

sirloin + mushroom + tomato + artichokes +  
capers + parmesan + lemon + evoo

### BUTTERNUT SQUASH SALAD 15

mixed greens + butternut squash +  
stracciatella + pumpkin seeds +  
maple balsamic vinaigrette

### CAPRESE 18

heirloom tomato + burrata +  
basil + aged balsamic + evoo *v*

### CRISPY BRUSSELS SPROUTS 16

prosciutto + chilies + Pecorino + egg

### POLPO 25

seared octopus + fingerling potato +  
celery root + marcona almonds +  
finocchiona + horseradish aioli *gf/v*

### ROASTED BEET 14

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

### FRIED ROMAN ARTICHOKEs 14

Calabrian chili aioli + pecorino

## PASTA

add fennel sausage \$4 / add meatball \$4 / add chicken \$8 / add jumbo shrimp (3) \$9 / add steak \$12 / gluten-free pasta \$2

### CACIO E PEPE 18

spaghetti + pecorino + black pepper *v*

### SPAGHETTI ALLA GENOVESE 30

spaghetti + jumbo shrimp + New Zealand mussels +  
heirloom tomatoes + pesto sauce

### GNOCCHI BOLOGNESE 21

potato dumplings + veal and beef bolognese + parmesan

### ORECCHIETTE CON SALSICCIA 20

handmade little ear pasta + rapini +  
escarole + fennel sausage + lemon + chilis

### RIGATONI ALLA VODKA 18

rigatoni + vodka sauce + parmesan + basil *v*

### RISOTTO CON SALSICCIA 24

risotto + Italian sausage + butternut squash + mascarpone

## PIATTI

### BRANZINO AL SALMORIGLIO 33

Mediterranean sea bass +  
roasted tomato + Calabrian chili +  
garlic + fresh herbs + lemon *gf*

### PESCE DEL GIORNO 32

fish of the day +  
shaved brussel sprouts + potatoes +  
butternut squash + agrodolce sauce

### DAVANTI BURGER 22

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

### POLLO ARROSTO 28

grilled half chicken +  
lemon preserves +  
fresh herbs + rapini *gf*

### POLLO MELANZANE 27

Amish chicken breast + eggplant +  
mozzarella + Calabrian chili +  
pomodoro sauce

### FETTINE DI MANZO 33

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

## PIZZA

### D.O.C. 18

san marzano tomato sauce +  
basil + fresh mozzarella *v*

### PROSCIUTTO E RUCOLA 19

prosciutto di parma +  
mozzarella + fontina + arugula

### CARNE 20

sopressata + Italian sausage +  
san marzano tomato sauce +  
mozzarella + parmesan

### FUNGHI 19

wild mushrooms + green onion +  
fontina + truffle oil *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. 110323

# OUR FEATURES

www.davantienoteca.com

Autumn 2023 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

## 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

## GIVE THE GIFT OF DAVANTI ENOTECA

Purchase a Scott Harris Hospitality gift card at the host stand today!

**SCOTT HARRIS**  
*Hospitality*

## LET US HOST YOUR NEXT EVENT

1655 India Street,  
San Diego, CA 92101

**619.237.9606**

davantienoteca.com



@davantienoteca\_sandiego

## 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



## Bacon is our jam!

The Davanti Burger was voted one of Chicago's 25 Most Iconic Burgers of 2017 by Eater Chicago! What makes our ultimate burger stand out? Two words - Bacon Jam! We've taken an American classic and turned the volume up, way up! You know you need this delicious burger in your life.



DAVANTI BURGER

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

