

# BRUNCH FAMILY-STYLE

AVAILABLE  
SATURDAY & SUNDAY

MENU PRICES DO NOT INCLUDE  
BEVERAGES, SALES TAX, OR GRATUITIES.  
PRICES ARE SUBJECT TO CHANGE.

\$26 PER PERSON

GRANI DOLCI E VASI E PIZZE  
CHOOSE ONE

UOVO E PASTE  
CHOOSE TWO

CONTORNI  
CHOOSE ONE

\$33 PER PERSON

GRANI DOLCI E VASI E PIZZE  
CHOOSE TWO

UOVO E PASTE  
CHOOSE THREE

CONTORNI  
CHOOSE ONE

## GRANI DOLCI E VASI E PIZZE

**FRENCH TOAST** egg-battered toast + berries + balsamic-maple syrup + orange whipped mascarpone

**BRUSCHETTE** ciabatta + chef's seasonal inspiration

**VASI E PANE** mason jars with tuscan toast + choice of our daily vasi selection

**TRUFFLE EGG TOAST** egg + fontina + asparagus + truffle oil

**PIZZA D.O.C.** san marzano tomatoes + hand-pulled mozzarella + basil v

**PIZZA DELLA TERRA** wild mushrooms + braised leeks + taleggio + truffle oil v

**PIZZA PROSCIUTTO E RUCOLA** prosciutto di parma + mozzarella + fontina + arugula

TRUFFLE EGG TOAST



## UOVO E PASTE

**CACIO E PEPE** spaghetti + pecorino + black pepper

**FRITTATA BIANCA** open faced egg white omelette + seasonal vegetables + arugula salad + shaved cheese gf

**EGGS BENEDICT** english muffin + poached eggs + italian smoked ham + breakfast potatoes + hollandaise

**PORK BELLY HASH & EGGS** crispy pork belly potato hash + roasted peppers + scallions + avocado + poached eggs + hollandaise

**ORECCHIETTE CON SALSICCIA** handmade little ear pasta + rapini + escarole + fennel sausage + lemon + chilis + pecorino

**PACCHERI CON SALSICCIA E POMODORO** giant rigatoni + italian sausage + oven roasted tomato + parmigiano

## CONTORNI

**PANCETTA** thick-cut bacon + tomatoes

**SALSICCIA** sausage + caramelized onions + roasted grapes

**PATATA** breakfast potatoes

## BRUNCH ENHANCEMENTS

**ITALIAN BUBBLES \$8 GLASS** prosecco sparkling wine + guest choice of freshly squeezed orange, peach, or strawberry juice

**BUILD-YOUR-OWN BLOODY MARY \$8 GLASS** house-made pickled vegetables + fresh tomato juice + guest choice of vodka, gin, whiskey, or tequila

**Davanti**  
Enoteca

## FAMILY-STYLE GROUP DINING MENUS

**DEL MAR**  
12955 El Camino Real, Del Mar, CA  
(858) 519-5060



**DAVANTIENOTECA.COM**



# LUNCH

## FAMILY-STYLE

AVAILABLE MONDAY - FRIDAY  
UNTIL 3:00 PM

MENU PRICES DO NOT INCLUDE  
SALES TAX OR GRATUITIES.  
PRICES ARE SUBJECT TO CHANGE.

\$26 PER PERSON

ANTIPASTI E INSALATA  
CHOOSE TWO

PASTE E PIZZE  
CHOOSE TWO

DOLCI  
CHOOSE ONE

\$33 PER PERSON

ANTIPASTI E INSALATA  
CHOOSE THREE

PASTE E PIZZE  
CHOOSE THREE

DOLCI  
CHOOSE ONE

# DINNER

## FAMILY-STYLE

AVAILABLE DAILY  
STARTING AT 3:00 PM

MENU PRICES DO NOT INCLUDE  
SALES TAX OR GRATUITIES.  
PRICES ARE SUBJECT TO CHANGE.

\$42 PER PERSON

ANTIPASTI E INSALATA  
CHOOSE TWO

PIZZE E FOCACCIA  
CHOOSE ONE

PASTE  
CHOOSE TWO

PIATTI  
CHOOSE ONE

DOLCI  
CHOOSE ONE

\$52 PER PERSON

ANTIPASTI E INSALATA  
CHOOSE TWO

PIZZE E FOCACCIA  
CHOOSE ONE

PASTE  
CHOOSE TWO

PIATTI  
CHOOSE TWO

DOLCI  
CHOOSE TWO



PIZZA D.O.C.



FOCACCIA DI RECCO



CACIO E PEPE

## ANTIPASTI E INSALATA

**VASI E PANE** mason jars with tuscan toast + choice of our daily vasi selection

**BRUSCHETTE** ciabatta + chef's seasonal inspiration

**CRISPY BRUSSELS SPROUTS** chilis + pecorino + egg *gf*

**CAULIFLOWER STEAK** ceci beans + olive tapenade + lemon jam + pecorino *gf/v*

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

**TRUFFLE EGG TOAST** egg + fontina + asparagus + truffle oil

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

## PASTE E PIZZE

**CACIO E PEPE** spaghetti + pecorino + black pepper

**PACCHERI CON SALSICCIA E POMODORO** giant rigatoni + fennel sausage + oven roasted tomatoes + parmigiano

**ORECCHIETTE CON SALSICCIA** handmade little ear pasta + rapini + escarole + fennel sausage + lemon + chilis + pecorino

**PIZZA DELLA TERRA** wild mushrooms + braised leeks + taleggio + truffle oil *v*

**PIZZA D.O.C.** san marzano tomatoes + hand-pulled mozzarella + basil *v*

**PIZZA PROSCIUTTO E RUCOLA** prosciutto di parma + mozzarella + fontina + arugula

## DOLCI

TIRAMISU  
GOAT CHEESE CHEESECAKE  
BROWN BUTTER BLONDIE

## ANTIPASTI E INSALATA

**VASI E PANE** mason jars with tuscan toast + choice of our daily vasi selection

**BRUSCHETTE** ciabatta + chef's seasonal inspiration

**CRISPY BRUSSELS SPROUTS** chilis + pecorino + egg *gf*

**CAULIFLOWER STEAK** ceci beans + olive tapenade + lemon jam + pecorino *gf/v*

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

**TRUFFLE EGG TOAST** egg + fontina + asparagus + truffle oil

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

## PIZZE E FOCACCIA

**PIZZA D.O.C.** san marzano tomatoes + hand-pulled mozzarella + basil *v*

**PIZZA DELLA TERRA** wild mushrooms + braised leeks + taleggio + truffle oil *v*

**PIZZA PROSCIUTTO E RUCOLA** prosciutto di parma + mozzarella + fontina + arugula

**FOCACCIA DI RECCO** ligurian flatbread + soft cow's cheese + honeycomb *v*

## PASTE

**CACIO E PEPE** spaghetti + pecorino + black pepper

**PACCHERI CON SALSICCIA E POMODORO** giant rigatoni + fennel sausage + oven roasted tomatoes + parmigiano

**ORECCHIETTE CON SALSICCIA** handmade little ear pasta + rapini + escarole + fennel sausage + lemon + chilis + pecorino

**SPAGHETTINI AL POMODORO** thin spaghetti + san marzano carmelina tomatoes + basil

## PIATTI

**POLLO "SOLE MIO"** grilled half chicken + chili pepper paste - a tribute to dennis terczak, restaurateur & friend *gf*

**POLENTA & RAGU** mascarpone polenta + ragu of the day *gf*

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

**PESCE DAVANTI** daily fresh fish selection

## DOLCI

TIRAMISU  
GOAT CHEESE CHEESECAKE  
BROWN BUTTER BLONDIE