



SCAN ME
FOR A
DIGITAL COPY
OF OUR MENU

BRAME

RICOTTA VASI 9

ricotta + honeycomb + Tuscan toast v

CHICKEN LIVER PATE VASI 9

cherry-shallot compote + Tuscan toast

BRUSCHETTE 9

Tuscan toast +
chef's seasonal inspiration

TRUFFLE EGG TOAST 12

egg + fontina + asparagus

CALAMARI 14

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

PROSCIUTTO-VEAL MEATBALLS 14

Tuscan toast + pomodoro + parmesan

BEEF CARPACCIO 14

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

VEGETALI

HEN OF THE WOODS 11

grilled mushrooms +
pecorino vinaigrette + capers +
crispy shallots + oregano gf

ROASTED BUTTERNUT SQUASH 10

whipped goat cheese +
hazelnuts + watercress +
apple cider vinaigrette gf/v

CRISPY BRUSSELS SPROUTS 12

chilis + pecorino + egg

CAULIFLOWER STEAK 10

ceci beans +
Parmigiano-Reggiano +
olive tapenade + lemon jam gf/v

ROASTED BEET 10

walnut butter + crème fraîche +
candied walnuts gf/v

BURRATA 14

roasted Campari tomato +
basil pesto + Tuscan toast v

INSALATA

ESCAROLE 11

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

ARUGULA 11

arugula + white balsamic + roasted grapes + lemon
zest + Marcona almonds + shaved Grana Padano gf/v

CAESAR 11

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

ANTIPASTO 12

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

PER LA TAVOLA

FOCACCIA DI RECCO 21

Ligurian flatbread + soft cow's cheese + honeycomb v

POLENTA & RAGU 20

mascarpone polenta + ragu of the day gf

PROSCIUTTO E PARMIGIANA 14

600 day prosciutto crudo +
fried parmesan puffs + honey + chives

CHEF'S MEAT & CHEESE BOARD 18

conserva + crostini + olives

PASTE

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

CACIO E PEPE 15

spaghetti + pecorino + black pepper v

PACCHERI E SALSICCIA 16

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

GNOCCHI BOLOGNESE 17

potato dumplings + veal and beef bolognese + pecorino romano

LINGUINE ALL' ARLECCHINO 23

shrimp + sea scallops + manila clams + garlic +
olive oil + spicy cherry tomato sauce

RISOTTO CON FUNGHI 19

roasted wild mushrooms + parmesan + chives +
truffle oil + herb breadcrumbs + aborio rice

AGNOLOTTI ALLA PIEMONTESE 18

stracchino cheese filled pillows +
light brown butter brodo + chives + basil

ORECCHIETTE CON SALSICCIA 16

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

PESCI

POLPO CON RAFANO 22

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

BRANZINO AL SALMORIGLIO 28

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

SALMONE ALLA FRESCA 25

grilled salmon + tomatoes + avocado +
red onions + olive oil + saba +
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 18

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 + basil +
fresh mozzarella v

PROSCIUTTO E RUCOLA 18

prosciutto di Parma + fresh
mozzarella + fontina + arugula

DELLA TERRA 17

wild mushrooms + braised
leeks + taleggio + truffle oil v

CARNE 17

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

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 2021 Special Release

– Since 2008 –

Brunch is always a good idea!

It is widely believed that breakfast is the most important meal of the day, and we couldn't agree more. Welcome to Brunch at Davanti Enoteca. Choose from an all-star line-up of breakfast fare. From classics like our traditional breakfast and eggs Benedict to Italian twists on favorites like polenta spoonbread and pork belly hash with poached eggs and hollandaise.

If you're looking to dine on the lighter side, we have the out-of-this-world "Dana's Omelette". 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.



PORK BELLY HASH & EGGS

crispy pork belly potato hash + roasted peppers + scallions + avocado + poached eggs + hollandaise



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



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

BRUNCH

Saturday & Sunday
11:00am-3:00pm



Message to our guests

Thank you for putting your trust in Davanti Enoteca's to provide you with a safe dining experience. As we reopen our dining rooms and patios to the public, please know that your safety and the safety of our associates continues to be our highest priority. You'll notice we've made some changes to our dining rooms, including spacing tables 6 feet apart and providing hand sanitizer stations for your use. All of our associates have undergone enhanced sanitation training and participate in daily health screenings. Our team members will be wearing gloves and face masks throughout service and have been asked to keep a comfortable distance from you & from one another. We are committed to providing you with a safe dining experience and the outstanding food, beverage, and service that you've come to know from us over the years. We're glad to have you back!

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
CARLOS ANAYA

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