



THERE IS NO SINCERER LOVE THAN THE LOVE OF FOOD.

George Bernard Shaw

WELCOME AT DA GIOVANNI'S RESTAURANT

The Filippi's Family



APPETIZERS

Raw fish* and fruits Red prawns, scampi, shrimps, oysters
28

Scallop with sweet potato cream
12

Creamed cod and toast bread
10

Fried small shrimps and soft polenta
9

Stewed Moscardini with basil puree
12

Lobster in scented sauce and crunchy vegetables
18

Salted meat, burratina and black truffle
15

Tartlet with meat sauce with chanterelles and milk froth
10

Baked eggplant with raw porcini mushrooms and Parmesan
13



FIRST COURSE

Pumpkin risotto and raw red prawns (min. 2 portions)

15

Tagliatelle * with scallops and porcini mushrooms

15

Purple potato gnocchi * with swordfish and carrot cream

14

Cream of leeks with shrimp tails and crispy bacon

10

Pumpkin and porcini risotto (min. 2 portions)

14

Lasagna * with rabbit ragout with raw porcini mushrooms and truffle

14

Maltagliati* with strips of beef and chanterelles

12



SECOND COURSE

Baked sea bass 1 kg
60

Smoked salmon fillet with apple and ginger
18

Grilled shrimps and purple potato mousse, raw porcini mushrooms
and crispy bacon
15

Fried * calamari, prawns, canestrelli and cod
15

Rosemary Gransoporo crab
18

Veal cutlet in our own way
18

Sliced beef with black Cyprus salt
18



SIDE DISHES

Grilled vegetables

5

Purple mashed potatoes

4.5

Mixed salad

4.5

Fennel gratin

4.5

The bread* in the basket it's our production

* Handmade / homemade

*sometimes the chef uses frozen raw materials